Restaurant and Grocers Opening After a Power Outage

Disposing of Contaminated or Spoiled Food

Decisions about disposing of food products are usually made by the owner of the product, along with the Arkansas Department of Health. In determining which contaminated food products should be disposed of, reconditioned or salvaged, the owners of the products must assess each product's quality, safety and condition.

- Destroy refrigerated and frozen foods, such as meat, poultry, shell eggs, egg products, and milk, which have not maintained a temperature of 41°F or below. Good advice is: If in doubt, throw it out.
- Complete proper and safe disposal of condemned food items in a manner consistent with federal, state, and local solid waste storage, transportation, and disposal regulations, to ensure these products do not reappear as damaged or salvaged merchandise for human consumption.

Employees

- Put fewer items on the menu when only a limited number of trained employees are available and working. A full menu may be offered when there is an adequate number of trained employees to staff each area of the operation during normal working hours.
- Soap and potable running, warm water (at least 100°F) should always be used to wash hands.
- Alcohol hand gels may only be used after handwashing. Alcohol hand gels are ineffective against germs on soiled hands and are therefore not a substitute for soap and water handwashing.
- Employees should avoid touching ready-to-eat foods with their bare hands by using tongs, deli paper, or single-use, disposable gloves.

Remember:

- Employees with open wounds should not work with hands-on preparation of foods or with cleaned and sanitized food contact surfaces or single-service/single-use utensils. If these infected wounds are covered with a double, water-proof barrier such as a finger cot or water-tight bandage and plastic gloves, the employee may continue to work with food.
- Employees sick with vomiting, diarrhea or jaundice should not be handling food in the establishment.

Oversight

Arkansas Department of Health oversight ensures proper disposal so that contaminated products cannot be introduced into the food supply. For more information, go to ***www.healthy.arkansas.gov*** or call ***1-800-462-0599***.

Arkansas Department of Health
Keeping Your Hometown Healthy