

Damaged Food



Throw out most food. . . because floodwaters can contain a host of bacteria

When in doubt, throw out food that may have been damaged or spoiled in the flood. Keep only foods in undamaged commercial cans, and even then, sanitize the cans before using the food inside.

To clean and sanitize cans:

- Mark the contents on lids of cans with indelible ink, and remove paper labels.
- Wash the cans in a strong detergent solution, using a scrub brush.
- Immerse the containers for 15 minutes in a solution of 2 teaspoons chlorine bleach and 1 quart of room-temperature water.
- Air-dry the cans.

Food from the garden is best handled with caution. It's risky to eat any of the produce, so discard it for safety's sake.

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