



## DISTRICT HEALTH DEPARTMENT

### FOOD SANITATION ACTIVITIES AT COMMERCIAL FOOD ESTABLISHMENTS

Environmental Health staff will assist State Food & Drug Branch personnel in the sorting, removal, and disposal of contaminated foods from commercial food facilities:

- ◆ Assist food facilities to provide accounting of condemned and destroyed food items to allow for insurance claims and business accounting procedures.

#### SALVAGING WATER-DAMAGED FOODS

- ◆ Stack contaminated containers in separate piles to facilitate identification of unlabeled containers.
- ◆ Place containers which exhibit leakage, swelled ends, and faulty or porous closures in the designated condemned food pile.
- ◆ Wash salvageable containers with detergent in water, rinse with clean water, then immerse in a chlorine solution, which contains a minimum of 50 ppm residual chlorine, for at least one minute.

#### SALVAGING OTHER FOOD PRODUCTS

- ◆ CANNED OR GLASS-PACKAGED FOODS which are damaged by heat, rust, pressure or mechanical forces should be placed in the designated condemned food area.
- ◆ SEALED METAL DRUMS, METAL-LINED CASKS OR CASES, AND SEALED WOODEN BARRELS such as used for liquids should be examined for leakage. Leaking containers should be placed in the designated condemned food area. If no leakage is found, these containers should be cleaned as described for canned and glass-packaged foods.
- ◆ SEALED FOIL OR CELLOPHANE CONTAINERS should be closely inspected for glass splinters. Examine also for leaks and breaks and place damaged containers in the designated condemned food area. The following products should also be condemned:

- Grain and flour which is normally finely divided, but is now caked or not free-flowing
  - Foil packages which show evidence of stain on the inner wrapper
  - Chemically contaminated packages
- ◆ MULTI-LAYER PAPER BAGS which are suspected of contamination should be inspected thoroughly by removing the outer layers of packaging to determine if the product is still sound. Discard products which reveal penetration or are suspected of contamination by chemicals.
  - ◆ WOODEN BOXES, BARRELS, FIBERBOARD CASES, DRUMS, OTHER CLOTH, PAPER AND FIBER CONTAINERS should be inspected thoroughly for evidence of biological, chemical or physical contamination. All food suspected to be contaminated should be placed in the designated condemned food area.
  - ◆ UNPACKAGED FOOD suspected of contamination should be placed in the designated condemned food area.
  - ◆ FRUITS, ROOTS, AND TUBEROUS VEGETABLES which may have been in contact with contaminated water should be cleaned and immersed for at least one minute in a sanitizing solution at least 100 ppm residual chlorine. This food should be peeled and, if possible, cooked before eating.
  - ◆ FOOD IN REFRIGERATORS OR FREEZERS is comparatively safe from contamination if the units are not structurally damaged or flooded and the refrigeration system is intact.

If refrigeration fails, avoid opening and closing doors. Maintain proper temperatures as long as possible and consume perishables as soon as possible. Discard spoiled items properly.

If freezer fails, avoid opening and closing door. Keep thawed food at proper refrigeration temperature and use perishables as soon as possible.

- ◆ BULK FOODS IN PROCESSING AND STORAGE PLANTS should be impounded if contaminated.

