

# **Food Safety After a Storm:**

## **Information for Food Service Establishments**

### **Plan Ahead**

- **Check refrigeration and freezers for working thermometers**
- **Store canned food and single service on higher shelves to avoid flood waters**
- **Freeze any food that is not immediately needed before a big storm**

### **When to Close**

- **No electricity and/or water**
- **Insufficient water pressure for cleaning and/or handwashing**
- **Wastewater back-up or damage to septic system**
- **Damage to walls or roof that cause potential for food contamination**
- **Flood waters present inside food establishment**

### **Cleaning up**

- **When in doubt, THROW IT OUT**
- **Clean and sanitize utensils, equipment, and food contact surfaces**
- **Discard food or single service utensils that contacted flood water**
- **Check food temperatures and discard time/temperature control for safety (TCS) foods that have been out of temperature for >4 hours**

### **Questions?**

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# Food Safety After a Storm:

## Do's and Don'ts for Food Service Establishments

### Do:

- Plan ahead and stay up-to-date on potential storm emergencies
- Keep refrigerator and freezer doors closed as long as possible during power outage
- Voluntarily close if there is a loss of water and/or electricity
- Thoroughly clean and sanitize equipment, utensils after any flooding or storm damage
- Discard any TCS foods that have been out of temperature for >4 hours
- Stay in contact with your local environmental health specialist for guidance

### Don't:

- Rely on sight or smell to determine whether food is safe
- Taste food that has been contaminated to determine safety
- Save food that has gotten wet from flood waters unless it is sealed, in a water proof container, and properly handled
- Use any potentially contaminated water for ice, fountain drinks or washing produce
- Risk serving food or using utensils that may have been contaminated
- Donate food that has been temperature abused or otherwise contaminated

### Questions?

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