

# *Food Safety* in Natural Disasters

Florida Department of Agriculture  
and Consumer Services  
CHARLES H. BRONSON, Commissioner

*Outages • Hurricanes*

# Helpful Hints

Sanitize all fresh fruit and vegetables with the sanitizing solution (below) before eating.

Clean and sanitize any possibly contaminated but intact food containers with soap, water, and the sanitizing solution (below) before opening.

If you evacuate your home, take your pets with you or place them in a secure boarding facility.

Discard food from freezers and/or refrigerators if the food temperature is over 40 degrees Fahrenheit for 2 hours or more.

Keep freezer and refrigerator doors closed while power is off.

Use dry ice if available to keep foods cold.

## Drinking Water:

Boil for 1 minute at a rolling boil and cool, or add 15 drops of household bleach per gallon of water. Allow to stand for 30 minutes before using.

## Sanitizing Solution:

Add 1 tablespoon of household bleach per gallon of water. Allow to stand for 30 minutes before using.

For more information call 1-800-535-4555 or visit [www.fsis.usda.gov](http://www.fsis.usda.gov) and link to frequently asked questions.

# Tornadoes • Floods

Florida Department of Agriculture and Consumer Services  
Division of Food Safety  
3125 Conner Blvd.  
Tallahassee, FL 32399-1650  
(850) 488-3951

*Fires • Electrical*

# Emergency Food and Water Supplies

During emergencies you may not be able to obtain water and food.

During emergencies your home food and water supplies may be damaged, deteriorated, or destroyed.

Potable (safe drinking) water is the most critically important food item.

Use only potable water for:

- Drinking
- Cooking
- Making hot or cold beverages
- Making baby formula
- Brushing teeth
- Taking medicines
- Washing wounds

Canned or bottled (shelf stable) foods are best for emergency food supplies.

Bottled water is best for emergency water supplies.

Hurricanes • Tornadoes

# Never

- ⊘ Drink water from an unknown source or of unknown quality and safety.
- ⊘ Drink tap water during or after a disaster until after water system has been cleared.
- ⊘ Eat hot or cold perishable foods that have been kept for longer than 2 hours at room temperature.
- ⊘ Put food in a non-food container or one used for anything else, such as chemicals.
- ⊘ Eat frozen foods that have warmed to more than 40 degrees Fahrenheit.
- ⊘ Eat food from a can that is swollen or from a jar with a swollen lid.
- ⊘ Eat foods from damaged or previously opened containers or packages.
- ⊘ Eat fresh fruit or vegetables that are not sanitized prior to eating during an emergency situation.
- ⊘ Try to save food in jars or flexible packages if affected by flood water.

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Floods

Fires

# Always

- Prepare in advance with emergency food and water supplies and prescription drugs.
- Store emergency supplies cool, high, and dry until needed.
- Use and replace emergency supplies annually.
- Discard all damaged food, drugs and cosmetics, and any of these items moistened by flood waters.
- Wash and sanitize food containers before opening or drinking from them.
- Clean and sanitize all food contact surfaces and utensils.
- Use a thermometer to ensure refrigerators and freezers are working properly.
- Use household bleach to disinfect water and sanitize food containers and fresh produce.
- Discard severely rusted cans of food.
- Remember to drink an adequate amount of safe drinking water.
- Keep your personal hygiene items dry.

# Electrical Outages