

CLEANUP AFTER FIRE – FOOD ESTABLISHMENT



Food and utensils damaged by heat, smoke, chemicals or water may not be safe to use. Food in cans or jars may appear to be okay. But if it has been close to the heat of the fire, it may no longer be edible. Heat from the fire can activate food spoilage bacteria or cause undesirable flavor changes. Toxic fumes can contaminate food items as well. Items stored in permeable packaging should be thrown away. Kandiyohi County Public Health must be contacted for inspection before re-opening.

WHEN IN DOUBT, THROW IT OUT

Be thorough in inspecting kitchen items for water, smoke, chemical and heat damage. When in doubt, throw it out.

- 🔥 Throw out any of these items if they have come in contact with smoke, fumes, or waters or chemicals used in fire fighting:
 - Fresh produce, meat, poultry, fish, potatoes, etc.
 - Opened containers and packages.
 - Containers with peel-off tops, or cork-lined, waxed cardboard or paraffin (waxed) seals.
 - All food in cardboard boxes, paper, foil, plastic, cellophane or cloth.
 - Spices, seasonings and extracts, flour, sugar and other staples in canisters.
- 🔥 Throw away any items that were charred or near the fire. Heat damage may not be apparent on the outside of canned goods, but extreme heat can harm the contents. Throw them away.
- 🔥 Disinfect cans that have no heat damage and are free from dents and rust. Mark contents with an indelible pen, then remove the label. Clean with detergent and scrub brush. Immerse in a warm solution of chlorine bleach and water (100ppm chlorine).

REFRIGERATION AND FREEZER CONCERNS

- 🔥 Refrigerator and freezer seals may not be air-tight. If refrigeration units were in the immediate area of smoke and fumes the same above mentioned discard procedures must be used for food in the refrigeration units.
- 🔥 If the electricity is out to the refrigerator or freezer, follow these guidelines:
 - Discard refrigerated potentially hazardous foods such as meats, seafood, milk, soft cheese, eggs, cooked vegetables, and cooked pastas if the refrigerator has been off for more than 4 hours.
 - Discard thawed items in the freezer that have warmed above 41 degrees F.

CLEAN EQUIPMENT

- 🔥 Clean all floors, walls, ceilings, and equipment.
- 🔥 Sanitize all food-contact surfaces