

Food safety is crucial after disasters. Businesses must minimize foodborne illness risks by ensuring proper food storage, preparation, and service. Interruptions in electricity or water supply can raise public health concerns about food safety.

1

Ensure facility safety for occupancy.

- Mitigate all hazards (electrical, mold, asbestos, chemicals, infectious disease risk, etc.).
- Consider contacting professionals for risk mitigation.
- Use appropriate personal protective equipment (PPE).

2

Assess food products, equipment, and plumbing systems.

- Avoid entering damaged buildings until cleared by authorities.
- Use appropriate personal protective equipment (PPE) to prevent exposure to mold or other hazards.

3

Discard compromised food products, contaminated items, and uncleanable single-service products.

4

Contact DSHS regarding the fire, emergency, or disaster before reopening.

**For questions or concerns, call
the Retail Food Safety Group at
(512) 834-6753**

**Scan the QR codes for
more information.**



DSHS Forms and
Publications -
Retail Food
Establishments



CDC - Keep Food
Safe After a
Disaster or
Emergency



Reopening a Retail Establishment after an Emergency



Sanitizing and Disinfecting After an Emergency or Disaster

(Recommended by the CDC)

Before using bleach, clean visibly dirty surfaces with soap or detergent first, then disinfect with bleach.

- Ensure good ventilation when using bleach indoors by opening windows and doors for fresh air.

Check if protective equipment like gloves or eye protection is needed.

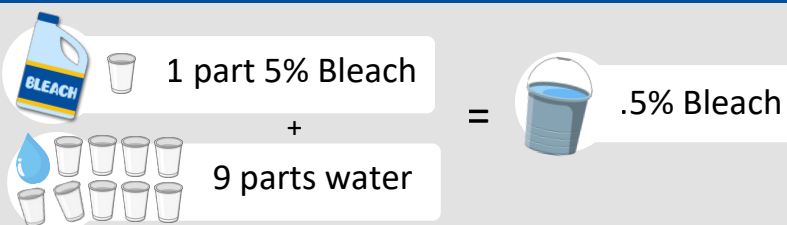
Safety Glasses
Gloves



To prepare a diluted bleach solution, follow the directions on the bleach bottle. If there are no directions, mix:

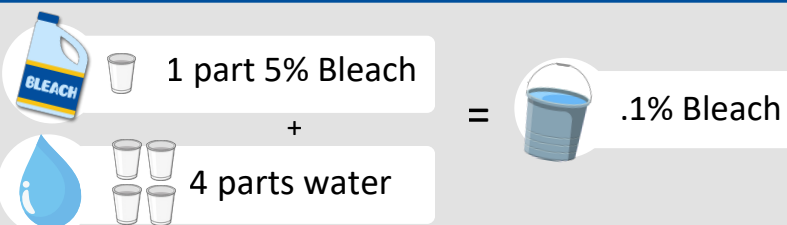
.5% Bleach Solution

(For blood/bodily fluid spill disinfections)



.1% Bleach Solution

(For disinfecting surfaces)



Boil Water Notice

Boil water for at least three minutes

- Use commercially bottled water or boil water for recommended time
- Do not use soda fountains or ice machines
- Flush pipes for at least five minutes after notice is lifted



When in doubt, throw it out!

- Discard all food and packaging submerged in flood waters, except for undamaged, commercially sealed cans.
- Discard all refrigerated and frozen foods affected by flood waters.
- Inspect canned foods and discard any with damage, such as swelling; leaking; punctures; dented severely enough to prevent normal stacking or opening with a manual, wheel-type can opener; or severe rust.
- Discard products with various closures like screw caps, snap lids, crimped caps (sodas) etc. that have been submerged.
- Discard food in water-damaged containers like paper, cloth, or cardboard.
- Discard time/temperature control for safety (TCS) food that has been above 41°F for over four hours. Check using a food thermometer.

