



## FLOODING – FOOD SAFETY

Do not eat any food that may have come in contact with flood water. Many of the same organisms present in floodwater may invade food as a result of flooding.

### DISCARDING AND DISINFECTING FOOD ITEMS

- Discard any food without a waterproof container if there is any chance it has come into contact with floodwater.
- Undamaged commercially canned foods can be saved if you remove the labels, thoroughly wash cans and then **disinfect them with a solution consisting of one cup bleach in 5 gallons water.**
- For infant formula, use only pre-prepared canned baby formula or use bottled water to prepare powdered formulas.

### POWER OUTAGES AND TEMPERATURE CONTROL

- If your refrigerator or freezer may be without power for an extended period of time, seek out another site that is unaffected by the flood or power outage.
- Use dry ice if it is available. Twenty-five pounds of dry ice will keep a 10-cubic-foot freezer below freezing for 3-4 days. Wear dry, heavy gloves when handling the ice to avoid injury.
- Use dry ice in the refrigerator if power outage exceeds four hours.
- Thawed food can usually be eaten or refrozen if it still contains ice crystals.
- When in doubt. Throw it out.

For more information, see: <https://www.epa.gov/natural-disasters/flooding>