



Middle-Brook Regional Health Commission

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Flood Cleanup Guidelines for Restaurants

1. All food establishments must remain closed until a representative of the health department determines that it can be open.
2. Destroy all refrigerated and previously frozen food.
3. Canned foods and other food items must be destroyed if the label has been removed.
4. Vacuum packed jars & Screw on lids exposed to flood waters (pickle jars, bulk dressings, Soda Bottles and liquids, etc.) are not impervious to flood water and therefore must be destroyed if in contact with flood waters.
5. Destroy all disposable paper or plastic utensils exposed to flood water.
6. Destroy all food items affected by flood waters.
7. Ice machines exposed to flood waters shall be emptied, cleaned and sanitized prior to reuse.
8. All equipment in the food establishment exposed to flood water should be washed, sanitized and air dried prior to cleaning.
9. All floors and walls exposed to flood water should be washed, sanitized and air dried prior to opening.
10. Recommendation for sanitizing solution should be $\frac{1}{4}$ cup of bleach per gallon of cold water.
11. All bottles of alcoholic beverages that are in bottles exposed to flood water must be destroyed. Warning: *Bottles must be emptied before placing out for disposal!*