

# Food Safety After a Storm:

## Information for Food Service Establishments

### Plan Ahead

- Check refrigeration and freezers for working thermometers
- Store canned food and single service on higher shelves to avoid flood waters
- Freeze any food that is not immediately needed before a big storm

### When to Close

- No electricity and/or water
- Insufficient water pressure for cleaning and/or handwashing
- Wastewater back-up or damage to septic system
- Damage to walls or roof that cause potential for food contamination
- Flood waters present inside food establishment

### Cleaning up

- When in doubt, **THROW IT OUT**
- Clean and sanitize utensils, equipment, and food contact surfaces
- Discard food or single service utensils that contacted flood water
- Check food temperatures and discard time/temperature control for safety (TCS) foods that have been out of temperature for >4 hours

### Questions?

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