

# Food Safety After a Storm:

## Do's and Don'ts for Food Service Establishments

### Do:

- **Plan ahead and stay up-to-date on potential storm emergencies**
- **Keep refrigerator and freezer doors closed as long as possible during power outage**
- **Voluntarily close if there is a loss of water and/or electricity**
- **Thoroughly clean and sanitize equipment, utensils after any flooding or storm damage**
- **Discard any TCS foods that have been out of temperature for >4 hours**
- **Stay in contact with your local environmental health specialist for guidance**

### Don't:

- **Rely on sight or smell to determine whether food is safe**
- **Taste food that has been contaminated to determine safety**
- **Save food that has gotten wet from flood waters unless it is sealed, in a water proof container, and properly handled**
- **Use any potentially contaminated water for ice, fountain drinks or washing produce**
- **Risk serving food or using utensils that may have been contaminated**
- **Donate food that has been temperature abused or otherwise contaminated**

### Questions?

**Veronica Bryant**  
**Food Defense Coordinator**  
**(919)218-6943**  
**[veronica.bryant@dhhs.nc.gov](mailto:veronica.bryant@dhhs.nc.gov)**

