

# Damaged Food Guidance for Food Establishments



*Power Outages, Floods, Fires, Sewage Backup, Transportation Accidents, Disasters*

Food products can become contaminated or distressed from events including power outages, floods, sewage backup, fires, transportation accidents and disasters. Food establishments should have an Emergency Action Plan (EAP) prior to an event which they can follow when these conditions occur to assist in preventing and reducing food-borne illness in situations that may affect food safety.

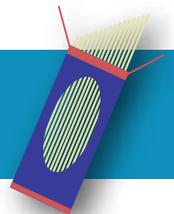


## Food Product and Food Packaging to be evaluated which cannot be salvaged

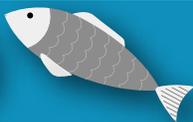
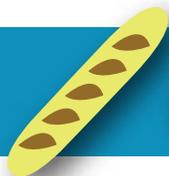
- Exposed foods, bulk foods, fresh produce, meat, poultry, fish and eggs;
- Paper or cellophane-wrapped foods which can collect filth or split at the seams making it virtually impossible to remove dirt or sanitize properly such as candies, cereals, bread, cakes, chewing gum, etc. This would include products in secondary packaging (cake mixes, cereals) which the outer package is of porous material;
- Any porous items that are used with food or that come in contact with the mouth including disposable flatware, plastic utensils, and paper, foam, or plastic dishware;
- Food products in containers with screw caps, snap-lids, crimped caps (soda bottles), twist caps, flip tops, snap open, and similar-type closures can have filth lodged under the cap lips, threads, lugs, crimps, and snap-rings, making them virtually impossible to detect and remove;
- Cans that are dented, leaking, bulging, or rusted.



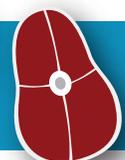
## Food Products which can be salvaged must meet requirements of the regulatory authority



- Commercially prepared foods in all-metal cans or retort pouches; and
- Foods which have maintained refrigeration requirements of <41 degrees F or have maintained a solid frozen state.



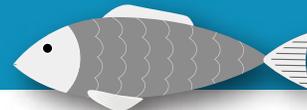
## Disposal of food



- Remove and secure damaged products to an isolated area to prevent contamination to the facility, other food items or the public;
- Clearly mark storage area and/or storage containers "NOT FOR SALE" if disposal is to be at a later time;
- Small volumes of food should be denatured (e.g. with bleach, a detergent or other cleaning product to render unusable), placed in sealed black plastic bags, and placed in a closed refuse container outside the facility;
- Large volumes of food should be stored in a closed and secured container in a secure location until disposed of by the refuse disposal company or transportation to the landfill; and
- Landfills should be contacted prior to delivery of food from a private individual or carrier to insure acceptance.

In preparation for or immediately after an emergency the food establishment should assess needs and make immediate arrangements with contracted waste disposal companies to provide refuse containers which can be secured to hold large quantities of products which need to be transported to a landfill. Arrangements should also be made for transportation to the landfill as soon as the refuse container is filled.

Information to develop an Emergency Action Plan for a food establishment can be found at [www.foodprotect.org/guides/](http://www.foodprotect.org/guides/)



CONTACT	PHONE NUMBER
Manager	
Regional Office	
Home Office	
Insurance Carrier	
Food Supplier	
Lawyer	
Water Utility Company	
Sewer	
Electricity	
Gas	
Phone	
Emergency Broadcast	
Police (911)	
Fire (911)	
Radio/TV Station	
Local Emergency	
Plumber	
Electrician	
Well Driller	
Licensed Water Hauler	
Local Regulatory Agency	
Bottled Water	
Commercial Ice	
Dry Ice	
Refrigerated Truck	
Refrigeration Warehouse	
Portable Generators	
Waste Hauler	
Local Landfill	
Septic Tank Pumper	
Drain Cleaner	
Cleaning Equipment	
Janitorial Service	
Fire Extinguisher Service	
Bldg Restoration Specialist	

For food products which cannot be salvaged, complete, proper and safe

# disposal is required



to ensure these products do not reappear as damaged merchandise for human consumption.

The following questions should be considered allowing a food establishment to include the proper disposal method(s) as part of their EAP:

- What is/are the contaminant(s) (e.g. water, chemicals)?
- How is the contaminated food categorized (e.g. hazardous waste, municipal waste, non-hazardous waste)?
- How much contaminated product is there for disposal?
- What are the transportation requirements and needs for moving the contaminated product to these disposal facilities?
- Are permits or releases required for the product disposal from the local or food jurisdictional agency?
- Is a health and safety plan needed for the workers involved in the disposal or determination process?
- Will the jurisdictional food agency need to be involved in overseeing the disposal process?
- What jurisdictional food agency must be involved for reconditioned product to re-enter commerce?
- Who and where are the disposal facilities for different categories of bulk food waste?

**FLIRRT is a multiagency response team using the best skills and expertise available, to jointly respond to an adverse food or feed incident or event utilizing the Incident Command Structure for a uniform and efficient response or recovery.**

- Florida Department of Agriculture and Consumer Services (FDACS)
- Florida Department of Health (DOH)
- Florida Department of Business and Professional Regulations (DBPR)
- Food and Drug Administration (FDA)
- United States Department of Agriculture (USDA)

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