

Emergency Contact Phone Numbers

In the event of a fire, flood, extended interruption of electrical or water service, sewage back-up, or other emergency, please notify our office at (317) 745-9217.

Non Emergency Dispatch (317) 839-8700 Emergency call—911

Towns:

Amo	(317) 539-6030
Avon	(317) 272-0948
Brownsburg	(317) 852-1120
Clayton	(317) 539-2333
Coatesville	(765) 386-7205
Danville	(317) 745-4180
Lizton	(317) 994-5500
North Salem	(765) 676-6210
Pittsboro	(317) 892-3326
Plainfield	(317) 839-2561

Fire Departments:

Amo	(317) 539-4262
Avon (Washington Twp)	(317) 272-2155
Brownsburg	(317) 852-1190
Coatesville	(765) 386-7490
Danville (Center Twp)	(317) 745-3008
Liberty Twp	(317) 539-5060
Mill Creek/Stilesville	(317) 539-6952
North Salem	(765) 676-6425
Pittsboro	(317) 892-4386
Plainfield	(317) 839-6939
Lizton (Union Twp)	(317) 994-5500

Discard all open single-use items and open food items; including grease in fryers. Wash, rinse, and sanitize all food contact surfaces.



Public Health
Prevent. Promote. Protect.

Hendricks County Health Department

Environmental Health Division

Hendricks County Government Center
355 South Washington Street, #G30
Danville, IN 46122

Office: (317) 745-9217
Fax: (317) 745-9218
www.co.hendricks.in.us/health



Food Safety after a Fire

In Case of Fire

- Post the phone number of the fire department in a conspicuous place by each phone.
- Develop a plan for what to do in case of a fire.
 - Who is to be called after hours?
- Maintain contact information for people that can help you, such as the fire department, police department, insurance company, restoration company for water and fire damage, utility companies, lawyer, local health department, etc.

Affected Operations:

- A non-reportable fire is any small confined fire in a food establishment that has been extinguished using a simple device, such as a wet towel or pan lid. Otherwise, all other fires must be reported to the regulatory authority.
- Fire is confined to a small incidental area or a single piece of equipment and fire is extinguished using a simple fire-fighting device (i.e. hand held extinguisher) that does not require extensive cleanup. Unaffected areas of the establishment may remain open while clean-up and minor repairs are made.
- If the process of fighting the fire, regardless of size, and it contaminates any of the following: foods, equipment, utensils, linens, single service items, etc. discontinue operations. Typically, these fires are associated with the use of high pressure fire suppression devices (i.e., ventilation hood fire suppression system or professional fire department equipment). Resume operations only after recovery steps have been completed.
- Discontinue operations if a fire causes extensive damage to equipment and the facility's structure. Resume operations only after recovery steps have been completed.

Recovery

Recovery involves the following necessary steps for re-opening and returning to a normal safe operation.

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

The Owner/Operator will:

- Contact all other appropriate agencies to determine if the building structure is safe and approved for occupancy.
- Sort the salvageable from the non-salvageable foods as quickly as possible.
- Properly dispose of the non-salvageable food items.

- Provide general clean-up. Clean and sanitize equipment and utensils.

Food Salvaging/General Considerations

If the quantities of food involved are large (i.e., a large supermarket or a food warehouse) it may be feasible to attempt salvage for either human or animal consumption.

The following is a guide for handling specific food items:

Bottled soft drinks: Unless protected by a plastic outer wrap or in bottles with sealed screw-on lids, soft drinks in glass bottles are almost impossible to salvage. In addition, soft drinks in plastic bottles are almost always deemed unsalvageable due to heat and smoke. Bottle contents must be drained before returning the containers for deposits. This can be permitted if there are proper facilities for disposing of the liquid and a health nuisance is not created. If such facilities are not available, the product and container may have to be destroyed by removing to a licensed landfill.

Canned soft drinks: They may be salvaged if the contents have not been subjected to excessive heat or fire. The cans must be cleaned and sanitized, if necessary. If the cans have been subjected to excessive heat or are deemed uncleanable, the contents must be destroyed.

Dairy products: As a rule, dairy products must be destroyed with no attempt to salvage, due to vulnerable packaging and temperature requirements.

Sugars, candies, flour, cereal products, bakery products, dried beans, rice, and other grains: Usually, no attempt to salvage such products can be permitted due to vulnerable packaging.

Products in glass with metal screw-type or metal slip covers: This includes pickles, olives, catsup, steak sauces, salad dressings, syrups, etc. This type of container is impossible to clean or disinfect due to exposure of the threaded closure and must be destroyed.

Fish and meats – fresh or frozen: In almost all instances, these products must be destroyed.

Refrigerated and frozen food: Usually no salvage can be attempted unless frozen foods are stored in a completely enclosed walk-in or cabinet freezer and electrical service has not been interrupted for extended periods. Prompt removal of such foods to a suitable storage unit is necessary to save the product.

Produce – fresh or dried: Usually, no attempt to salvage can be permitted and all such products must be destroyed.

Canned goods: Where the heat and water damage has been minimal, canned goods can be salvaged quickly by cleaning the exterior surfaces and removing them to suitable storage areas, preferably away from the fire scene. Cleaning and re-labeling a relatively small quantity of canned goods is usually not attempted because of the cost involved compared to the lower value of the salvaged product.

Single service items: The operator/regulator must consider soot residue, even on single-service items that are still in plastic sleeves, due to static electricity and transfer. Some operators/regulators may think that the sleeves can be "wiped" off, and, because the items were wrapped, they should be okay for service, when, in reality, they may not be okay.

General Cleanup Considerations

- All areas affected by the fire must be cleaned and sanitized.
- All damaged food products, equipment, utensils, linens, and single service/use items must be removed from the premises as necessary.
- Re-occupancy should be allowed only after the fire department has determined that the structure is safe.
- If an insurance company is involved it is recommended they be notified as soon as possible.

Disposal of Food

If it is determined that food must be discarded:

- Remove to a designated condemned food storage area away from food preparation and equipment storage. Secured in covered refuse containers or other isolated areas to prevent either service to the public, or accidental contamination of the facility and other food.
- If the food must be retained until the distributor can credit the facility, it must be clearly labeled as "NOT FOR SALE".
- Discarded refrigerated food may be stored in a refrigerated location separate from other food and held for credit until recorded by food supplier/distributor.
- The facility should document the type and amount of food, costs and the reason for disposal for insurance and regulatory purposes.
- If the health department recommends disposition, the products and amounts should be documented.
- Small volumes of food to be discarded can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.
- Large volumes of food should be stored in covered refuse containers in a secure location and disposed of by a refuse disposal company as soon as possible should also be denatured.

If business is closed for renovation or repairs the plans may need to be reviewed and a reopening inspection be conducted.

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Food Safety during Power Outages

When there is a Power Outage:

- Note the time the power outage begins.
- Discontinue all cooking operations.
- Do not place hot food in refrigerators or freezers, as this will rapidly raise the temperature inside the refrigerator or freezer and may make more food unusable.
- Discard food products that are in the process of being cooked, but which have not yet reached the final cooking temperature.
- Maintain hot potentially hazardous food at 135°F or above. Food that has reached final cooking temperature may be kept hot (135°F) by the use of canned heat in chafing dishes.
- Use ice or ice baths to rapidly cool small batches of hot food.

Information on Potentially Hazardous Foods:

Potentially hazardous foods are those foods, such as high protein foods (meat, eggs, dairy) and cooked vegetables, that support the rapid and progressive growth of disease causing bacteria.

Foodborne illnesses can be caused by bacteria that can multiply rapidly in foods when the food is held in the temperature danger zone (41° to 135°F).

Keep foods at safe temperatures:

Refrigerated potentially hazardous foods must be stored at or below 41°F. Frozen foods must be maintained frozen. Hot potentially hazardous food must be maintained at 135°F or above.

Freezers

Leave the freezer door closed. A full freezer should keep food safe about two (2) days, and a half-full freezer, about one (1) day. Add bags of ice or dry ice to the freezer if it appears the power will be off for an extended time. You can safely re-freeze thawed foods that still contain ice crystals and are 41°F or less.

Caution: the use of dry ice may result in the unsafe build-up of carbon dioxide.

Refrigerators

Food in refrigerators should be safe as long as the power is out no more than about four (4) to six (6) hours. Leave the door closed because every time you open it, needed cold air escapes, allowing the foods inside to reach unsafe temperatures. Discard any potentially hazardous food that has been above 41°F for (4) four hours or more, any non potentially hazardous food that has reached a temperature of 45°F or higher for any length of time, or has an unusual color, odor, or texture.

When in doubt, throw it out!

If it appears the power will be off for more than six (6) hours, ice, dry ice, or frozen gel packs may be used to keep potentially hazardous foods at 41°F or below. Moving refrigerated food to a walk-in freezer or obtaining a refrigerated truck are other options to keep food safe. Food should not be transferred to private homes.

The Decision to Discard or Save

The following are examples of foods that can be discarded or saved once power is restored.

Discard

The following foods in refrigerators and freezers should be discarded if kept over four (4) hours at above 41°F or if the temperature exceeds 41°F for any length of time.

- Meat, poultry, fish, eggs and egg substitutes - raw or cooked
- Milk, cream, soft and semi soft cheese
- Casseroles, stews or soups
- Lunch meats and hot dogs
- Creamy-based foods made on-site
- Custard, pumpkin or cheese pies
- Cream-filled pastries
- Cookie dough made with eggs
- Whipped butter
- Cut melons
- Cooked vegetables

Save

The following foods may be kept at room temperature a few days although food quality may be affected.

- Butter or margarine
- Hard and processed cheeses
- Fresh uncut fruits and vegetables
- Dried fruits and coconut

- Opened jars of vinegar-based salad dressings, jelly, relish, taco sauce, barbecue sauce, mustard, ketchup, olives and peanut butter
- Fruit juices
- Fresh herbs and spices
- Fruit pies, breads, rolls, and muffins
- Cakes, except cream cheese frosted or cream-filled
- Flour and nuts

When Power is Restored:

Identify and discard potentially hazardous foods that may have been above 41°F or below 135°F for four (4) or more hours or above 41°F for any length of time.

Check the internal food temperatures using a food thermometer and record the temperature. If practical, separate packages of food in refrigeration units and freezers to allow for faster re-cooling.

The refreezing of food may affect the quality and should be used within a short period of time.



Food Safety during Floods

Not all food or beverage items can be saved after a flood. You must discard any food items that have been in contact with flood water. In some cases, you may be able to save commercially canned goods in metal cans or rigid plastic containers. The condition of the container is crucially important.

To salvage canned goods (in metal cans)

- Remove the labels.
- Wash in warm water and detergent.
- Sanitize with a solution of one (1) tablespoon of bleach in a gallon of water.
- Products must be relabeled if they are sold or salvaged.

When relabeling, be sure to include:

- The common or usual name of the product, the net contents of the container.
- The name, address, and zip code of the "distributor" (i.e., the firm that relabeled the product).
- Any label codes from the original label; and
- Any other required labeling information.

Discard canned goods if the surface is rutted, pitted, swollen, leaking, creased or dented at the rims or seams.

Salvage items in rigid plastic containers ONLY IF:

- They have not been submerged in flood water or other liquids.
- The product is not contaminated.
- All traces of soil can be removed, and there is no soil on the cap or closure.
- There is no evidence of rusting or pitting on the cap or closure, and the seal is completely intact.
- The cap or crown is not dented in any way that affects the rim seal.
- The container is not defective in any other obvious way.

Salvaging beverage items:

- May salvage corked wine bottles sealed with foil or wax.
- Cannot salvage beverage containers with twist or screw tops.

Equipment

Determine if the equipment can be salvageable by the extent of the contamination, length of exposure and the type and age of the equipment. Equipment can also be evaluated by the equipment manufacturer or an appliance repair service in your area. All salvageable equipment needs to be thoroughly cleaned and sanitized. Use a detergent solution, then a sanitizing solution made with one (1) tablespoon of bleach in a gallon of water.

You can generally save equipment if...

- It is made of stainless steel or other nonabsorbent materials (i.e., stoves, steam tables, preparation tables, fryers, etc.).
- It contains only non-absorbent, closed-cell polyurethane insulation. (This material is used in newer refrigerators and freezers. It may require cleaning - check with the manufacturer.)

Refrigerator/Freezers

- Commercial approved walk-in refrigerators and freezers can be cleaned by dismantling the panels and cleaning and sanitizing exposed areas. This would require a qualified manufacturer technician.
- Reach-in refrigerators and freezers should be evaluated. If flooding was minimal reconditioning may be possible. If flooding involved several feet of water for an extended time period, the insulation would become exposed, which would make reconditioning difficult if not impossible. Foam insulation should be less absorbent than fiber insulation. The insulation value of fiber insulation may also be adversely affected by water exposure.
- Interior and exterior surfaces of reconditioned reach-in refrigerators and freezers should be thoroughly cleaned and sanitized. Interior panels should be free of cracks or other damage. There should be no odor after reconditioning, and the units should be tested for temperature maintenance prior to being placed into service.

Equipment with water supply lines:

Take the following precautions when salvaging post-mix and beverage machines, coffee or tea urns, ice machines, dishwashers, and other equipment with water connections:

- Flush water supply lines, faucet screens and waterline strainers, and purge fixtures of any standing water.
- Clean and sanitize all fixtures, sinks, and equipment, using detergent and a solution of one (1) tablespoon of bleach in a gallon of water.

Discard any equipment:

- Containing fiberglass insulation that was wet
- Surfaces that are rusted or deteriorating
- Damaged and incapable of being repaired
- If the equipment includes flood-damaged wood/particle board or plastic laminate components (counters, cabinets, bars, etc.)
- Wooden walk-in refrigerators and freezers should be removed and replaced with NSF or similar units
- Domestic equipment subjected to a significant flood water exposure should be considered no longer in good repair and replaced with NSF or similar units that meet the requirements of law.

******WARNING******

Always use extreme caution when restarting equipment with electrical components.

**When in doubt, remember the golden rule of clean-up work: THROW IT OUT!
WASH YOUR HANDS THOROUGHLY, and do it often.**

