

House Flooded?

Here's what can be saved in your kitchen

Flood water may have silt, raw sewage, oil and chemicals in it. Everything it touches will have germs. Use rubber gloves and wash with soap and warm water after you clean.

Water

Have a well, spring or cistern? Have them checked to see if they are safe. Before you use it:

- Thoroughly clean and sanitize the container
- Purify the water again



Use city water? Listen to TV or radio to find out if your drinking water is safe. **BUT** if your house was flooded, the faucets and pipes will be covered with germs. Run the water to clean out the pipes. Then wash the faucets, tubs, showers and sinks with bleach water.

How to make bleach water

Put 2 teaspoons of chlorine bleach in 1 quart of water. Or put 8 teaspoons of bleach in 1 gallon of water. **Don't** use more bleach than this. **Don't** mix bleach with anything but water. Don't like the smell of bleach? Use "unscented" bleach.

To be safe, **boil all water for eating, drinking, cooking or washing dishes.** It is boiling when it is rolling in the pan. Boil water for 10 minutes. Let it cool. Put it in containers and seal it tightly. Only use containers that are new or were washed in bleach water.

See dirt or other things in the water? Put several layers of paper towels or clean cloths over a container. Pour the water over the cloth. This will take out things floating in the water. Then boil the water for 10 minutes.

Have the plumbing checked for damage and to see if it is safe. Have an ice-maker? Don't use the ice until you have it checked to see if it is safe. If it was covered with flood water, you need to replace the plastic parts.

Food touched by flood water

ONLY foods in store-bought cans are safe to eat.



- You must **wash the cans before you open them!** Do this right away. The paper labels will come off so keep track of what is in the cans. After they are dry, write on each can what it is. Use a magic marker.
- The **best way to clean cans** is to put them in boiling water for 10 minutes. Don't do this to fizzy canned drinks like Coke or it will blow up.
- **OR** you can do this. Wash it first in soapy water using a clean scrub brush. Rinse in clean, boiled water. Then put the cans in bleach water for 15 minutes. Let it air dry.

The cans will rust after being washed. Use as soon as you can. **Before eating, boil what is in the cans for 10 minutes.**

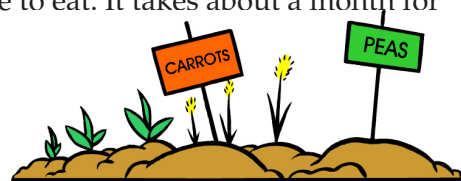
Throw away:

- Rusted or leaking cans
- Cans with the top or sides sticking out
- All home-canned foods
- All drinks or food in wooden or plastic bottles or containers
- Anything in a plastic bottle like soft drinks, salad dressing, ketchup, mustard, etc.
- Any food in plastic or cardboard boxes like cookies, cereal, crackers, jello
- Anything in paper or plastic bags like macaroni, flour, sugar

Don't eat any food that looks or smells funny.

Have a garden?

Throw away **ALL** food touched by flood water even if it grows under ground. Did your plants live? Then after the flood water is gone, any new fruits or vegetables are safe to eat. It takes about a month for gardens to get clean.



Stove, Refrigerator, Freezer, Dishwasher, Microwave, Blender, Mixer

Have your gas and electricity checked to make sure everything is safe to use. If it is safe, clean inside and out with bleach water. Use new or clean rags or sponges for this.



NOTE: This information cannot take the place of advice from a lawyer. Each case is different and needs individual legal advice.

Counter tops/Food Prep Areas

Wash with soap. Rinse in clean, boiled water. Then put in bleach water for 15 minutes. Let dry.

Pots and Pans, Glasses, Silverware



Wash with soap using clean sponges or cloths. Rinse in clean, boiled water. Then put in bleach water for 15 minutes. Let dry.

Plastic, Paper, Cardboard, Wood or Styrofoam touched by flood water

Throw it **ALL** away. The germs have soaked in and you **can't** get them out. Using any of it may make you very sick. **You must throw away:**

- Make-up
- Toothpaste and toothbrushes
- Shampoo, lotion and soap in plastic bottles
- Medicine
- Baby pacifiers and baby bottle nipples
- Wooden or plastic high chairs or booster chairs
- Plastic or wooden spatulas, spoons, bowls
- Plastic or wooden cutting boards
- Plastic containers
- Plastic or wooden rolling pins
- Saran wrap, baggies, foil
- Paper towels, plates and napkins
- Brooms, mops, scrub brushes, sponges



Taken from the National Food Safety Database (<http://foodsafety.ifas.ufl.edu/HTML/tn001.htm>). This is not meant to take the place of legal advice.

Legal Aid Society of Middle Tennessee and the Cumberland

1-800-238-1443

It's a free call.

On the internet at www.las.org