

RETAIL FOOD ESTABLISHMENTS RECOVERING FROM A FLOOD

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
**DEPARTMENT OF
AGRICULTURE**

Retail food establishments (RFE) impacted by a flooding event should adhere to the following guidance when it is safe to do so and prior to preparing and serving food. If there is an imminent health hazard or safe operation cannot be maintained, the RFE must discontinue operation.

1. ASSESSMENT

After a flooding event, contact your local building code department and other appropriate agencies to determine if the building structure is safe for re-entry.

2. CLEAN-UP

Corrective actions should begin as soon as possible, after the flood waters recede and entry into the building has been approved, to prevent mold and mildew growth.

- A safe water supply and functioning waste disposal system is needed before starting clean-up. Commence cleaning affected areas as described in the “Flood: General Cleaning Procedures” section of the Emergency Action Plan (EAP).
- If under a Boil Water Advisory or Notice, the RFE must follow recommendations and requirements listed in Water-Related Emergencies. Additional guidance is available in the “Contaminated Water Supply” section of the EAP.
- If the RFE has an interruption of water service, guidance listed in

Water-Related Emergencies must be followed. During a temporary interruption of the water supply, alternative water sources are allowed as described in *R.61-25, Chapter 5, 5-104.11*. Guidance is available in the “Interruption of Water Service” section of the EAP.

- Remove any standing water as soon as possible; including any standing water that may be beneath floors where refrigeration or electrical conduits are located, before starting clean-up procedures.
- If there is sewage backup inside the RFE, see the “Sewage Backup” section of the EAP, and Vomit and Fecal Event Cleanup for guidance.
- The RFE’s drinking water system must be flushed and sampled after a water-related emergency per *Chapter 5, 5-101.12*. In most cases, this will be completed by your water provider.
- Absorbent wall and insulation materials are especially susceptible to mold and should be removed and replaced as soon as possible.
- Clean and disinfect all utensils, equipment, and surfaces in the affected area(s). Guidance on recovery may be found in the “Sewage Backup” and “Floods” sections of the EAP and Vomit and Fecal Event Cleanup. **After disinfection, utensils and other food contact surfaces must be washed, rinsed, and sanitized.**

- Any linens or uniforms contaminated by flood water must be discarded or professionally laundered prior to use.

3. SALVAGE

- Identify food, packaging materials, equipment, surfaces, and supplies that are salvageable. For guidance, consult the “Flood: Food Salvage Assessment” section of the EAP.
- Any time/temperature control for safety (TCS) food that fell out of compliance with *Chapter 3*, is non-salvageable.

4. DISPOSAL

Secure food to be discarded in a designated storage area away from food preparation and other storage items per *Chapter 6, 6-404.11*.

- Properly dispose of non-salvageable items per the “Flood: Food Salvage Assessment” section of the EAP.
- SCDA and/or your insurance company may request that the RFE document the type and amount of food being discarded/disposed.

5. RESUMING SERVICE

SCDA will provide support, in person or virtually, to RFEs in the impacted area(s). As soon as your facility is in compliance with applicable sections of *R. 61-25*, which may include operating under *Chapter 9, 9-8*, “Temporary Food Service Establishments,” or using provisions of the EAP, operations may resume.

If assistance is needed, contact SCDA Retail Food Safety retailfood@scda.sc.gov.
Visit agriculture.sc.gov/retail-food-safety for Regulation 61-25 and more information.