

lines and ice machine water lines, for 10-15 minutes.Ĉ- Discard all ice in ice machines; clean and sanitize the interior surfaces (ice making compartment and storage bin); run the ice through three cycles; and discard ice with each cycle.Ĉ- Run the dishwasher through the wash-rinse-sanitize cycle three times to flush the water lines and assure that the dishwasher is cleaned and sanitized internally before using it.Ĉ- Prior to restocking verify that that all refrigerators and freezers are capable of consistently maintaining cold holding temperatures (41Â°F or in a frozen state).Ĉ- Specialized food processing equipment should be cleaned and sanitized.Ĉ- Mold contamination is also a concern. Structural components of the building (e.g., walls, piping, ceiling, and HVAC systems) affected by flood waters or other damage from the hurricane, should be cleaned, repaired, and disinfected, **where** possible. Remove and destroy wall board that has been water damaged.Ĉ- Cement walls that have mold damage can be reconditioned.ĈEnsure that any pests that may have entered the facility are no longer present. Remove dead pests and sanitize any food-contact surfaces that have come in contact with pests. Seal all openings into the facility to prevent future entry of pests. Dispose of contaminated or spoiled foods products