

Returning After A Flood

Flood water can carry silt, raw sewage, oil and chemical waste. If any of this water comes in contact with food or items used in food preparation; it can make the food served unsafe. The following are some helpful tips when returning to your establishment.

For floors, walls and ceilings

Wash:

1. Wash all physical facility interior surfaces (e.g., floors, walls, and ceilings) with potable soapy water and rinse free of detergents.
2. Structural components of the building (e.g., walls, piping, ceiling, and HVAC system/ventilation systems) affected by flood waters or other damage from the hurricane, should be cleaned, repaired, and disinfected, where possible.
3. Remove and destroy wall board that has been water damaged. Cement walls that have mold damage can be reconditioned.

Sanitize:

1. Make a sanitizing solution that would be acceptable in a restaurant.
2. Completely immerse all cleaned pots, pans, dishes, glassware, and utensils in the sanitizing solution for 10-15 minutes.
3. Remove all pieces and let them air dry in a clean and sanitized dish rack. Empty and clean and sanitize the sink after washing each sink full of dishes and utensils.



Dishes, Pots, Pan, and Utensils:

1. Any utensil or container made of porous material that can absorb water, such as wood.
2. Dishes and serving dishes with any cracks, chips, or scoring can be salvaged, if they will only be used for decorative purposes.
3. Thoroughly wash countertops with soap and water, using hot water if available.
4. Rinse and then sanitize them by applying a solution of 1 tablespoon of unscented, liquid chlorine bleach per gallon of drinking water (or the cleanest, clearest water available). Allow to air-dry.
5. ***If in doubt, throw it out.***

For any questions or concerns, please call the City of Jefferson Environmental Health Department at 573-634-6410.



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Damaged Food:

1. Discard all food and packaging materials that have been submerged in flood waters, unless the food is sealed in a hermetically sealed can that has not been damaged.
2. Destroy refrigerated and frozen foods, such as meat, poultry, shell eggs, egg products, and milk, which have been immersed in flood waters. Good advice is: **If in doubt, throw it out.**
3. Inspect canned foods and discard any food in damaged cans. Can damage is 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.
4. Do not recondition products in containers with screw-caps, snap-lids, crimped-caps (soda pop bottles), twist-caps, flip-top, snap-open, and similar type closures that have been submerged in flood waters.
5. Do not salvage food packed in plastic, paper, cardboard, cloth, and similar containers that have been water damaged.
6. Complete proper and safe disposal of condemned food items in a manner consistent with federal, state, and local solid waste storage, transportation, and disposal regulations, to ensure these products do not reappear as damaged or salvaged merchandise for human consumption.

**For more information, please visit:

<https://www.fda.gov/food/food-safety-during-emergencies/restaurants-and-grocers-reopening-after-hurricanes-and-flooding>



Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410