

AFTER THE FLOOD: Cleaning Up Your Food Facility

When a disaster causes damage to food areas, a lack of safe/potable hot and cold water, a lack of proper sewage disposal or other utility services, or extensive contamination by insects, rodents, dust or debris, **you must stop food service until corrections are made and safe food service can be restored.**

After a flood, the water supply may be contaminated with sewage, silt, chemicals, and debris. These impurities can affect the health of persons living or working in the affected areas. All floodwater should be considered contaminated!

Once floodwaters have receded and it is safe to enter your facility:

#1 First CHECK:

- safety of structure (follow instructions on any warning sign placed by the building department)
- safety and availability of electrical, natural gas, and power supplies
- potable water supply and sewer system (be sure to use potable water for cleanup activities)
- for presence of rodents, snakes, or insects
- with insurance company and/or licensed food salvager for possible recovery of loss.

#2 Then REMOVE and DISCARD:

- food exposed to flood water or debris (see reverse for disposal-salvaging information)
- potentially hazardous foods at temperatures in the *danger zone* — between 41°F and 140°F
- water filters, purifiers, and beverage cartridges attached to equipment — replace with new filters after the cleanup and before beginning operation (this includes coffee makers, ice machines, carbonated beverage machines, etc.).

#3 Then FLUSH and CLEAR (begin after hot and cold potable water are available):

- all water lines and equipment connected to the main water supply for 5 minutes (this includes all sink faucets-both hot and cold water, drink dispensers, ice makers, drinking fountains, hose bibs, etc.)
- any blockage of floor sinks and drains
- equipment drain lines (flush from the interior of the equipment).

#4 Then CLEAN, then SANITIZE:

- food contact surfaces, work stations, and dining tables
- utensils, dishes, silverware, and glassware
- exterior surfaces of equipment and furniture
- interior surfaces of equipment such as refrigerators, sinks, trash containers, etc.
- all floors, floorsinks, and walls
- contact your service technician for the proper flushing and sanitizing of equipment such as dishwashers, water softeners, beverage dispensers, and ice machines.

HOW TO MAKE A SANITIZING SOLUTION

Use **1 tablespoon of household bleach** (5.25% sodium hypochlorite) **for each gallon of water**. This will provide a solution of 100 parts-per-million (ppm) chlorine and is suitable for sanitizing all food contact surfaces, canned foods, and equipment.

1 tablespoon = 3 teaspoons or ½ fluid ounce

#5 Finally, BEFORE OPENING FOR BUSINESS, VERIFY:

- toilets and handwashing stations with soap and paper towels are available
- refrigeration and/or freezer units are capable of maintaining food temperatures at or below 41°F
- hot holding units are capable of maintaining food temperatures at or above 140°F
- damaged food has been removed from sale
- all food is protected from contamination
- rodent and insect infestations do not exist.

