



Fact Sheet for Restaurants: Cleaning up after Flooding Occurs

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

- 1) Throw away food that may have come in contact with flood or waste water.
- 2) Throw away any food that has an unusual odor, color or texture.
- 3) Throw away perishable foods (including meat, milk, poultry, fish, eggs and leftovers) that have been above 41° F for more than two hours due to an electrical outage.
- 4) Frozen food that contains ice crystals and is 41° F or below can be refrozen or cooked unless contaminated by flood or waste water.
- 5) Throw away all canned foods contaminated by flood or waste water, as you cannot ensure all contaminants can be removed by washing and sanitizing.
- 6) Dispose of food containers with screw caps, snap-lids, crimped caps (soda pop bottles), twist caps, caps that snap-open and home-canned foods that have been contaminated by the flood or waste water.
- 7) Do not use contaminated water in icemakers, coffee makers, soda pop dispensers, and do not make baby formula with contaminated water.
- 8) Do not use contaminated water to wash and prepare food or to wash hands before preparing or eating food.
- 9) Clean the building-safely
 - Wear rubber boots, gloves, goggles, coveralls, and appropriate respiratory protection.
- 10) Clean the building-floors and walls
 - Remove sewage, solids, water;
 - Scrub with brush, soap;
 - Rinse and then sanitize floors, walls; and
 - Dry quickly with fans.
- 11) Clean all food equipment
 - Clean all hard equipment surfaces with soap and water;
 - Rinse and sanitize before use; and
 - Clean mixers, ice machines, etc.

12) Discard damaged building items.

- Discard all porous, contaminated items that cannot be cleaned

For more information please call the Department of Inspections and Appeals at 515-281-6538.