



Food Safety Advice for Businesses Affected by Flooding

Environmental Health

Kelham Hall Newark on Trent Notts. NG23 5QX

Tel 01636 650000

Customer.services@nsdc.info

www.newark-sherwooddc.gov.uk



Food premises that have been affected by flood water may be wholly or partly unsuitable for use in the days and weeks following flooding incidents. This guidance tells you some key points to consider.

Business operators should seek the advice of the local Environmental Health Officers during the recovery and restoration stages.



The floodwater may contain diluted sewage or other contaminants from roads and vehicles such as fuel and oil.

An assessment of the risks to food safety must be carried out by law and visiting officers will want to see evidence that these risks have been effectively managed and controlled.

Occupational Health and Safety

Personal safety issues can sometimes be overlooked in the rush to restore the premises to normal use. Care should be taken to assess the work to be done during the recovery stage and to protect all workers and visitors at the premises.

To minimise health risks, workers must be able to wash hands before eating.

Food, food preparation and food storage areas.

Food

Don't be tempted to use, decant, eat or sell any food (including all open food, packaged food, bottled and canned food and drink products) that has come into contact with sewage or contaminated floodwater.

Cans, bottles and jars are difficult to wash and disinfect so it is preferable to not use food in containers that have been contaminated.

Food waste must be removed to a secure store and waste bin prior to collection. Waste should not be allowed to build up next to bins because this will attract flies and vermin. Collections must be made promptly. Carriers may need to be informed of the need to collect extra food waste.

Other items such as furniture and carpets must not be allowed to accumulate for more than a few days. Special arrangements may need to be made with the waste carrier to remove the extra items.

Food Preparation and Storage Areas

- Wash down all food preparation surfaces, food storage shelves, food processing equipment, ice machines, crockery and cooking equipment, refrigerators, freezers etc several times to remove all residues. Disinfect with the correct concentration of food-safe disinfectants such as Milton, Dettol or similar (Follow manufacturer's instructions.)

- Chipped or damaged crockery and equipment must be taken out of use.
- Clean and disinfect water taps, drink and food dispensers.
- Clean all walls, floors, skirting and door frames with hot soapy water several times until visually clean followed by washing down with detergent and a food-safe disinfectant, adhering to manufacturers' directions.
- Disinfect cleaning equipment including mops and buckets daily.
- Hot wash (at least 60°C), professionally clean or dispose of any affected food handler's clothing (i.e. aprons, hats) and other soft fabrics such as place settings, tablecloths and napkins.

Food Handler's Health

Seek medical advice if you or anyone connected with your business develops a gastroenteritis or an illness that can be passed on through food and drink. They will need to be excluded from food handling work if they have recently had diarrhoea or vomiting.

Drains and grease traps.

There may be residues lodged in the drainage system caused by back flow into traps and grease filters. This will need to be cleaned out.

Water Supply

If water supplies have been contaminated storage tanks and cisterns will need to be cleaned and disinfected. For advice concerning mains connections contact Severn Trent Water.

Power Supplies

Electrical systems and equipment should be tested by a competent person before being used again after contact with flood water.

Gas appliances including boilers, cooking equipment and heating appliances should be checked by a competent person before re-use.

Customers' Areas

The cleanup will include all affected parts of the customer areas.

Trip Hazards

Where carpets have been removed the flooring must be left free from uneven surfaces and materials that might cause slips or trips.

Flood protection – Fire Escape Doors and Access Routes

In the event of further flood warnings sand bags may be used at doorways. If a fire escape doorway is at risk of flooding stop using the part of the building that relies on the barricaded doorway. Access routes must not be blocked or obstructed with sand bags.

Re-opening Contact Environmental Health before re-opening . A visit will be made to check that the premises comply with the food and occupational health and safety laws.

Record Keeping

Business operators must keep records of the checks made before re-opening.