

Cleaning Up Your Business After a Flood

Salvaging & Remodeling

Information for

Bars — Restaurants —

Convenience Stores

If your business has been involved in a flood, you'll need to observe a few simple precautions as you begin the clean up process. This web page explains how to get up and running again, without jeopardizing your own health - or the health of your customers.

Food and Beverages

Not all food or beverage items can be saved after a flood. You must discard any items in soft packaging or screw-top glass bottles that may have been in contact with flood water. In some cases, you may be able to save commercially canned goods in metal cans or rigid plastic containers. The condition of the container is crucially important.

To salvage canned goods (in metal cans):

- Remove the labels.
- Wash in warm water and detergent.
- Sanitize with a solution of one tablespoon of bleach in a gallon of water.

When relabeling, be sure to include:

- The common or usual name of the product.
- The net contents of the container.
- The name, address, and zip code of the "distributor" (i.e., the firm that relabeled the product). Any label codes from the original label.
- Any other required labeling information.

Note:

Only the owner - or a licensed salvage professional (known as a "salver") can legally recondition food products. For more information, call the Minnesota Duty Officer at

1-800-422-0798 or 651-649-5451 who can relay the message to the Department of Agriculture.

Discard canned goods

- If the surface is rusted or pitted.
- If the can is swollen or leaking.
- If the can is badly creased or dented at the rims or seams.

Salvage items in rigid plastic containers

- Only if they have not been submerged in flood water or other liquids.
- Only if the product is not contaminated.
- Only if all traces of soil can be removed, and there is no soil on the cap or closure.
- Only if there is no wear and tear to the cap or closure, and the seal is completely intact.
- Only if the cap or crown is not dented in any way that affects the rim seal.
- Only if the container is not defective in any other obvious way.

Salvaging beverage items

- You can salvage corked wine bottles sealed with foil or wax.
- You cannot salvage beverage containers with twist or screw tops.

Equipment

Thoroughly clean and sanitize all salvageable equipment. Use a detergent and a sanitizing solution made with one tablespoon of bleach in a gallon of water. You can generally save equipment if...

- It is made of stainless steel or other nonabsorbent materials.
- It contains only non-absorbent, closed cell polyurethane insulation. (This material is used in newer refrigerators and freezers. It may require cleaning - check with the manufacturer.)



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651-201-4601, 1-800-789-9050
www.health.state.mn.us/divs/eh/

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Equipment with waterlines

Take the following precautions when salvaging post-mix and beverage machines, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections:

- Flush waterlines, faucet screens and waterline strainers, and purge fixtures of any standing water.
- Clean and sanitize all fixtures, sinks, and equipment, using detergent and a solution of one tablespoon of bleach in a gallon of water.

Discard any equipment

- That has fiberglass insulation, or an old Freon compressor that needs re-charging.
- That has rusted or deteriorating surfaces.
- That is damaged and can't be repaired to NSF standards.
- If it includes flood-damaged wood/particle board or plastic laminate components (counters, cabinets, bars, etc.)

*****WARNING*****

Always use extreme caution when restarting equipment with electrical components.

Mold

If any materials are still wet or moist after 24-48 hours, you should assume they have mold growing on them.

You can disinfect floors or wood surfaces using a solution of 1/4 cup of bleach in a gallon of water (1-1/4 cups bleach to 5 gallons of water). If mold has already begun to grow, use a stronger solution, for example, 1-3/4 cups of bleach to a gallon of water (1/2 gallon (8 cups) of bleach to 4-1/2 gallons of water). It is safer to add the bleach to the water than vice versa.

For more information see Mold in Homes (<http://www.health.state.mn.us/divs/eh/indoorair/mold/index.html>), an MDH fact sheet developed for residential homes. The information also applies to treatment of mold in business settings. Also available is the US Environmental Protection Agency's Mold Remediation in Schools and Commercial Buildings

(http://www.epa.gov/mold/mold_remediation.html).

Furnishings

Some furnishings and fixtures will need to be discarded if they have been in contact with flood water. Some examples are:

- All upholstered furniture, including chairs, bar stools, benches, booth seats, and bar arm rests.
- Any tables or booths that cannot be effectively cleaned and sanitized.

Buildings

In cleaning up a building:

- Remove stainless steel wall panels and set them aside for later re-installation.
- Open, clean, decontaminate, and dry out cavities in walls, floors, and ceilings. To prevent mold and mildew growth, try to do this job within 24-48 hours after the flood waters recede.
- Discard plaster, wall board, wall paper, paneling or insulation, if it has been in contact with flood water.
- Remove any linoleum or asbestos tile that been flooded, so you can clean and dry the subflooring.
- Linoleum or vinyl asbestos tile can be saved and reused if it can be cleaned and sanitized.
- Thoroughly scrub floors and woodwork within 24-48 hours after flood waters recede, using a stiff brush, water, detergent, and sanitizer.
- Discard any ceiling tile or other absorbent materials that have been contaminated by flood water.

**When in doubt, remember
the golden rule of clean-up
work:**

**THROW IT OUT! WASH
YOUR HANDS
THOROUGHLY,
and do it often.**