



**Public Health**  
Prevent. Promote. Protect.

Champaign-Urbana Public Health District  
www.c-uphd.org

## FLOODING

***Flood water may contain disease-causing microorganisms that can contaminate food supplies and equipment, increase the potential for foodborne illness. Exercise caution when dealing with flood waters, if there is any reason to believe that areas of your facility may have become contaminated, cease operations immediately.***

**FACILITY MUST CLOSE** - If any food storage, preparation, or service areas are at risk for contamination.

**NOTE:** It is recommended that the facility owner contact the city building inspector prior to re-entry. The building inspector will conduct an assessment to determine structural stability.

**NOTIFY THE CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT AT (217) 373-7900**

**FACILITY MAY REMAIN OPEN** - If flooding is contained and the issue can be resolved immediately.

**NOTE:** If there is any reasonable doubt that areas may have become contaminated – **TEMPORARILY CEASE OPERATIONS**

**NOTIFY THE CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT AT (217) 373-7900**

**Maintain a list of emergency contacts who can provide assistance if extensive flooding occurs. Recommended contacts are shown below:**

- **City building inspector** – determines structural stability.
- **Utility companies** – to assess gas, electric, water, and telephone following a flooding event
- **Licensed sewage pumper and/or contractor** – to pump sewage tank and grease trap if flooding has occurred. A contractor may also conduct an inspection of the septic tank to assure that the unit is operating properly
- **Licensed well contractor** – to disinfect contaminated well.
- **The Champaign-Urbana Public Health District** – to assist with clean-up and recovery.

## FIRST STEP: FOOD SAFETY

- Inspect food items located in the affected area. Use the list below to determine which food items can be salvaged. Although it is recommended that all food items be discarded, canned food that show no visible signs of rust or damage can be reconditioned and used at a later date. Refer to Food Salvage Guidelines
- If power was lost to any refrigeration/freezer unit during the flood, discard (throw away) all foods stored in the unit.
- Discard any single service items that may have come in contact with flood waters. This includes items that were stored in cardboard boxes or plastic sleeves.

## SECOND STEP: CLEAN-UP

### Employee Safety

**NOTE:** It is recommended that the facility contact clean-up service professionals.

If the employees and owner will be conducting the clean-up of the facility, the following guidelines are important for assuring the overall health and safety of all employees involved.

- Personal Protective Equipment (PPE): Wear eye protection (safety glasses), rubber boots, gloves, and protective clothing (coveralls, long sleeve shirts, and long pants).
- If mold problems are identified, equip all personnel with properly fitted filtration masks.
- Do not walk between the affected area and other areas of the establishment without removing outer protective clothing and personal protective equipment (PPE).
- Wash hands thoroughly after leaving the affected area.

### General Cleaning – Floors, walls, non-food contact equipment, and stationary cooking equipment.

- Remove all mud, silt, solids and excess water (mop is sufficient - discard mop head after use)
- Wash surfaces using a stiff brush and detergent (soap) solution to clean floor
- Sanitize surfaces by using with a sanitizer solution containing 50-100 parts per million (ppm) of unscented, household bleach.  
Repeat wash and sanitizing process if mold is present
- Use fans, heaters, or dehumidifiers to help the drying process

### To effectively clean and sanitize ice machine:

- Purge (empty) all ice remaining in the unit
- Wash ice machine by using a detergent (soap) solution.
- Sanitize by using a sanitizer solution containing 50-100ppm unscented, household bleach
- Run the unit through a complete cycle and discard the batch of ice.
- Run another cycle. If the ice is clear and free of any odor, the ice machine is ready for use.
- If the second cycle of ice is cloudy or has chemical odor, discard batch and restart the cleaning and sanitizing process.

### Food equipment and utensils:

- Follow three-compartment sink wash, rinse, and sanitize procedures. Use reference below:

#### *1<sup>st</sup> Compartment: Wash*

Wash: Fill the basin with soap/detergent and hot water (110°F)

#### *2<sup>nd</sup> Compartment: Rinse*

Fill the basin with hot water (86-110°F). Run equipment through the water to remove cleaners and abrasives

#### *3<sup>rd</sup> Compartment: Sanitize*

Fill the basin with room temperature water (minimum 75°F) and sanitizer. Use test strips to determine appropriate concentration of sanitizer. **Be sure that equipment and utensils are immersed in sanitizer for one (1) minute.**

- If a dish machine is to be utilized, be sure that the unit is reaching the proper final rinse temperature (180F). If a chemical dish machine is used, verify that the unit is dispensing adequate levels of sanitizer (50-100 parts per million of sodium hypochlorite). Concentration levels can be determined using sanitizer test strips.

### Wash or Discard:

- All contaminated items such as linens and clothing used in the clean-up. This process must be done using a washer and dryer unit.
- Launder or discard (preferred) mop heads and any cleaning aids that have come into contact with flood waters.

### Discard:

- All porous, soft, and absorbent materials that have made contact with flood waters. Examples include:
  - Drywall
  - Insulation
  - Paneling
  - Carpet
  - Furnishings
  - Wall coverings
  - Paperwork
  - Menus
- Discard any appliance that cannot be effectively disinfected (Example: Toaster)

**! - Once all of the cleaning procedures have been conducted, contact the Champaign-Urbana Public Health District at (217) 373-7900 to schedule a site visit. If ordered to cease operations, do not re-open establishment until approval has been given by an Environmental Health Specialist.**