



BOULDER COUNTY PUBLIC HEALTH DISASTER REPORT

3450 Broadway, Boulder CO 80304
(303) 441-1564



Type of Inspection:		Time:	Date
Establishment Name		Facility I.D. and/or Address	
Inspected By		Received By	
		_____ Signature	_____ Print

Flood (Inspector Checklist)

Flood

In the event of a flood, appropriate retail food establishment (RFE) responses must be taken to minimize the impact on public health. Food operations should be halted if there is any flooding inside the building due to the overflow of a body of water, poor surface drainage, a major break in the water line, etc. Flooding can affect food, utensils, equipment, food preparation areas, water service, dishwashing services, clean linens, and single-service items. Discuss or verify the following with the Person in Charge (PIC); if not applicable, write "N/A" by check box:

Damaged Food Products

(Complete voluntary condemnation form if any food discarded while inspector on site)

- Discarded all food and packaging materials that were submerged in flood waters unless the food is sealed in a commercially sealed can that has not been damaged. **If in doubt, throw it out!**
- Discarded all refrigerated and frozen foods (e.g. meat, poultry, shell eggs, egg products, and milk) that were immersed in flood waters.
- PIC inspected all canned foods, and discarded any damaged cans. A can is considered damaged if it is swelling; leaking; punctured; fractured; has extensive deep rusting; or was crushed/dented severely enough to prevent normal stacking or opening with a manual, wheel-type can opener.
- Discarded products in containers with screw caps, snap lids, crimped caps (e.g. soda bottles), twist caps, flip tops, snap open, and similar closures that were submerged in flood waters.
- Discarded food packed in paper, cardboard, cloth, single service items or similar containers that have received water damage.
- Discussed with PIC: Undamaged, commercially prepared foods in all metal cans or retort pouches can be saved if the labels are removed and they are thoroughly washed, rinsed, and disinfected. Relabel the containers with a marker, and include the expiration date.

- Discussed with PIC: Ensure disposal of food items are done according to state, and local guidance provided in response to the emergency. For further guidance see the *Food Product Evaluation Guide* at the end of the document.

Water Supply

- Municipal water supply has been verified and is no longer a threat.
- Facilities with wells that were flooded have disinfected the well *water and tested it to confirm* it is safe once the flood waters have receded.

Physical Facilities

- Thoroughly washed all interior surfaces (e.g. floors, walls, and ceilings) of the facility using a hot detergent solution made from a safe water source. Rinsed all surfaces so they are free of detergents and residues, and treat them with a sanitizing solution.
- PIC verified the following: Cleaned, repaired, and disinfected any structural components of the building (e.g., walls, piping, ceiling, and HVAC system/ventilation systems) that were affected by flood waters wherever possible to avoid mold contamination. All water-damaged wallboard must be removed and destroyed. Cement and concrete walls with mold damage may be able to be reconditioned.
- PIC verified the following: Thoroughly cleaned the exhaust systems and hoods, and freed them from any debris. Facility may need to consult professional service technicians, as needed. Water-damaged ventilation systems that cannot be thoroughly cleaned and sanitized should be removed and replaced. In all cases, replace all ventilation air filters.

Disinfection and Sanitation

- Used approved chemical sanitizers, e.g., non-scented chlorine bleach at a concentration of 2400 parts per million on equipment and structural surfaces that have been contaminated with flood waters. Disinfected in a manner that eliminates any harmful microorganisms, chemical residues, or filth that could pose a food safety risk.
- Secondary cleaning and sanitation of food contact surfaces: Performed an additional wash, rinse, sanitize step on all food contact surfaces and equipment using appropriate sanitizer concentrations. For chlorine use 50-200ppm.

See Bleach Guidance on next page

Bleach Guidance (8.25%) for Sanitizing and Disinfection of Surfaces			
Purpose	PPM	Dilution	Contact Time
Food contact surface sanitizer	50-200	1 teaspoon bleach/ 1 gallon water*+	2 minutes
Post -flood disinfection	2400	½ cup bleach/ 1 gallon water*+	5 minutes <i>All surfaces must be rinsed and food contact surfaces must be washed, rinsed and appropriately sanitized after proper disinfection</i>

**Dilution instructions are based on EPA Registration Number 5813-100 labeled instructions for use of Clorox Regular Bleach (8.25% Sodium Hypochlorite). If a different type of bleach is used, the labeled instructions for sanitizing food contact surfaces and routine disinfection should be followed.*

+Splashless and scented bleach should not be used.

Pest Control

- Discussed with PIC: Ensure that any rodents/pests that may have entered the facility are no longer present. Remove **dead pests**, and sanitize all food-contact surfaces that may have come in contact with pests.
- Discussed with PIC: Seal all openings into the facility to prevent any future entry of pests or rodents

Menu

- Adjusted the menu as necessary to adjust to staffing changes, food availability, and equipment limitations etc.

Equipment - General

- Verified by PIC: All equipment is operational and all aspects of their integrity are maintained.
 - Discarded all refrigerated display cases, storage cases, or other refrigerator equipment if the insulation, door gaskets, hoses, etc. were damaged by flood or liquefied food items.
 - Stove units were thoroughly cleaned and checked by an authorized service representative prior to use.
- Prior to cleaning, removed all contaminated products from all refrigerated display and storage cases.
- Thoroughly washed the inside and outside of equipment with a hot detergent solution, and rinse it free of detergents and residues. Special attention should be given to lighting, drainage areas, ventilation vents, corners, cracks and crevices, door handles, and door gaskets. Treat all clean surfaces with an adequate sanitizing solution (see above for directions).

Equipment Startup Checklist

Water Filter Systems

- Cleaned and sanitized the water filter housings.
- Prior to the startup of the equipment, all filter(s) were removed and replaced if not designed to be cleaned in place.
 - If designed to be cleaned in place, follow the sanitation procedures recommended by your water filter manufacturer and/or equipment service representative.
- Discussed with PIC: Any system that is without a new water filter cartridge must not be placed back in service.

- Verified by PIC: A wash, rinse, and sanitize step was performed on all equipment and utensils:
 - Run the empty dishwasher through the wash-rinse-sanitize cycle three times; in order to flush the water lines and ensure that the dishwasher is cleaned and sanitized internally before it is used to wash equipment and utensils.
- Thoroughly cleaned and sanitized all sinks before resuming use.

Ice Makers

- Ran three complete ice-making cycles and discard all ice made during those cycles.
- Cleaned and sanitized the icemaker bin.

Commercial Produce Mistlers

- Removed all produce from the bins under the mistlers.
- Flushed water through the mistlers for at least 10-15 minutes.
- If removable, disconnected, cleaned, and sanitized the misting nozzles.
- Cleaned and sanitized the produce bins prior to restocking.

Fountain Dispensers

- Ran each beverage valve on each dispenser for at least four (4) minutes.
- Removed, cleaned, and sanitized dispensing nozzles and associated removable parts.
- Cleaned and sanitized the ice bin, if present.

Frozen Beverage Dispensers

- Discarded all products in the dispenser(s).
- Discussed with PIC: Call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

Juice Machines

- Flushed water through the unit for at least five (5) minutes on first flavor.
- Flushed water through any additional flavors on same unit for at least one (1) minute.
- Discussed with PIC: Call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

Coffee Makers /Tea Brewers

- Brewed and discarded at least four (4) pots of hot water per unit.

Maintaining Food Temperatures

- Verified that that all open-top, refrigerated, freezer display cases, walk-in refrigerators, and walk-in freezers consistently maintain cold holding temperatures (Less than 41°F or in a frozen state) before any food items are placed in them.
- Ensured that the hot holding equipment can heat to the appropriate cooking temperature (greater than 135°F) for hot foods.
- Verified that all equipment used for food preparation (e.g. cooking, cooling, and reheating) is functioning and properly calibrated prior to use.

Water Supply

- Ensured safe water supply; see Interruption of Water Service section and/or Boil Water Order section.

Food Product Salvage Evaluation Guide

- Discussed Food Product Salvage Guide with PIC: When in doubt, throw it out! Food must be in sound condition, free from spoilage, temperature abuse, filth, or contamination in order to be fit for human consumption. Facility shall manage disposal in accordance with local rules and ordinances.

FLOOD / WATER DAMAGE		
Food Product	Action	Explanation/Instruction
Fresh fruits and vegetables	Discard	Contaminants can be absorbed by produce.
Submerged or splashed screw-top, crimped-cap, twist-cap, pop-top containers	Discard	Not cleanable under/around caps. Containers returned for deposits or recycling must be drained.
Submerged permeable (paper, cardboard, cloth, plastic etc.).	Discard	Inadequate barrier to contaminants and water.
Submerged or splashed hermetically sealed containers (cans, pouches).	Salvage	Relabel, if necessary, by removing label; wash, rinse, sanitize (50-200 ppm chlorine), dry, relabel with all required information and codes.
Leaking, dented, rusty, or bulging hermetically sealed containers (cans, pouches).	Discard	Possible presence of pathogenic bacteria that can produce deadly toxins. In additional, do not use any food products that have a foul odor or any container that spurts liquid when opening.
Alcoholic Beverages (closed with cork, screw-top, twist-top, crimped cap).	Discard	Check with the Bureau of Alcohol, Tobacco, Firearms, and Explosives (ATF) regarding alcohol tax reimbursement (large volumes).

