



Safe Handling of Flooded Foods

Flood waters contain harmful bacteria that can make you sick. It is important to follow these food safety guidelines when cleaning your flood-damaged kitchen.

Discard

- ✘ Meat, poultry, fish and eggs.
- ✘ Fresh produce.
- ✘ Home-canned foods.
- ✘ Commercial *glass jars* of food or beverages, including never-opened jars with cardboard seals, such as mayonnaise; corks; pop-tops; or peel-off tops.
- ✘ All foods in cardboard boxes, paper, foil, cellophane or cloth.
- ✘ Spices, seasonings and extracts.
- ✘ Opened containers and packages.
- ✘ Flour, sugar, grain, coffee and other staples in canisters.
- ✘ Wooden spoons, plastic utensils, baby bottle nipples and pacifiers.
- ✘ Dented, leaking, bulging or rusted cans.

Save

- ✓ Undamaged commercial **can** goods are safe **if sanitized**.

To Sanitize Cans

- ① Label contents on can lid with permanent marker.
- ② Remove labels since they cannot be sanitized.
- ③ Wash cans in a soapy solution, using a scrub brush.
- ④ Soak containers for 15 minutes in warm water containing chlorine bleach (2 teaspoons per quart of water).
- ⑤ Air dry before opening.

Sanitize dishes and glassware the same way.

To disinfect metal pans and utensils, boil them in water 10 minutes.

If your community is in a **boil-water advisory**, follow directions from the health department. This usually means to boil water for at least 3 minutes to 12 minutes. Begin timing when the water comes to a *full rolling boil*.

For further information, contact your county Extension office or health department.

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