



FOOD SAFETY BEFORE, DURING AND AFTER A FLOOD

What to do before a flood occurs?

- Move all food items as high as possible to prevent contamination.
- If possible, raise refrigerators and freezers off the floor.

What to do during and after a flood?

- Do not eat any food which may have come in contact with flood water.
- Use bottled drinking water that has not come in contact with flood water.
- Discard any food and beverage that is not in a waterproof container if there is any chance it has come in contact with contaminated flood water.
 - Food containers that are waterproof include undamaged, commercially prepared foods in all-metal cans and “retort pouches” (like flexible, shelf-stable juice or seafood pouches).
 - Food containers that are *not* waterproof include those with screw-caps, snap lids, pull tops, and crimped caps.
 - Discard cardboard juice/milk/baby formula boxes and home canned foods if they have come in contact with flood water.
- If the flood causes a power outage, use the following table as a guide for handling potentially hazardous food:

Duration of Power Outage (in hours)	Food Temperatures		
	45°F	46°F to 50°F	More than 50°F
0-2	PHF is considered safe	Cool PHF to 41°F or below within 2 hours	PHF cannot be used
2-3	PHF is considered safe, but must be cooled to 41°F or below within 2 hours	Cool PHF to 41°F or below within 1 hour	

Duration of Power Outage (in hours)	Food Temperatures		
	45°F	46°F to 50°F	More than 50°F
4+	Cool PHF to 41°F or below within 1 hour	PHF cannot be used	PHF cannot be used