

Fire

Fires are serious threats to life and property due to the smoke, extreme heat, and chemicals they produce. In addition, a fire may directly or indirectly affect foods in ways that could endanger your health. The following food safety and clean up tips will help protect you and the public if your food establishment is damaged by fire.

- **Close the food establishment**
- **Notify the Health Department for insurance, liability, and reimbursement purposes**
- **Health Department will determine what foods or beverages may be salvaged:**
 - Dairy products, due to vulnerable packaging and temperature requirements dairy products must be destroyed with no attempt to salvage.
 - For sugars, flour, cereal products or grains make no attempt to salvage, can be permitted due to vulnerable packaging.
 - All foods and beverages stored in a permeable packaging such as cardboard, foil, paper, screw top jars or bottles, or plastic wrap should be thrown away.
 - All unwrapped fruits and vegetables should also be thrown away.
 - Canned soft drinks unless subjected to excessive heat or fire or not cleanable, must be cleaned and sanitized.
 - Foods that were stored outside the refrigerator and which were exposed to smoke and fumes must be discarded.
 - Foods in refrigerators or freezers may also be tainted by fumes since refrigerator seals are not airtight. Throw away foods from the refrigerator or freezer if they have signs of smoke damage, or have off odors or tastes.
 - Ice, in both serving bins and machines, must be discarded.
 - Throw away foods that were touched by firefighting chemicals. These chemicals are very poisonous and cannot be safely washed off foods. If you are not sure if the food was touched by firefighting chemicals, throw it away.
 - Throw away disposable single-service utensils (plastic plates, cups etc.) that were exposed to smoke and chemicals.
 - Establishments serving alcohol should contact the Alcohol & Gambling Enforcement Division for guidance on disposal of liquor.
- **Disposal**
 - Remove to designated condemned food storage area away from food preparation and equipment storage.
 - Secure in covered refuse containers
 - Label "NOT FOR SALE"
 - Document the type and amount of food, costs and the reason for disposal for insurance and regulatory purposes.
- **All areas affected by the fire must be cleaned and sanitized**
 - Utensils and other items may be cleaned and sanitized in a three-compartment sink or dishwasher.
 - Items such as tables, outsides of equipment, and shelving, should first be washed with detergent, rinsed with clear water, and then sanitized.
 - Check with manufacturer on cleaning and servicing of equipment. Some pieces of equipment, such as pop machines or coolers, may have special cleaning

- requirements after a fire.
- Depending on the extent of the fire, ice machines and other types of equipment may need to be emptied and thoroughly cleaned per the manufacturer's recommendations.
- **Health department must give approval before re-opening**

When to Save and When to Throw It Out – Refrigerator	
FOOD & BEVERAGES	Held above 41° F for over 2 hours
MEAT, POULTRY, SEAFOOD , DAIRY PRODUCT, BABY FORMULA, PIES/PASTRY (cream), EGGS/EGG PRODUCTS, CASSEROLES, SOUPS, STEWS, FRUITS/VEG (fresh cut & cooked), Vegetable juice (opened), SAUCES & creamy dressings, PASTA (fresh/cooked), DOUGHS, CHEESE (soft), Gravy, stuffing, broth	Discard
BAKED GOODS, PASTA, GRAINS, Pies (fruit), Peanut butter, Jelly, relish, taco sauce, mustard, catsup, olives, pickles, Worcestershire, soy, barbecue, Opened vinegar-based dressings, Fruit juices, Canned fruits – opened, CHEESE (hard)	Safe