



Kitchen Clean Up After Flooding from Hurricane Florence

Floodwater can bring silt, raw sewage, oil and chemical wastes into your home. These compounds can leave dangerous bacteria or chemicals on your food or utensils and equipment such as pots, pans, serving and storage containers making food unsafe to eat. Proper cleaning and sanitizing can help keep food safe. For safety, water for cleaning should be of the same quality as that used for drinking or cooking.

Basic Cleaning and Sanitizing

1. Remove detachable parts, such as blades, plastic or wooden handles and screens from equipment.
2. Wash utensils, equipment and detached parts in hot, soapy water. Use a stiff brush to clean thoroughly.
3. Rinse items in clear, hot water that is safe to drink. Completely immerse all cleaned and rinsed equipment and utensils in a sanitizing solution for 10-15 minutes.
4. Remove all pieces and air dry on a clean and sanitized dish rack. Using a dish towel can recontaminate the dishes.
5. Boiling cookware can also be used as an alternative sanitizing step.
6. Empty and clean/sanitize the sink after washing each sink full of dishes and utensils.

Sanitizing solutions can be made by mixing 1 tablespoon of unscented bleach in 1 gallon of warm water. Hot water will make bleach less effective and more dangerous to handle.



Throw Away:

- **Utensils or containers made of porous material that can absorb water, such as wood.**
- **Dishes and serving dishes with cracks, chips or scoring. These can be salvaged if they will only be used for decorative purposes.**

Cleaning Kitchen Surfaces

Remember, kitchen surfaces must be cleaned and sanitized before they can be used to prepare or store food, dishes, utensils and equipment safely. Consider the following steps:

1. Thoroughly wash countertops, cupboards and other kitchen surfaces with soap and water, using hot water if available.
2. Rinse with water and wipe with a sanitizing solution.
3. Allow to air dry.



Iron Equipment and Utensils

- Wash with soap and water, using a stiff brush, scouring powder or steel wool.
- If rust remains, wipe items with an oil-saturated cloth or a commercial rust remover. If using a commercial rust remover, be sure to follow the label instructions.
- Wash again in hot, soapy water, rinse, and dry thoroughly.
- Season iron pans and utensils with a generous amount of unsalted cooking oil. Heat in a 250°F oven for 2 or 3 hours. This will permit oil to soak into the pores of the metal. During the heating process, apply more oil as needed. When seasoning is completed, wipe off the excess oil.

Stainless Steel, Nickel Alloy or Chrome-Plated Equipment and Utensils

- Wash thoroughly and polish with a fine-powdered cleanser. If hardware is broken so that base metal is exposed and rusted, wipe with kerosene.
- Wash and dry the surface. Wax after each use to prevent further rusting.



Copper or Brass Equipment and Utensils

- Polish with a copper or brass polish or rub with a cloth saturated with vinegar or rub with a piece of salted lemon
- Always wash copper thoroughly with soapy water after using acids or commercial polishes or they will tarnish rapidly.
- Wash lacquered ornamental copper in warm soapy water. Rinse with warm water and wipe dry. Do not polish or soak.

Do not use copper and brass items for food preparation; however they can be used for water storage.

Aluminum Equipment and Utensils

- Wash thoroughly with hot soapy water. Scour any unpolished surfaces, such as the insides of pans, with soapy steel wool pads. Do not scour plated aluminum surfaces because it might remove the finish.
- Sanitize in a bleach solution.
- To remove dark stains from aluminum pans, fill pan with water and add 1 tablespoon vinegar or 2 teaspoons cream of tartar for each quart of water. Boil for 10 to 15 minutes, scour with steel wool, wash with soap, rinse and dry.

