



FIRE RECOVERY FOR FOOD OPERATORS

Lincoln-Lancaster County Health Department Environmental
Public Health Division - Food Safety Program
3131 "O" Street
Lincoln, Nebraska 68510
441-6280

Before you can reopen:

Contact the Division of Environmental Public Health or your local environmental health specialist for approval to reopen.

When it is safe to enter, check:

- Potable/drinkable water supply.
- Electrical power supply.
- Functional sewer system.
- Natural gas supply.

Evaluate:

- All food and food items damaged by or exposed to fire or fire fighting efforts.
- All utensils and equipment damaged by or exposed to the fire or fire fighting efforts.
- Contact your insurance company and/or licensed food salvager for review and evaluation on possible recovery costs.

Remove all:

- High risk foods with temperatures between 41F and 135F.
- Foods exposed to fire, fire debris, fire retardant, smoke, water, or damage due to fire.
- Open foods and/or unpackaged foods.
- Questionable utensils that may not be capable of being properly cleaned and sanitized.

Clean and sanitize all:

- Food contact surfaces.
- Utensils.
- Dishes and glassware.
- Exterior surfaces of equipment.
- Interior surfaces of equipment.
- Walls, floors, and ceilings.
- Hood surfaces and hood filters.
- Work stations and customer tables.
- Equipment air intakes.
- Ventilation ducts.

If the establishment intends on resuming food preparation or selling potentially hazardous foods, check:

- Provisions for hot and cold potable water are available.
- Provisions for hand washing are available.
- Provisions for toilets are available.
- Electricity and natural gas (if applicable) services are available.
- Refrigeration and/or freezer units are operational and capable of maintaining food temperatures of 41F or below.
- Hot food holding units are operational and capable of maintaining food temperatures of 135F or above.
- Damaged foods have been removed from sale.
- All food can be protected from contamination.
- Building structure is sound with intact windows, floors, walls, and ceilings.
- Rodent and insect infestations do not exist.

If the establishment intends on selling only prepackaged foods that do not require refrigeration or heating, check:

- Damaged food has been removed from sale.
- All food can be protected from contamination.
- Building structure is complete with no holes or open areas.
- Rodent and insect infestations do not exist.
- Provisions for hand washing are available.
- Provisions for toilets are available.