

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