



Food



Lodging



Pools



Wells



Septic



Humane



Radon

Food and Equipment Discard and Salvage Chart

THROW OUT FOOD OR SERVICE ITEMS

that have come in contact with water, sewage, smoke, fumes, chemicals and/or have been in the temperature danger zone for 4 or more hours:

- Exposed bulk foods, produce, meat, poultry, fish, eggs
- Fresh perishables
- Unpackaged food including ice and beverages
- Opened containers and packages; food or ice in bags or canisters
- Dry Goods - spices, seasonings, flavorings, food coloring
- Food in cardboard boxes, paper, foil, plastic, even if the contents seem dry (cereal, rice, salt, flour, gum, bread, etc.)
- Sealed packages of crackers, cookies, mixes within a larger paper box, cellophane-wrapped packages
- Foods with peel-off cardboard, paraffin seals (mayonnaise, salad dressing, sauces, condiments, etc.)
- Food in glass jars (catsup, olives, pickles, honey, syrup, etc)
- Foods, liquids, or beverages in crown capped bottles (require opener to remove top) or containers with pull-tops, corks, or screw caps (soda, beer, wine, liquor, etc)
- Canned or bottled foods that are dented, leaking, bulging, rusted, pitted, and/or are missing the label
- Cans or bottles that are charred or were near the heat of the fire
- Cans that have been tossed about and found far from their normal storage spot
- All foods that were covered by flood water or sewage (including sealed cans)
- Refrigerated or frozen foods:
 - In contact with sewage, water, smoke, soot, ash, fumes, or chemical seepage
 - held above 41F or under 135F for 4 or more hours
 - frozen and then thawed for 4 or more hours
 - deteriorated in quality or have an unusual appearance, color or odor
 - Single-service articles (plates, cups, lids, to go containers, etc.)

WHEN IN DOUBT, THROW IT OUT!

THROW OUT NON FOOD ITEMS

that have come in contact with water, sewage, smoke, fumes, and/or chemicals and cannot be effectively cleaned and sanitized:

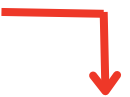
- Toasters and other food equipment, filters, purifiers and beverage cartridges attached to equipment
- Soft, porous, absorbent and other non-cleanable materials including
 - contaminated drywall, insulation, paneling
 - contaminated furnishings; carpets, pillows, wall coverings, linens
 - contaminated books, paperwork, menus

KEEP

- Frozen foods if sealed in a walk-in freezer or cabinet freezer (no water, smoke, soot, ash, fumes or chemical infiltration) and ambient air temperature has remained below 41F
- Undamaged cans and bottles that have been sanitized and have no heat or water damage, were not covered by flood water or sewage and are free from dents, bulges, pitting, leaks or rust
- If fire, flood, or sewage back up has been effectively contained:
 - food in areas unaffected by smoke, fumes, water, heat, fire suppression chemicals, floodwater, or sewage backup may be salvaged
 - seek the advice of your inspector

To sanitize undamaged cans that were not covered by flood water or sewage:

- Remove paper label
- Wash with soap and water, then rinse
- Sanitize with sanitizing solution and air dry
- Relabel with permanent marker



Sanitizing Solution: use 1 tablespoon (unscented, non-splashless) household (5-6%) chlorine bleach per gallon of water