

Fire Recovery for Food Operators

January 10, 2025

ENVIRONMENTAL HEALTH



BEFORE YOU ENTER...

- Check exterior structure for damage
- Contact the fire department if safety of the interior structure is questionable

WHEN IT IS SAFE TO ENTER...

CHECK:

- Potable water supply
- Electrical power supply
- Functional sewer system
- Natural gas supply
- Safety of structure

EVALUATE:

- All food and food items damaged by or exposed to fire or firefighting efforts
- All utensils and equipment damaged by or exposed to the fire or firefighting efforts
- Contact your insurance company and/or licensed food salvager for review and evaluation on possible recovery costs

REMOVE:

- All high-risk foods with temperatures between 41°F and 135°F
- All foods exposed to or damaged by fire, debris, fire retardant, smoke, and water
- All opened foods and/or unpackaged foods
- All questionable utensils that may not be capable of being properly cleaned and sanitized

CLEAN AND SANITIZE THROUGHOUT THE FACILITY:

- All food contact surfaces
- All utensils
- All dishes and glassware
- All exterior surfaces of equipment
- All interior surfaces of equipment
- All walls, floors, and ceilings
- All hood surfaces and hood filters
- All workstations and customer tables
- All equipment air intakes
- All ventilation ducts

If the establishment intends to resume food preparation or sell potentially hazardous foods...

VERIFY THE FOLLOWING:

- Provisions for hot and cold potable water are available
- Provisions for handwashing are available
- Provisions for toilets are available
- Electricity and natural gas (if applicable) services are available
- Refrigeration and/or freezer units are operational and capable of maintaining food temperatures of 41°F or below
- Hot food holding units are operational and capable of maintaining food temperatures of 135°F or above
- Damaged foods have been removed from sale
- All food can be protected from contamination
- Building structure is sound with intact windows, floors, walls, and ceilings
- Rodent and insect infestations do not exist

If the establishment intends to sell only prepackaged foods that do not require refrigeration or heating....

VERIFY THE FOLLOWING:

- Damaged food has been removed from sale
- All food can be protected from contamination
- Building structure is complete with no holes or open areas
- Rodent and insect infestations do not exist
- Provisions for hand washing are available
- Provisions for toilets are available

SANITIZE

- Wash, rinse, sanitize step was performed on equipment and food-contact surfaces that were exposed to contaminants using appropriate sanitizer concentrations. For chlorine 50-200ppm.

Bleach Guidance (8.25%) for Sanitizing and Disinfection of Surfaces			
Purpose	PPM	Dilution	Contact Time
Food contact surface sanitizer	50-200	1 teaspoon bleach/ 1 gallon water*+	1 minutes
Routine disinfection	2400	½ cup bleach/ 1 gallon water*+	5 minutes <i>All surfaces must be rinsed, and food contact surfaces must be washed, rinsed and appropriately sanitized after proper disinfection</i>

**Dilution instructions are based on EPA Registration Number 5813-100 labeled instructions for use of Clorox Regular Bleach (8.25% Sodium Hypochlorite). If a different type of bleach is used, follow labeled instructions for sanitizing food contact surfaces & routine disinfection. Splashless & scented bleach should not be used.*

(see next page)

FOOD PRODUCT SALVAGE EVALUATION GUIDE

When in doubt, throw it out! Food must be in sound condition and free from spoilage, temperature abuse, filth, or contamination in order to be fit for human consumption.

ELECTRICAL OUTAGE		
Food Product	Action	Explanation/Instruction
Refrigerated foods (PHF, TCS food >41°F for more than 4 hours)	Discard	
Refrigerated foods at >41°F for less than 4 hours	Salvage	Must be moved to a properly functioning refrigerator unit or iced.
Frozen foods that remain frozen and did not thaw	Salvage	
Frozen foods that are partially thawed but remain under 41°F	Salvage	Must be moved to properly functioning refrigerator unit and cooked immediately.
Foods improperly cooled or improperly hot held	Discard	Must be destroyed because food held in the temperature range 41°F-135°F can produce dangerous pathogens and toxins.
FIRE		
Food Product	Action	Explanation/Instruction
Hermetically sealed containers (e.g., cans, pouches) with no heat damage	Salvage	Use a clean cloth or tissue to remove any residue on containers if there are no bulged ends or ruptured seams.
Hermetically sealed containers (e.g., cans, pouches) that are leaking, dented, rusty, bulging	Discard	The possible presence of pathogenic bacteria can produce deadly toxins. In addition, do not use any food products that have a foul odor or any containers that spurt liquid when opening.
Food in closed coolers or freezers	TBD	Can be subject to smoke damage carried inside by circulation fans; evaluate as if they were in the open.
Exposed food products, produce	Discard	Can be subject to contaminants in smoke and fire suppression chemicals.
Food in paper, cardboard, cloth containers, or other penetrable packaging	Discard	Any open food or food in penetrable packaging can be contaminated.
Food in sealed, plastic containers that can be cleaned without contaminating contents	Salvage	
Food that sustained damage from water, heat, heavy smoke, toxics, or fumes	Discard	Safety and quality are compromised.
Alcoholic beverages (e.g., unopened bottles) that can be cleaned without contaminating contents	Salvage	

For questions, please contact our **Customer Support Center at (888) 700-9555**.