Emergency Guidelines – Fire Damage

- Close the food establishment (NKY Health approval must be given before re-opening).
- Notify NKY Health who will help to determine what foods, dry goods etc. may be salvaged.
- Heat can cause jars and cans to split and crack allowing contaminants to enter.
- Smoke and chemicals from the fire and extinguishing system can penetrate Cryovac packaging, plastic wraps, and get under bottle caps or screw tops.
- All foods and beverages subject to contamination stored in permeable packaging such as cardboard, foil, paper, screw top jars or bottles, or plastic wrap shall be discarded.
- All unwrapped fruits and vegetables shall also be discarded.
- Foods in refrigerators or freezers may also be tainted by fumes since refrigerator seals are not airtight. Dispose of foods from the refrigerator or freezer if they have signs of smoke damage.
- Discard foods that were touched by firefighting chemicals. If you are not sure if the food was touched by firefighting chemicals, dispose of as a safeguard.
- Disposable single-service utensils (plastic plates, cups etc.) that were exposed to smoke and chemicals shall be discarded.
- Never taste food to determine its safety.
- Please remember that food unfit for human consumption is also unfit for pets.

Cleaning and Sanitizing

Even though a surface may look clean, chemicals from extinguishers and fine particles may be on surfaces of equipment and utensils. Cleaning and sanitizing is an important step prior to reopening.

- A professional cleaning service or restoration company may be necessary. Check with the Health Department & your insurance agent. Be sure contractors are familiar with food service operations.
- Clean and sanitize in a three-compartment sink or dishwasher.
- Wash with detergent, rinse with clear water, and sanitize items such as tables, outsides of equipment, and shelving.
- Check with manufacturer on cleaning and servicing of equipment. Some equipment, such as soda fountains or coolers, may have special cleaning requirements after a fire.
- Discard ice in both service bins and machines followed by thorough cleaning per the manufacturer’s recommendations.