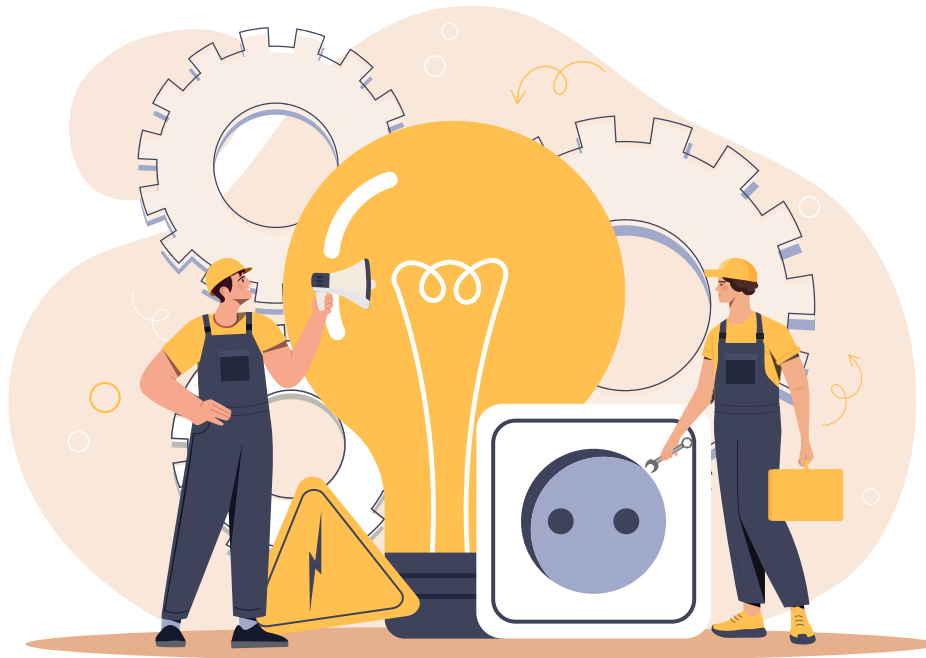


Making a Plan for Floods and Power Outages

Food safety relies on these important steps if the lights go out or water comes in:

- Monitor food for time and temperature abuse
- Assess exposure to floodwater
- Destroy contaminated and temperature-abused products
- Thoroughly clean all surfaces regardless of food contact

Read more about
food safety



Cleanup

Clean the establishment according to the standard operating procedures in place for your organization.

Use potable water only.

For food-contact surfaces:



Wash with soap and warm water.



Rinse with hot water.



Sanitize with bleach solution.
(One capful of bleach for each gallon of warm water)

For non-food-contact surfaces:

Sanitize with four capfuls of bleach for each gallon of warm water.

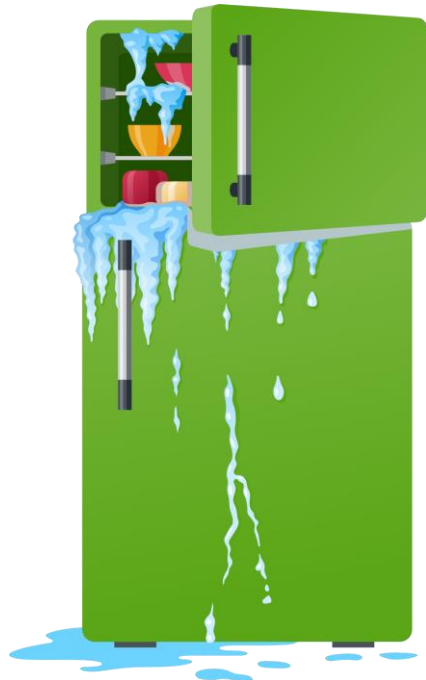
When in doubt, throw it out!

Complete proper and safe disposal of condemned food.

Damaged Food Products

Proper Disposal

- Discard all food and packaging materials that have been submerged in flood waters.
- Complete proper and safe disposal of condemned food items in a manner consistent with federal, state, and local waste-disposal regulations.



In Case of Power Outage

While the power is out:

- Food must be under proper temperature conditions to be safe to eat.
- Discard food that has exceeded 41 degrees Fahrenheit for four hours or more.
- Analyze equipment temperatures with calibrated thermometers.



When power is restored:

- Ensure that refrigerators and freezers hold temperatures below 41 degrees Fahrenheit before putting food items inside.
- Ensure that equipment can heat or cool to the correct temperature.
- Ensure that all equipment used for cooking, cooling, and reheating food is functional before use.
- Clean and sanitize equipment before resuming operations after a long power outage.

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more about
food safety



In Case of Flooding

Equipment

- Remove and replace all filters on equipment if not designed to be cleaned in place.
- Flush all water lines (including steam and ice machine water) for 10-15 minutes.
- Inspect equipment to ensure it is completely operational.
- Clean and sanitize equipment according to manufacturers' instructions or use the cleanup guidelines.
- Use only potable water for cleaning the equipment and the establishment.