



Monroe County Health Department

Health Department

Futures Family Planning Clinic

Public Health Clinic

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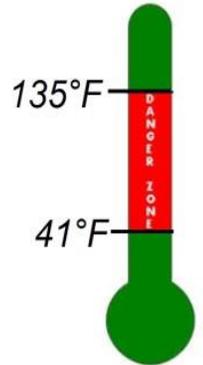
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Monroe County, Indiana

Emergency Response for the Community

Information on Potentially Hazardous Foods:

- Potentially hazardous foods are those foods, such as high protein food (Meat, eggs, dairy) and cooked vegetables, that support rapid progressive growth of disease causing bacteria.
- Foodborne illness can be caused by bacteria that can multiply rapidly in food when the foods are held in the temperature danger zone. (41°F to 135°F)
- Refrigerated potentially hazardous foods must be at or below 41°F. Frozen foods must be maintained frozen. Hot potentially hazardous foods must be held at 135°F or above.
- Food in refrigerators should be safe as long as the power is out no more than four to six hours. Leave the door closed because every time you open it, needed cold air escapes, allowing the foods inside to reach unsafe temperatures.
- A full freezer should keep food safe about two days, and a half-full freezer, about one day.



Food Safety during Power Outages:

When a Power Outage Occurs:

- Note the time the power outage begins
- Do not place hot food in refrigerators or freezers, as this will rapidly raise the temperature inside the refrigerator or freezer and make more food unusable.
- Discard food products that are in the process of being cooked, but which have not yet reached the final cooking temperature.
- Leave freezer doors closed. (Add bags of ice to the freezer if it appears the power will be off an extended time)

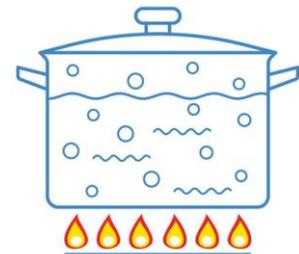
When Power is restored:

- Identify and discard potentially hazardous foods that may have been above 41°F or below 135°F for four or more hours or above 41°F for any length of time.
- Check the internal food temperature using a food thermometer and record the temperature
- The following are examples of foods that can be discarded or saved once power is restored. Discard any foods in refrigerators and freezers that were kept over four hours at above 41°F or if at any point in time the temperature exceeded 41°F. (Refer to the following table)

DISCARD	SAVE
MEAT, POULTRY, FISH, EGGS AND EGG SUBSTITUTES - RAW OR COOKED	BUTTER OR MARGARINE
MILK, CREAM, SOFT AND SEMI SOFT CHEESE	HARD AND PROCESSED CHESSES
CASSEROLES, STEWS OR SOUPS	FRESH UN CUT FRUITS AND VEGETABLES
LUNCH MEATS AND HOT DOGS	DRIED FRUITS AND COCOUNT
CUT MELONS	OPENED JARS OF VINGEGAR-BASED SALAD DRESSINGS, JELLY, RELISH, TACO SAUCE, BARBECUE SAUCE, MUSTARD, KETCHUP, OLIVES, AND PEANUT BUTTER.
CUSTARD, PUMPKIN OR CHEESE PIES	FRUIT JUICES
CREAM-FILLED PASTRIES	FRESH HERBS AND SPICES
COOKIE DOUGH MADE WITH EGGS	FRUIT PIES, BREADS, ROLLS, AND MUFFINS
WHIPPED BUTTER	CAKES, EXPECT CREAM CHEESE FROSTED OR CREAM-FILLED
COOKED VEGTABLES	FLOUR AND NUTS

Boil Water Orders, Advisories, and Notices:

A boil water advisory of interrupted water service is issued when some type of event has created the potential for contamination to enter the water supply and no direct sample evidence of contamination is present. A boil water order or notice is issued when there is direct sample evidence that the system is contaminated. In order to safely use a water source under a boil order, a secure portable water source must be located. Disinfection of water from suspect sources may be an alternative.



The following items water source requires boiling or disinfect:

- All water used in beverages, such as coffee, tea, or fountain drink dispensers
- All water used as an ingredient in any food products (i.e.: condiments, sauces, dressings, desserts, etc.)
- All water used to make consumable ice
- All water used for handwashing
- All water used for washing and sanitizing of food contact surfaces
- All water used for washing of produce
- All water used for sanitizing solution for wiping cloths
- All water used in 3-compartment sinks

The safety of water cannot be judged by color, odor or taste.

Acceptable Methods of Disinfects:

Chlorination: Add six (6) drops of liquid chlorine household bleach to one gallon of water and mix. Chlorine bleaches are inexpensive and can be secured from most grocery, discount, or drug stores. However, check the label to ensure that the active ingredient, sodium hypochlorite, is 5.25 percent and there are no additives for scent.

1. Wait thirty (30) minutes after adding chlorine before using the water for drinking or cooking purposes.
2. If this treatment does not give the water a taste of chlorine, the above instructions should be repeated. Continue adding chlorine until a slight taste of chlorine is present and use this amount for future treatments.
3. The taste of chlorine is not particularly unpleasant and it will be evidence that the water is safe to drink.

Boiling: The water may also be purified by boiling. In this method, bring the water to a full boil for at least five minutes. Cool and aerate the boiled water by pouring it through the air from one clean container to another, or mixing rapidly with a clean utensil. Aeration will reduce the flat taste caused by boiling.

Monitor news reports to determine the status of the water supply and to determine if the boil water order, advisories, or notice has been lifted.

Once the notice is rescinded, these precautionary measures must be followed:

- Flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment.
- Flush and sanitize all water-using fixtures and appliances of standing water, such as ice machines, beverage dispensers, hot water heaters, etc.
- Run ice machines through one cycle of ice production and discard the ice and clean the bin.
- Clean and sanitize all fixtures, sinks, and equipment connected to water lines.

Food Safety during Floods:

Not all food or beverage items can be saved after a flood. You must discard any food items that have been in contact with flood water. In some cases, you may be able to save commercially canned goods in metal cans or rigid plastic containers.

The condition of the container is crucially important. (To salvage canned goods in metal cans)

- Remove the labels.
- Wash in warm water and detergent.
- Sanitize with a solution of one (1) tablespoon of bleach in a gallon of water.
- Products must be relabeled if they are sold or salvaged.



Discard canned goods if the surface is ruttled, pitted, swollen, leaking, creased or dented at the rims or seams.

Salvage items in rigid plastic containers ONLY IF:

- They have not been submerged in flood water or other liquids.
- The product is not contaminated.
- All traces of soil can be removed, and there is no soil on the cap or closure.
- There is no evidence of rusting or pitting on the cap or closure, and the seal is completely intact.
- The cap or crown is not dented in any way that affects the rim seal.
- The container is not defective in any other obvious way.

Salvaging beverage items:

- May salvage corked wine bottles sealed with foil or wax.
- Cannot salvage beverage containers with twist or screw tops.

Refrigerator/Freezers:

- Reach-in refrigerators and freezers should be evaluated. If flooding was minimal reconditioning may be possible. If flooding involved several feet of water for an extended time period, the insulation would become exposed, which would make reconditioning difficult if not impossible.

Equipment with water supply lines:

Take the following precautions when salvaging refrigerators, coffee or tea urns, ice machines, dishwashers, and other equipment with water connections:

- Flush water supply lines, faucet screens and waterline strainers, and purge fixtures of any standing water.
- Clean and sanitize all fixtures, sinks, and equipment, using detergent and a solution of one (1) tablespoon of bleach in a gallon of water.

Discard any equipment:

- Containing fiberglass insulation that was wet
- Surfaces that are rusted or deteriorating

- Damaged and incapable of being repaired
- If the equipment includes flood-damaged wood/particle board or plastic laminate components (counters, cabinets, bars, etc.)
- Domestic equipment subjected to a significant flood water exposure should be considered no longer in good repair and replaced with NSF or similar units that meet the requirements of law.

*****WARNING*****

Always use extreme caution when restarting equipment with electrical components. When in doubt, remember the golden rule of clean-up work: **THROW IT OUT! WASH YOUR HANDS THOROUGHLY**, and do it often.

Food Safety after a Fire

In Case of Fire:

- Post the phone number of the fire department in a conspicuous place by each phone.
- Develop a plan for what to do in case of a fire.
- Maintain contact information for people that can help you, such as the fire department, police department, insurance company, Restoration Company for water and fire damage, utility companies, lawyer, local health department, etc.

If the process of fighting the fire, regardless of size, and it contaminates any of the following: foods, equipment, utensils, linens, single service items, etc. discontinue operations. Typically, these fires are associated with the use of high pressure fire suppression devices (i.e., ventilation hood fire suppression system or professional fire department equipment). Resume operations only after recovery steps have been completed.



Food Salvaging/General Considerations:

If the quantities of food involved are large it may be feasible to attempt salvage for either human or animal consumption.

The following is a guide for handling specific food items:

Bottled soft drinks: Unless protected by a plastic outer wrap or in bottles with sealed screw on lids, soft drinks in glass bottles are almost impossible to salvage. In addition, soft drinks in plastic bottles are almost always deemed unsalvageable due to heat and smoke. Bottle contents must be drained before returning the containers for deposits. This can be permitted if there are proper facilities for disposing of the liquid and a health nuisance is not created. If such facilities are not available, the product and container may have to be destroyed by removing to a licensed landfill.

Canned soft drinks: They may be salvaged if the contents have not been subjected to excessive heat or fire. The cans must be cleaned and sanitized, if necessary. If the cans have been subjected to excessive heat or are deemed uncleanable, the contents must be destroyed.

Dairy products: As a rule, dairy products must be destroyed with no attempt to salvage, due to vulnerable packaging and temperature requirements.

Sugars, candies, flour, cereal products, bakery products, dried beans, rice, and other grains: Usually, no attempt to salvage such products can be permitted due to vulnerable packaging.

Products in glass with metal screw-type or metal slip covers: This includes pickles, olives, catsup, steak sauces, salad dressings, syrups, etc. This type of container is impossible to clean or disinfect due to exposure of the threaded closure and must be destroyed.

Fish and meats – fresh or frozen: In almost all instances, these products must be destroyed.

Refrigerated and frozen food: Usually no salvage can be attempted unless frozen foods are stored in a completely enclosed walk-in or cabinet freezer and electrical service has not been interrupted for extended periods. Prompt removal of such foods to a suitable storage unit is necessary to save the product.

Produce – fresh or dried: Usually, no attempt to salvage can be permitted and all such products must be destroyed.

Canned goods: Where the heat and water damage has been minimal, canned goods can be salvaged quickly by cleaning the exterior surfaces and removing them to suitable storage areas, preferably away from the fire scene. Cleaning and re-labeling a relatively small quantity of canned goods is usually not attempted because of the cost involved compared to the lower value of the salvaged product.

Single service items: The operator/regulator must consider soot residue, even on single service items that are still in plastic sleeves, due to static electricity and transfer. Some operators/regulators may think that the sleeves can be “wiped” off, and, because the items were wrapped, they should be okay for service, when, in reality, they may not be okay.

General Cleanup Considerations

- All areas affected by the fire must be cleaned and sanitized.
- All damaged food products, equipment, utensils, linens, and single service/use items must be removed from the premises as necessary.
- Re-occupancy should be allowed only after the fire department has determined that the structure is safe.
- If an insurance company is involved it is recommended they be notified as soon as possible.

Disposal of Food

If it is determined that food must be discarded:

- Remove to a designated condemned food storage area away from food preparation and equipment storage. Secured in covered refuse containers or other isolated areas to prevent either service to the public, or accidental contamination of the facility and other food.
- Discarded refrigerated food may be stored in a refrigerated location separate from other food and held for credit until recorded by food supplier/distributor.
- Small volumes of food to be discarded can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.
- Large volumes of food should be stored in covered refuse containers in a secure location and disposed of by a refuse disposal company as soon as possible should also be denatured.