



# BOULDER COUNTY PUBLIC HEALTH DISASTER REPORT

3450 Broadway, Boulder CO 80304  
(303) 441-1564



Type of Inspection:		Time:	Date
Establishment Name		Facility I.D. and/or Address	
Inspected By		Received By	
		_____ Signature	_____ Print

## Fire (Inspector Checklist)

If a large fire occurs in a facility, the facility must cease all operations until it has been cleared by Boulder County Public Health and the Fire Department. If there has been a substantial fire, the facility may need to submit a new plan review and/or apply for a building permit.

Food exposed to fire can be compromised by four factors: heat of the fire, smoke fumes, chemicals that are used to fight the fire, and power outage as a result of the fire. Toxic fumes that may be released from the burning materials are one of the most dangerous elements of a fire. The fumes can be hazardous, and they can contaminate food. Verify the following actions were taken; if not applicable, write "N/A" next to check box.

### Building Structure

- The Fire Marshal has cleared the building to be structurally sound and safe for occupancy.
- If severe structural damage has occurred and a remodel is necessary, the facility has been notified about the plan review process and been provided with a plan review packet.

### Water Service

- Water service is available. Identify whether water service is operational. Lack of potable water will likely result in closure due to the inability to wash hands, dishes, and clean the facility.
- Wastewater system is operational. Lack of adequate wastewater services is grounds for closure.
- Any sewage backup has been fully cleaned up, and the area has been thoroughly cleaned and sanitized.
  - Initial disinfection of all contaminated surfaces: Use disinfection procedures using approved chemical sanitizers, e.g., chlorine bleach at a concentration of 2400ppm on equipment and structural surfaces that have been contaminated with flood waters. Disinfect in a manner that eliminates any harmful microorganisms, chemical residues, or filth that could pose a food safety risk.
  - Secondary sanitation of affected food contact surfaces: Perform an additional wash, rinse, sanitize step on all food contact surfaces and equipment using appropriate sanitizer concentrations. For chlorine use 50-200ppm.

### Power Outage

- Electrical services are operational. *Note: Other surrounding establishments may also have lost electricity and may need guidance.*

- If the power has been off for more than four hours, refrigerated items have been discarded. Complete voluntary condemnation form if this is done while inspector is on site.
- Length of power outage and non-operational equipment has been identified. There is a potential for closure if critical needs can't be met (i.e. keeping food at proper temperatures). Power was out for \_\_\_\_\_ hours.

### **Equipment**

- RFE has verified all equipment is operational and functioning properly.

### **Food**

(Complete voluntary condemnation form if any food discarded while inspector on site)

- Potentially hazardous foods that have been kept between 41°F and 135°F for more than 4 hours have been identified and discarded by facility.
- Food temperatures in the walk-in cooler and cold top have been checked to ensure they are 41°F or colder.
- Food temperatures in hot holding units have been checked to ensure food has been held above 135°F.
- Food temperature logs have been checked to determine when temperatures were last verified. Without logs there is no way to verify how long foods have been out of temperature. Food that has not been out of temperature for more than four hours can be rapidly cooled (below 41°F) or reheated (above 165°F and then hot held above 135°F) to avoid condemnation.
- Potentially contaminated foods or single-service products that can't be cleaned (e.g. paper cups, plastic spoons, etc.) have been identified and discarded.
- Discarded any unprotected produce
- Discarded all opened cans or bottles. Canned goods that have not been damaged or affected by heat can be salvaged by cleaning the exterior of the containers and moving them to a suitable storage area.
- Discarded any products in vulnerable packaging (e.g. flour, sugar, rice, or grains) if the packaging has been affected or damaged in any way. See "Food Product Evaluation Guide".

### **Sanitize**

- Wash, rinse, sanitize step was performed on equipment and food-contact surfaces that were exposed to contaminants using appropriate sanitizer concentrations. For chlorine 50-200 ppm.

<b>Bleach Guidance (8.25%) for Sanitizing and Disinfection of Surfaces</b>			
<b>Purpose</b>	<b>PPM</b>	<b>Dilution</b>	<b>Contact Time</b>
Food contact surface sanitizer	50-200	1 teaspoon bleach/ 1 gallon water*+	<b>2 minutes</b>
Routine disinfection	2400	½ cup bleach/ 1 gallon water*+	<b>5 minutes</b> <i>All surfaces must be rinsed and food contact surfaces must be washed, rinsed and appropriately sanitized after proper disinfection</i>

\*Dilution instructions are based on EPA Registration Number 5813-100 labeled instructions for use of Clorox Regular Bleach (8.25% Sodium Hypochlorite). If a different type of bleach is used, the labeled instructions for sanitizing food contact surfaces and routine disinfection should be followed.

+Splashless and scented bleach should not be used.

## Food Product Salvage Evaluation Guide

When in doubt, throw it out! Food must be in sound condition and free from spoilage, temperature abuse, filth, or contamination in order to be fit for human consumption.

<b>ELECTRICAL OUTAGE</b>		
<b>Food Product</b>	<b>Action</b>	<b>Explanation/Instruction</b>
Refrigerated foods (PHF, TCS food >41°F for more than 4 hours)	Discard	
Refrigerated foods at >41°F for less than 4 hours	Salvage	Must be moved to a properly functioning refrigerator unit or iced.
Frozen foods that remain frozen and did not thaw	Salvage	
Frozen foods that are partially thawed but remain under 41°F	Salvage	Must be moved to properly functioning refrigerator unit and cooked immediately.
Foods improperly cooled or improperly hot held	Discard	Must be destroyed because food held in the temperature range 41°F-135°F can produce dangerous pathogens and toxins.
<b>FIRE</b>		
<b>Food Product</b>	<b>Action</b>	<b>Explanation/Instruction</b>
Hermetically sealed containers (e.g. cans, pouches) with no heat damage	Salvage	Use a clean cloth or tissue to remove any residue on containers if there are no bulged ends or ruptured seams.
Hermetically sealed containers (e.g. cans, pouches) that are leaking, dented, rusty, bulging	Discard	The possible presence of pathogenic bacteria can produce deadly toxins. In addition, do not use any food products that have a foul odor or any containers that spurt liquid when opening.
Food in closed coolers or freezers	TBD	Can be subject to smoke damage carried inside by circulation fans; evaluate as if they were in the open.

