

# **FOOD SAFETY**

## **After A Flood**

Food contamination is a problem after a flood because flood water can carry silt, raw sewage, oil or chemical waste. Disease-causing bacteria can contaminate any food the water contacts and can make food unsafe to eat.

Thoroughly inspect any food left in the facility after a flood. Flood water may have covered it, dripped on it, or seeped into it. Even though some foods are protected by their containers, if in doubt, throw it out.

The person in charge must contact the Shelby City Health Department and inform them of the occurrence of a flood. Provide the time and date that the flood occurred and precautions taken.

### **Examine Metal Cans Carefully**

Metal cans of food that are free of dents or rust can be saved if the following steps are followed.

- Remove the labels and re-label each can with a permanent marker.
- Wash the unopened cans in a strong detergent solution.
- Use a brush to remove all of the silt.
- Immerse the scrubbed cans in a chlorine bleach sanitizing solution for at least one minute.
- Allow the cans to thoroughly air-dry before opening or storing.

### **Discard Damaged Foods**

Discard the following foods if flood water has covered, dripped on, or seeped into the package.

- Any exposed food
- Food in paper, plastic, cloth, fiber or cardboard packages
- Containers or bags of grains, flour, sugar, salt, coffee and tea
- Containers or bags of nuts, spices, seasonings and flavorings
- Jars or bottles that have screw-top or crimp-topped lids. This includes virtually all commercially-canned foods in glass jars.

### **Discard Porous Non-Food Items**

Any porous items that are used with food or come in contact with the mouth should be discarded. This includes:

- Plastic storage containers
- Wooden bowls
- Disposable, plastic utensils, and
- Paper, foam, or plastic dishes.

## **Clean Non-Porous Items Thoroughly**

Glass and china dishes, metal and glass cookware, utensils and silverware can be saved. They must be thoroughly cleaned as follows:

- Wash in a strong detergent solution removing all silt, mud, etc.
- Sanitize china and glass dishes, metal and glass cookware in a chlorine bleach sanitizing solution for at least one minute.

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