

# In an Emergency: Discard or Salvage

Discard	Salvage
<p>Any food that has been contaminated or come in contact with water, sewage, smoke, fumes or chemicals. This includes:</p> <ul style="list-style-type: none"> <li>• <b>fresh perishables</b> - produce, meat, poultry, fish, dairy products and eggs.</li> <li>• <b>opened containers and packages</b></li> <li>• <b>vulnerable containers</b> with peel-off, waxed cardboard, cork or screw tops or paraffin seals such as glass or plastic containers of catsup, dressing, milk, horseradish, mayonnaise, pop, beer, sauces, etc.</li> <li>• <b>soft, porous packaging</b> - food in cardboard boxes, paper, foil, plastic, and cellophane such as boxes or bags of food, cereal, flour, sugar, rice, salt, etc.</li> <li>• <b>dry goods</b> - spices, seasoning and extracts, flour, sugar and other staples in canisters.</li> <li>• <b>single service items</b> - plates, cups, utensils, lids, etc.</li> </ul>	<p>Frozen foods <i>if</i> stored in a completely sealed walk-in or cabinet freezer (no water, smoke, fumes or chemical infiltration) and where ambient temperature has remained below 41°F.</p>
<p><b>Canned and bottled items:</b></p> <ul style="list-style-type: none"> <li>• if charred or near the heat of the fire</li> <li>• if rusted, pitted, dented, swollen or leaking</li> </ul>	<p><b>Disinfect undamaged cans and bottles</b> that have no heat or water damage and are free from dents, bulging, leaks or rust.</p> <ul style="list-style-type: none"> <li>• remove paper labels and immediately re-label with a permanent marker</li> <li>• wash with soap and water</li> <li>• rinse and let air dry</li> </ul>
<p><b>Refrigerated or frozen food</b> <i>must</i> be discarded if:</p> <ul style="list-style-type: none"> <li>• in contact with sewage, water, smoke, fumes or chemical seepage.</li> <li>• above 41°F for at least four hours.</li> <li>• frozen and then thawed for two or more hours.</li> <li>• deteriorated in quality or have an unusual appearance, color or odor.</li> </ul>	<p><b>If fire, flood or sewage back-up has been effectively contained:</b></p> <ul style="list-style-type: none"> <li>• food in areas unaffected by smoke, fumes, water, heat, fire suppression chemicals, floodwater or sewage back-up may be salvaged.</li> <li>• seek the advice of your local health inspector.</li> </ul>
<p><b>Other than food: Discard</b></p>	
<p>Discard any exposed materials that cannot be effectively cleaned and sanitized, including toasters and other food equipment, linens, furnishings, carpets, etc.</p>	