**AFTER THE FLOOD: FOOD SERVICE ESTABLISHEMNTS**



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| **All restaurants affected by floodwaters MUST be inspected PRIOR to reopening. For more information, call your county Environmental Health office.**  The following guidelines will help you clean up your facility to prepare for reopening:   1. Assess damage and secure access to a potable water source. 2. Clean the building safely!    * Wear rubber boots, gloves, goggles, and coveralls    * Wear a mask for mold protection    * Dry water affected area quickly 3. Clean all food handling and storage equipment.    * Clean all hard surfaces with soap and water    * Clean and sanitize all food contact surfaces before use 4. Discard any UNSAFE food products. 5. Discard damaged building items.    * Discard all porous contaminated items that cannot be cleaned |

When flooding occurs and food has been contaminated by flood or wastewater, the following precautions should be taken:

* Throw away any and all food that may have come in contact with flood or wastewater.
* Throw away any food that has an unusual odor, color, or texture.
* Throw away perishable foods (including meat, milk, poultry, fish, and eggs) that have been above 41°F for more than 2 hours.
* Frozen food that contains ice crystals and is 41°F or below can be refrozen or cooked unless contaminated by flood or wastewater.
* Canned goods may be salvaged if there is not can damage present. Can damage can be shown by swelling; leakage; punctures; holes; fractures; extensive deep rusting; or crushing/denting severe enough to prevent normal stacking or opening with a manual, wheel-type can opener.
* Cans must be re-labeled.
* Dispose of food containers with screw caps, snap-lids, crimped caps (soda pop bottles), twist caps, and caps that snap open that may have been contaminated by the flood or wastewater.
* Do not use contaminated water in icemakers, coffee makers, or soda pop dispensers.
* Do not use contaminated water to wash and prepare food or to wash hands before preparing or eating food.

FOR ADDITIONAL INFORMATION CONTACT YOUR COUNTY ENVIRONMENTAL HEALTH OFFICE.

