Power Outage

The loss of mechanical refrigeration can adversely affect the quality and wholesomeness or effectiveness of food and perishable drugs. Assess the temperature of the products, the length of time the product has been exposed to improper temperatures, and the nature of the product. If the length of time exposure to improper temperatures cannot be determined, the product shall be destroyed. The following may help you assess the situation.

I)Frozen foods which are still frozen (solid) may be sold.

- 2) Foods intended to be sold in a frozen state, but still at internal temperatures of less than 41°F and greater than 0°F may be immediately sold as a thawed, salvaged food item. Ice cream, frozen novelties, and other frozen items which lose product characteristics once thawed should be destroyed.
- 3) Potentially hazardous foods (PHF) or items with manufacturer's direction to keep the product at refrigerated temperatures are difficult items to assess as to a definitive temperature above which destruction is necessary. The time-temperature-product nature must be taken into consideration. PHF items found at internal temperatures above 41°F for longer than 4 hours shall be destroyed. If you are unable to determine how long the product was at an internal temperature of greater than 41°F, it shall be destroyed.
- 4) Drugs or medical devices noted at temperatures above the manufacturer's recommendations shall be embargoed. Contact the Illinois Department of Public Health, Division of Food, Drugs and Dairies, Division Chief (217- 785-2439) or duty officer, if after hours (800-782-7860) immediately for recommended disposi-

FOOD SALVAGE

Heat Damage

ALL FOOD, DRUG, MEDICAL DEVICES AND COSMETICS EXPOSED TO HEAT DAMAGE MAY NOT BE RECONDITIONED EXCEPT IN EXTRAORDINARY CIRCUMSTANCES UNDER THE SUPERVISION OF THE AGENCY WHICH REGULATES THE ITEMS' PRODUCTION. EXTREME HEAT CAN ADVERSELY AFFECT ALL ITEMS. THIS INCLUDES CANNED GOODS EXPOSED TO SUFFICIENT HEAT THAT ADVERSELY "RECOOKS" THE CONTENTS

Nuclear/Radioactivity

It is possible you may discover products suspected of contamination by radioactive materials in a disaster area. If you suspect the presence of radioactive materials, TAKE NO ACTION ON THE MATERIALS YOURSELF. Immediately notify IEMA, telephone (800) 782-7860. IEMA will coordinate the team needed to evaluate and act in this type of situation.

Smoke Damage

Items exposed to smoke or soot must be destroyed since chemicals in smoke and other by-products of combustion are frequently absorbed by foods even through outer packaging materials. Many insoluble tars, plastic by-products, and chemical combustion compounds can become suspended in the smoke. Food becomes adulterated when these chemical compounds are absorbed or when they become lodged in packaging seals and crevices which do not lend themselves to reconditioning. If the following items are exposed to smoke or soot, they must be destroyed:

- I) All fresh produce wrapped or unwrapped.
- All food items in paper bags that do not have a sealed interior plastic or laminated liner.
- All alcoholic beverages which have a cork closure or are enclosed in a porous container, i.e., wood barrel. Contact the Illinois Department of Revenue (217-782-6997) and the Illinois Liquor Control Commission (217-782-2136 or 312-814-2206) if alcoholic beverages or liquor are found at a wholesale distributor site or involved in an accident while in transit (not in a retail facility).
- 4) All dairy products, both frozen and refrigerated (not canned).
- 5) Nuts (both in-shell and shelled) in burlap or paper bags, self-service bulk containers, barrels, or open to the air in some other manner.
- 6) Eggs, fresh or frozen.
- 7) Meat and poultry may be salvageable under Illinois Department of Agriculture (IDA) salvage regulations. Contact IDA for information, telephone (217- 785-4709).
- 8) All containers with a screw-type, crimped, press-on, or pull tab closure. These include all food and beverage items such as mayonnaise, soft drinks, wine, and similar articles. It does <u>not</u> include canned items with a

Water Damage - Flood

Food, drugs and cosmetics submerged in flood water should be evaluated and the items outlined under "Smoke and Water Damage" are to be destroyed. Examine the walls and the top and sides of shelves or stacked goods for flood water residue and/or high-water marks. Items stacked above the flood water level are not of concern unless other problems exist; i.e. vermin defilement, failure of refrigeration, collapse of ceiling and so forth.