

Guideline on Emergency Action Plans for Food Establishments:

Flood

Flood damage includes floods from rivers flooding over banks into the neighbouring premises; flooding due to a break in the water main; the backing up of a sewer which may be due to heavy rains (see *Sewage Back Up* response sheet); or from the sewers being incapable of handling the amount of water used in fighting a fire.

In the event of a health hazard involving a flood at a food service establishment, the following actions MUST be taken:

- **Assess the situation.** Immediately discontinue operation if a safe operation cannot be maintained.
- **Notify the Public Health Inspector** of the health hazard and discuss alternate procedures to be used. Determine if the issue is widespread.

Manitoba Health's Health Protection Unit will promptly respond to single events involving imminent health hazards and provide guidance to help the operator resume operation as quickly as possible.

Follow the Appropriate Emergency Procedures approved by the Public Health Inspector. 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.

Response to a Flood

Flood waters can create potential health hazards. The operation may be affected by a minor leakage or a flood throughout the entire building.

- **Minor Leakage:** leakage from a water line or incidental water accumulation on a floor, which does NOT affect food, utensils, or equipment. Unaffected areas of the establishment may remain open while recovery takes place in the affected areas.
- **Flooding throughout the building** due to overflow of a body of water, poor surface drainage, a major break in a water line, etc. will result in ceasing the operation of the establishment.

Building Safety

- Contact the local building department to determine if the building is safe.
 - Note whether there are any downed power lines and/or gas smells.

General Clean Up (ensure personal protective equipment is worn during clean up)

- Remove any standing water and wet materials.
- Sort the salvageable from non-salvageable equipment, utensils, and single service items.
- Discard:**
 - Any materials that cannot be effectively cleaned and sanitized
 - Any damaged food equipment or utensils
- Mop heads, other cleaning aids, linens, uniforms:**
 - Launder or discard any items that came in contact with flood water.
- Wash, rinse, and sanitize affected **walls, equipment surfaces, and utensils.**
- Flooring**
 - *Carpet:* remove or steam clean
 - *Other flooring materials:* wash, rinse, sanitize
 - *Floors damaged beyond salvage must be removed and replaced as necessary*

- ✓ **Wash:** water & detergent
- ✓ **Rinse:** clean water
- ✓ **Sanitize:** 500ppm chlorine solution

Food

Flood waters may carry raw sewage, chemical waste, or other contaminants that may cause food (even if packaged) to be unsafe to consume. Very few food or beverage items can be salvaged after being exposed to flood water.

- **Alcoholic beverages:** Contact the Liquor and Gaming Authority of Manitoba (LGA) inspector to discuss the destruction of any affected alcoholic beverage products. If items are to be discarded, the cans or bottles may be able to be salvaged for a refund.

The following items should be discarded:

- Exposed food, bulk foods, fresh produce, meat, poultry, fish and eggs
- Any foods with soft packaging (paper, plastic, cloth, or fiber)
- Cardboard boxes (even if the contents appear dry)
 - ie. Boxes for cereals, grains, pastas, etc.
- Food in glass jars, including unopened jars with waxed paper, foil, cellophane or cloth covers
- Foods, liquids, or beverages in crown capped bottles or containers with pull tab tops, corks, or screw caps
- All opened containers and packages; food in bags or canisters
- Cans that are dented, leaking, bulging, rusted, or with damaged labels. Cans may not be sold without all the required labeling information.

If it is determined that food must be discarded:

- Document** the type and amount of food, costs, and the reason for disposal (for insurance, health department, and other regulatory purposes).
- Remove to a designated condemned food storage area away from food preparation and equipment storage.
 - Discarded refrigerated food may be stored in a refrigerated location separate from other food and held for credit until recorded by food supplier/distributor.
 - If the food must be retained until the distributor can credit the facility, it must be clearly labeled as “NOT FOR SALE”.
- Keep secured in covered refuse containers in an area preventing either service to the public, or accidental contamination of the facility and other food.
 - Large volumes of food should be disposed of by a refuse disposal company as soon as possible.
 - Small volumes of food can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.

Construction/Renovations

If business is closed for renovation or repairs, the plans may need to be reviewed by the Public Health Inspector and a re-opening inspection conducted by the regulating authority.