

What to do.....

if there's a small fire in your food establishment

If a fire starts in your food establishment, it can cause structural damage, but also poses other risks such as smoke, heat, chemical and water damage to the premises. Below are steps that should be followed once it is **SAFE** to enter the premises.

Steps:

1. Contact your local public health inspector.
2. Discard or salvage food (see page 2).
3. Verify that electricity, hot and cold running water, sewage, and gas utilities are working properly. If not, contact utility provider. *Do not open for business!*
4. Ensure all refrigerated storage maintains temperatures of 4°Celsius or less.
Food stored in the refrigerated storage equipment must be discarded IF the temperature is greater than 4°Celsius at any time.
5. Clean and sanitize all refrigerated storage including refrigerators, coolers and freezers.
6. Clean and sanitize all equipment in the food establishment. Ensure all equipment is in good working order, as per manufactured specifications. Some equipment may be severely damaged from the fire and must be repaired or replaced.
7. Repair any physically damaged floors, walls, or ceilings. Clean any surfaces that have been exposed to water, chemical and/or smoke.
8. Open for business.

How to Clean and Sanitize:

1. **WASH:** Hot water and detergent
2. **Rinse:** Potable water
3. **Sanitize:** 100 ppm chlorine solution (1/2 tsp of Bleach, per 1 Litre of water) or 200 ppm of quaternary ammonia solution

Discard or Salvage Food:

Scenario	Discard	Clean, Rinse & Sanitize
<p>Open foods or packaged foods directly exposed to <u>heat</u>, <u>chemicals</u> (eg. <i>Fire suppression system or chemicals used to fight fires</i>)¹, <u>water</u> (<i>contaminated water, water used to fight fire</i>), <u>ash</u>, <u>debris related to a physical fire</u>.</p> <p>This may include food in fridges, freezers, cupboards and containers.</p>	x	
<p>Open foods or permeable-packaged foods exposed to <u>smoke</u>; such packaging includes paper, cardboard, plastic, cellophane</p>	X	
<p>Single service items/utensils which also includes individually plastic-wrapped items exposed to water, debris, chemical, ash and/or smoke</p>	X	
<p>Bottles and jars of food with <u>screw top lids</u> or crown/crimp caps exposed to water, debris, chemical, ash and/or smoke</p>	X	
<p>Canned foods/drinks exposed to <u>smoke only</u></p>		X

¹ *Chemicals used to fight fires may be toxic and contaminate food and packaging, making it unsafe. Some chemicals cannot be simply washed off.*

**Alcoholic beverages: contact Alberta Gaming and Liquor.

For more information, please contact your nearest Environmental Public Health office.

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 Calgary Main Office
 Lethbridge Main Office

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