

STATE OF NEVADA

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DEPARTMENT OF HEALTH AND HUMAN SERVICES DIVISION OF PUBLIC AND BEHAVIORAL HEALTH REGULATORY AND PLANNING SERVICES - EHS

FOOD ESTABLISHMENT: FLOOD PREPARATION AND RESPONSE 2017

Please note that there is a significant possibility of flooding in your area due to the heavy snowpack and subsequent spring thaw. Our agency has compiled this small guide to aid you in navigating these difficult times. Please contact our office at (775) 687-7533 with any questions you have.

BEFORE A FLOODING EVENT:

- Store food on shelves that will be elevated and out of the way of possible flooding.
- If a short term power outage is anticipated, you may want to stock up on ice and dry ice for your food in refrigeration.

DURING A FLOODING EVENT:

- Cease and desist all food operations and sales.
- Contact Environmental Health staff at (775) 687 - 7533 and inform them of the situation.

AFTER A FLOODING EVENT:

IF IN DOUBT, THROW IT OUT

- Any food that have been or might have been contaminated by flood water must be discarded – please contact EHS staff with specific questions.
- Floors and walls contaminated with flood water should be washed, rinsed with water, and then disinfected with a mix of 1/4 cup of bleach to 1 gallon of water.
- All food contact surfaces must be washed with soapy water, rinsed and sanitized with water that has a concentration of at least 100 ppm Chlorine.
- If you operate on a well the water must be tested prior to re-opening.
- If a loss of water pressure has or is suspected to have occurred make sure to run all water pipes for 3 to 5 minutes. (This includes restrooms, hand sinks, prep sinks etc...)
 - Flush and sanitize lines of all ice machines, coffee machines, and soda fountains.
- Contact Environmental Health staff at (775) 687 - 7533 to schedule an inspection to re-open the facility.
- If you're on a public water system, a boiled water order may have been issued from the Nevada Division of Environmental Protection, Safe Drinking Water Program. They may be reached at (775) 687-9521.

IN CASE OF POWER LOSS:

- **Refrigerated Food:** Any refrigerated food held between 41°F and 50°F for LESS than 2 hours and can be chilled rapidly to 41°F in less within 2 hours after power has been restored may be saved. Foods which have exceeded 50 ° F for more than 2 hours MUST be discarded.
- **Hot Holding:** Any hot held food that has dropped below 135° F for more than 2 hours MUST be discarded. Food held at less than 135°F for LESS than 2 hours may be rapidly reheated to 165°F in within 2 hours.