

Flood Response

Flood or sewage back-up into facility – notify local health dept and close immediately

(Follow these steps to keep your food safe during and after flood conditions)

1. **Do not serve** any food that may have come into contact with flood water.
2. **Discard any food and beverage** that is **not in a waterproof container** if there is *any* chance that it has come into contact with flood water.
 - Food containers that are waterproof include undamaged, commercially prepared foods in all-metal cans and “retort pouches” (like flexible, shelf-stable juice or seafood pouches).
 - Food containers that are *not* waterproof include those with screw-caps, snap lids, pull tops, and crimped caps.
 - Also discard cardboard juice/milk/baby formula boxes and home canned foods if they have come in contact with flood water, because they cannot be effectively cleaned and sanitized.
3. **Discard any food in damaged cans.** Damaged cans are those with swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing/denting that is severe enough to prevent normal stacking or opening with a manual, wheel-type can opener. *See below for steps to clean/save undamaged packages.*
4. **Thoroughly wash metal pans, ceramic dishes, and utensils** (including can openers) with soap and water, using hot water if available. Rinse and then sanitize them by immersing for 15 minutes in a solution of 1 tablespoon of unscented household (5.25% min. concentration) liquid bleach per gallon of water.
5. **Thoroughly wash countertops** with soap and water, using hot water if available. Rinse and then sanitize by applying a solution of 1 tablespoon of unscented household (5.25% min. concentration) liquid bleach per gallon of water. Allow to air dry.

How To Save Undamaged Food Packages Exposed to Flood Water:

Undamaged, commercially prepared foods in **all-metal cans** and “**retort pouches**” (like flexible, shelf-stable juice or seafood pouches) can be saved if you follow this procedure.

1. Remove the labels, if they are the removable kind, since they can harbor dirt and bacteria.
2. Brush or wipe away any dirt or silt.
3. Thoroughly wash the cans or retort pouches with soap and water, using hot water if it is available.
4. Rinse the cans or retort pouches with water that is safe for drinking, if available, since dirt or residual soap will reduce the effectiveness of chlorine sanitation.
5. Sanitize cans and retort pouches by immersion in one of the two following ways:
 - Place in water and allow the water to come to a boil and continue boiling for 2 minutes.
 - Place in a solution of 1 cup (8 oz/250 mL) of unscented household (5.25% min. concentration) bleach mixed with 5 gallons of water and soak for 15 minutes.
6. Air dry cans or retort pouches for a minimum of 1 hour before opening or storing.
7. If the labels were removable, then re-label your cans or retort pouches, including the expiration date, with a permanent marking pen.

Northern Kentucky Health Department

8001 Veterans Memorial Drive, Florence, KY 41042 | 859-341-4151 | www.nkyhealth.org