

# WATER DAMAGE

Different events can cause water damage, making it difficult to determine food safety following a water event. These events include, but are not limited to:

- Excessive rainfall and melting snow
- Broken pipes and overflowing water mains
- Sewer backups
- Leaking roofs
- Activated sprinkler systems and firefighting operations

All water, regardless of source, must be considered a pollutant.

A high water mark, generally a well-defined dark line, should be present. Product stacked above this high water line may be free of contamination. Check the walls and product for water residue and debris.

Once in contact with floodwaters:

<b>Discard</b>	<p>Food in permeable packaging (cardboard, plastic wrap, screw-topped bottles and jars, etc.) and raw food outside of the cooler (potatoes, fruit, etc.)</p> <p>Wooden cutting boards, plastic dishes and utensils, baby bottle nipples and pacifiers.</p>
<b>Recondition</b>	<p>Hermetically-sealed cans in good condition</p> <ul style="list-style-type: none"> <li>• Remove label, mark can with name of food and expiration date</li> <li>• Wash in warm water and detergent</li> <li>• Soak at least one minute in chlorine solution of 200 ppm (one tablespoon bleach/gallon of water)</li> <li>• Ensure label is replaced or re-label with marker</li> </ul>
<b>Clean and Sanitize</b>	<p>All food contact surfaces and equipment that can be salvaged</p> <ul style="list-style-type: none"> <li>• Use caution on equipment with electrical components</li> </ul> <p>All dishes, glassware, utensils</p>
<b>Assess</b>	<p>Structure</p> <ul style="list-style-type: none"> <li>• Open, clean, decontaminate and dry cavities in walls, floors, ceilings</li> <li>• Discard absorbent floor coverings (linoleum, tile and carpet) and ceiling tiles</li> <li>• Scrub all walls with water, detergent and sanitizer</li> </ul>

## ➡ WHEN IN DOUBT, THROW IT OUT! ⬅

All restaurants and grocery stores that have experienced water damage must contact the Erie County Department of Health at (814) 451-6700.

**Detention:**

All items that are questionable should be tagged with instructions to segregate and hold.

**Disposal:**

Keep a log of all food that is discarded. Secure the damaged merchandise until disposal. Send to an approved disposal site and keep receipt of disposal.