

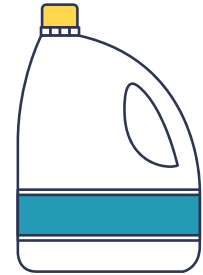


FOOD SAFETY AFTER A FLOOD

Cleaning and sanitizing your household after an emergency is important to help prevent the spread of illness and disease. Take steps to safely clean and sanitize with bleach.

Using Bleach:

- Never mix with ammonia or any other cleaner.
- Wear rubber boots, gloves, and eye protection.
- Try not to breathe in product fumes. Open windows and doors to allow fresh air to enter.



Steps for Cleaning and Sanitizing in the Kitchen:

Items to be Cleaned	Cleaning Steps	Amount of Bleach*	Amount of Water
Food surfaces that may have touched floodwater (e.g. countertops, utensils, plates)	<ul style="list-style-type: none"> • Wash with soap and hot, clean water. • Rinse with clean water. • Boil dishes, utensils, etc., in clean water OR sanitize in a bleach and water solution for 15 minutes. Apply bleach solution to countertops. • Allow to air dry. 	1 tablespoon	1 gallon
Food cans that are not bulging, open, or damaged	<ul style="list-style-type: none"> • Remove can labels. • Wash cans with soap and warm, clean water. • Place in water and allow the water to come to a boil and continue boiling for 2 minutes OR place cans in mixture of bleach and water for 15 minutes. • Allow to air dry. • Re-label cans with a permanent marker. 	1 cup	5 gallons

*Sanitize with household bleach. Use regular, unscented household bleach with a sodium hypochlorite concentration between 5% and 9% (this is the most common concentration in the United States) and follow the instructions in the chart above. Sources - CDC: <https://go.unl.edu/cdc-bleach> and USDA: <https://go.unl.edu/usda-emergency>