



REGULATED ESTABLISHMENTS: FLOOD RECOVERY

If your firm has been impacted by flooding, follow the guidance below when it is safe for you to do so and before re-opening for business:

If there is an imminent health hazard or safe operation (food/feed safety and/or personal safety) cannot be maintained, your business must discontinue operation.

1| NOTIFY SCDA

Notify SCDA that your business has been impacted by flooding. SCDA may visit facilities in affected areas.

- Call or email your regional SCDA inspector
- Call the SCDA Consumer Protection office at (803) 737-1922
- Send an email to scdarapidalert@scda.sc.gov

2| ASSESSMENT

Determine if a safe food/feed environment and operation can be obtained and maintained.

- Check that your building, your power supply, and your water supply are safe and functioning.
 - » If you are under a Boil Water Advisory or Notice or an Interruption of Water Service, your business must follow the recommendations and requirements to ensure you have potable water.
- Check for the presence of pests that may have entered your building during a flooding event.
 - » Do not resume operations if pests have infested your facility.
- Determine if any food/feed ingredients may have come in contact with flood waters. Ingredients that come in to contact with flood waters are considered adulterated and unfit for food/feed production.

3| SALVAGE

Identify what food/feed, packaging materials, equipment, surfaces, and supplies are salvageable.

- Remove and discard...
 - » Food/feed exposed to flood waters or debris.
 - This includes canned goods.
 - » Any food/feed that has an unusual appearance or odor.
 - » Perishable foods/feeds that were above recommended safe temperature for more than 4 hours due to a power outage.
 - » Water and ice in icemakers, fillers, and other equipment.
 - Replace water filters in equipment as well.
 - » Any frozen food/feed that has thawed/is no longer frozen.



South Carolina
DEPARTMENT OF AGRICULTURE
FOOD & FEED SAFETY DEPARTMENT
123 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

4 | DISPOSAL

Properly dispose of the non-salvageable items.

- Secure items to be discarded in a designated storage away from food/feed preparation and other storage.
- Document the type and amount of items being discarded/disposed of.

5 | CLEAN-UP

Begin cleaning of affected areas.

- Before you start clean-up procedures and as soon as possible, remove any standing water. Be sure to check underneath floors where refrigeration or electrical conduits are located, if it is safe to do so.
- Clean and sanitize...
 - » All sinks before using them.
 - » Food contact surfaces.
 - » Exterior surfaces of equipment.
 - » Interior surfaces of equipment, such as refrigerators, sinks, and trash containers.
 - » All other utensils, equipment, and surfaces.
- Wall and insulation materials that are absorbent are highly susceptible to mold. Remove and replace these materials as soon as possible.
- Prevent mold and mildew growth by taking corrective actions as soon as possible once the flood waters have receded.

6 | VERIFY

Make sure that you've followed the above guidance correctly before resuming operations.

- Check that refrigerators and freezers can keep food/feed at a safe temperature.
- Verify that all damaged food has been properly disposed of and that all unaffected food/feed is protected from contamination.