

In an Emergency: Discard or Salvage

Discard	Salvage
<p>Any food that has been contaminated or come in contact with water, sewage, smoke, fumes or chemicals. This includes:</p> <ul style="list-style-type: none"> • fresh perishables - produce, meat, poultry, fish, dairy products and eggs. • opened containers and packages • vulnerable containers with peel-off, waxed cardboard, cork or screw tops or paraffin seals such as glass or plastic containers of catsup, dressing, milk, horseradish, mayonnaise, pop, beer, sauces, etc. • soft, porous packaging - food in cardboard boxes, paper, foil, plastic, and cellophane such as boxes or bags of food, cereal, flour, sugar, rice, salt, etc. • dry goods - spices, seasoning and extracts, flour, sugar and other staples in canisters. • single service items - plates, cups, utensils, lids, etc. 	<p>Frozen foods <i>if</i> stored in a completely sealed walk-in or cabinet freezer (no water, smoke, fumes or chemical infiltration) and where ambient temperature has remained below 41°F.</p>
<p>Canned and bottled items:</p> <ul style="list-style-type: none"> • if charred or near the heat of the fire • if rusted, pitted, dented, swollen or leaking 	<p>Disinfect undamaged cans and bottles that have no heat or water damage and are free from dents, bulging, leaks or rust.</p> <ul style="list-style-type: none"> • remove paper labels and immediately re-label with a permanent marker • wash with soap and water • rinse and let air dry
<p>Refrigerated or frozen food <i>must</i> be discarded if:</p> <ul style="list-style-type: none"> • in contact with sewage, water, smoke, fumes or chemical seepage. • above 41°F for at least four hours. • frozen and then thawed for two or more hours. • deteriorated in quality or have an unusual appearance, color or odor. 	<p>If fire, flood or sewage back-up has been effectively contained:</p> <ul style="list-style-type: none"> • food in areas unaffected by smoke, fumes, water, heat, fire suppression chemicals, floodwater or sewage back-up may be salvaged. • seek the advice of your local health inspector.
Other than food: Discard	
Discard any exposed materials that cannot be effectively cleaned and sanitized, including toasters and other food equipment, linens, furnishings, carpets, etc.	



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