

Fires in Food Establishments

If you have a fire...



Close immediately and stop preparing all food!

Contact your local health department for assistance.



Before reopening

1

Contact your local health department. Your facility must stay closed until approved to reopen. In some cases, plan review may be required.



2

Discard. Heat from the fire, smoke fumes, chemicals used to fight fire, and water damage can make food unhealthy to eat. Consider hiring a professional cleaning or fire restoration service.



Document the type and amount of food thrown away. You may be able to file an insurance claim.



Items you may need to discard

Your health department will help you figure out what needs to be thrown away.

- Open food, dry food, and spices.
- Ice, fryer oil, and shake and ice cream mixes.
- Food stored in refrigerators and freezers. Equipment is not airtight.
- Food with permeable packaging such as cardboard, plastic wrap, and screw cap jars and bottles.
- Single service items such as cups, to-go containers, napkins, and straws.
- Canned food exposed to heat. You may be able to save canned food not exposed to heat. Remove the label, wash, rinse, and sanitize cans, then relabel.

When in doubt, throw it out!

Continued on other side ➔

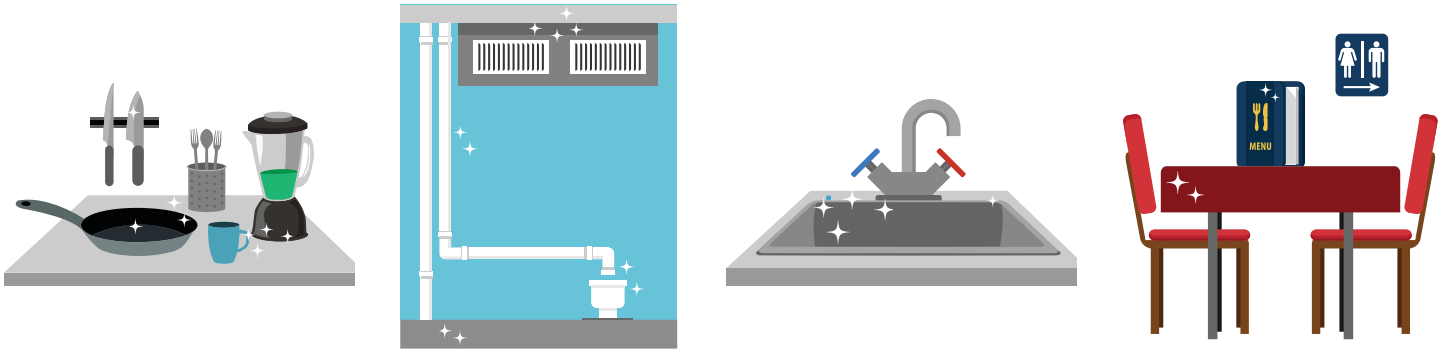


**Do it Right!
Serve it Safe!**

3

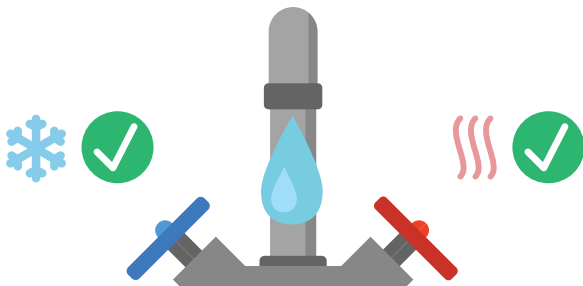
Wash, rinse, and sanitize all surfaces and equipment.

- Food contact surfaces including utensils, silverware, dishware, pots and pans, food preparation equipment, and sinks.
- Floors, walls, ceilings, vent hood, exposed pipes, and floor drains.
- Dining area tables, chairs, menus, and restrooms.



4

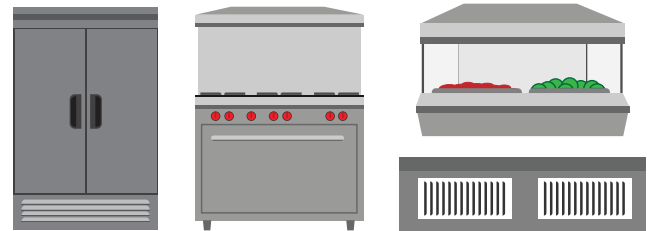
Make sure hot and cold running water is available for handwashing and dishwashing.



5

Make sure all equipment works correctly.

This includes refrigeration, cooking, hot holding, and ventilation equipment.



When you're ready to reopen

Get approval from the fire department, city building department, and any other assisting agencies.

