

Facility Flood Checklist

Disposal

The facility must dispose of the following, as applicable:

- Food exposed to flood water, mold, or filth, regardless of packaging (except undamaged cans and retort pouches – see “Cleaning and Sanitizing”)
- Temperature-abused food
- All ice in ice bins
- Single-service items/utensils exposed to flood water, mold, or filth
- Damaged and irreparable equipment

Cleaning and Sanitizing

The facility must clean and sanitize the following, as applicable, with potable water:

- All salvageable cans and retort pouches (remove label, clean and sanitize, relabel)
- Walls, floors, ceilings, and all other areas exposed to flood water/mold/filth
- All non-single-service equipment and utensils
- All exposed surfaces (tables, shelving)
- Complex equipment, according to special requirements (ice machines, coolers)
- Transport vehicles subjected to flooding

Repair or Replacement

- Repair or replace all damaged equipment prior to use
- Repair all water-damaged walls and insulation materials susceptible to mold
- Remove and replace all filters on equipment if not designed to be cleaned in place
- Replace all water-damaged wood or porous surfaces in facilities and transport vehicles

Additional Impacts

- Verify required equipment is in working order (refrigerators, freezers)
- Verify a safe water supply
- Verify the physical facility is safe for food production or storage
- Verify the facility has flushed all water lines for 10 to 15 minutes

Remember: When in doubt, throw it out.