

Food Safety After a Storm:

Do's and Don'ts for Food Service Establishments

Do:

- **Plan ahead and stay up-to-date on potential storm emergencies**
- **Keep refrigerator and freezer doors closed as long as possible during power outage**
- **Voluntarily close if there is a loss of water and/or electricity**
- **Thoroughly clean and sanitize equipment, utensils after any flooding or storm damage**
- **Discard any TCS foods that have been out of temperature for >4 hours**
- **Stay in contact with your local environmental health specialist for guidance**

Don't:

- **Rely on sight or smell to determine whether food is safe**
- **Taste food that has been contaminated to determine safety**
- **Save food that has gotten wet from flood waters unless it is sealed, in a water proof container, and properly handled**
- **Use any potentially contaminated water for ice, fountain drinks or washing produce**
- **Risk serving food or using utensils that may have been contaminated**
- **Donate food that has been temperature abused or otherwise contaminated**

Food Safety After a Storm:

Information for Food Service Establishments

Plan Ahead

- **Check refrigeration and freezers for working thermometers**
- **Store canned food and single service on higher shelves to avoid flood waters**
- **Freeze any food that is not immediately needed before a big storm**

When to Close

- **No electricity and/or water**
- **Insufficient water pressure for cleaning and/or handwashing**
- **Wastewater back-up or damage to septic system**
- **Damage to walls or roof that cause potential for food contamination**
- **Flood waters present inside food establishment**

Cleaning up

- **When in doubt, THROW IT OUT**
- **Clean and sanitize utensils, equipment, and food contact surfaces**
- **Discard food or single service utensils that contacted flood water**
- **Check food temperatures and discard time/temperature control for safety (TCS) foods that have been out of temperature for >4 hours**