

## Attachment D

### *Discard or Salvage Protocol*

#### **Damaged/Contaminated/or in Contact with Contaminants**

Discard	Salvage
<p><b>Any food or service item that has been contaminated or come in contact with water, sewage, smoke, fumes or chemicals.</b> This includes:</p> <ul style="list-style-type: none"> <li>• Fresh Perishables- produce, meat, poultry, fish, dairy products and eggs.</li> <li>• Opened Containers and Packages.</li> <li>• Vulnerable Containers- with peel-off, waxed cardboard, cork or screw tops or paraffin seals such as glass or plastic containers of catsup, dressing, milk, horseradish, mayonnaise, pop, beer, sauces, etc.</li> <li>• Soft Porous Packaging- food in cardboard boxes, paper, foil, plastic, and cellophane such as boxes or bags of food, cereal, flour, sugar, rice, salt, etc.</li> <li>• Dry Goods- spices, seasoning and extracts, flour, sugar and other staples in canisters.</li> <li>• Single Service Items- plates, cups, utensils, lids, etc.</li> </ul>	<p><b>Frozen foods if stored in a sealed walk-in or cabinet freezer</b> (no water, smoke, fumes or chemical infiltration) and where ambient temperature has remained below 41° F.</p>
	<p><b>Disinfect undamaged cans and bottles</b> that have no heat or water damage and are free from dents, bulging, leaks or rust.</p> <ul style="list-style-type: none"> <li>• Paper label removed.</li> <li>• Washed with soap and water, then rinsed.</li> <li>• Sanitized with sanitizing solution, then air dried.</li> <li>• Relabeled with permanent marker.</li> </ul>
	<p><b>If fire, flood or sewage back-up has been effectively contained:</b></p> <ul style="list-style-type: none"> <li>• Food in areas unaffected by smoke, fumes, water, heat fire suppression chemicals, floodwater or sewage may be salvaged.</li> <li>• Seek the advice of your local health inspector.</li> </ul>
<p><b>Canned and Bottled Items should be discarded:</b></p> <ul style="list-style-type: none"> <li>• If charred or near the heat of the fire.</li> <li>• If rusted, pitted, dented, swollen or leaking.</li> <li>• If screw or crimp type cap, bottle must be discarded if in contact with contaminated material.</li> </ul>	<p><b>Non-PHF</b>s may be kept at room temperature, though quality may deteriorate, including:</p> <ul style="list-style-type: none"> <li>• Bread, rolls, muffins, dry cakes.</li> <li>• Solid butter or margarine.</li> <li>• Fresh, uncut fruits &amp; vegetables.</li> <li>• Fruit or vegetable juices, dried fruit, fruit pies.</li> <li>• Canned Goods.</li> <li>• Dry Foods - flour, pasta, rice, etc.</li> <li>• High sugar foods - honey, jellies, etc.</li> <li>• Acid-based condiments - ketchup, mustard</li> </ul>
<p><b>Refrigerated or Frozen Food must be discarded if:</b></p> <ul style="list-style-type: none"> <li>• In contact with sewage, water, smoke fumes, or chemical seepage.</li> <li>• Above 41o F for four hours or more.</li> <li>• Frozen and then thawed for four or more hours.</li> <li>• Deteriorated in quality or has an unusual appearance, color or odor.</li> </ul>	
<p><b>Potentially Hazardous Food (PHF)</b> must be discarded if it has been in the "Temperature Danger Zone" (41° F - 135° F) for more than 4 hours. PHFs include:</p> <ul style="list-style-type: none"> <li>• Meat and Mixed Dishes</li> <li>• Beef, veal lamb, pork, poultry, fish, seafood, luncheon meats, hot dogs, hams, etc.</li> <li>• Soups, stews, casseroles or similar dishes containing meats, pasta, rice, eggs, or cheeses.</li> </ul>	<p><b>Partially Cooked Food</b></p> <ul style="list-style-type: none"> <li>• must be discarded if without power for more than one hour.</li> <li>• may be quickly reheated to 165oF if without power for less than one hour.</li> </ul>
<p><b>Eggs and Dairy Products</b></p> <ul style="list-style-type: none"> <li>• Eggs or egg products, ice cream, yogurt</li> <li>• Milk, cream, buttermilk, cram,-based foods or soups</li> <li>• Soft cheeses such as cream, ricotta, brie, etc.</li> </ul> <p><b>Desserts-</b> Pies, cakes and pastries containing custard, cheese, chiffon, meringue or pumpkin.</p> <p><b>Cut Melons &amp; Cooked Vegetables-</b> Watermelon, musk or honeydew melons, cooked peas or corn or beans.</p>	<p><b>When in Doubt, THROW IT OUT.</b></p>
	<p style="text-align: center;"><b>Other than food: Discard</b></p> <p>Discard any exposed materials that cannot be effectively cleaned and sanitized, including toasters and other food equipment, linens, furnishings, carpets, etc.</p>