

Guideline on Emergency Action Plans for Food Establishments:

Fire

- **Non-reportable fire:** small, contained fire in a food establishment that has been extinguished using a simple device such as a wet towel or pan lid and does not require extensive clean up.
- **Reportable fire:**
 - A. Confined to a small incidental area or a single piece of equipment; is extinguished using a simple fire-fighting device such as a hand held extinguisher; unaffected areas of the establishment may remain open while clean up and minor repairs are done.
 - B. Extended to several areas and/or pieces of equipment; associated with the use of high pressure fire suppression device; discontinue operation until situation has been assessed and recovery steps have been completed.

In the event of a health hazard involving a fire at a food service establishment, the following actions MUST be taken:

- **Assess the situation.** Immediately discontinue operation if the fire causes extensive damage to the equipment or facility's structure and a safe operation cannot be maintained.
- **Contact the Public Health Inspector** to determine whether a safe operation can be maintained and to discuss alternate procedures to be used. Determine if the issue is widespread.

Manitoba Health's Health Protection Unit will promptly respond to single events involving imminent health hazards and provide guidance to help the operator resume operation as quickly as possible.

Follow the Appropriate Emergency Procedures approved by the Public Health Inspector. A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

Response to a Fire

Heat damage is caused by direct contact with fire. **Smoke damage** will depend on the type of fire and proximity of contents or stock to the fire. **Water damage** may occur as a result of fire fighting. Stock rooms may become flooded due to sewers being incapable of carrying off the quantity of water used in fire fighting and should be dealt with in the same manner as a flood.

Discontinue operation if:

- The process of fire-fighting (regardless of size) contaminated food, food contact surfaces, equipment, utensils, linens, and/or single service items.
- The fire causes extensive damage to equipment or the facility's structure.

Resume operations only after recovery steps have been completed.

Building Safety

- Contact the **local building department** to determine if the building is safe.
- Re-occupancy should only be allowed after the **fire department** has determined that the structure is safe.
- If an insurance company is involved, it is recommended they be notified as soon as possible.

Food

Discard:

- Opened goods
- Cartons or boxes showing smoke residue on the exterior.
- Food products with water damage unless they are in sealed containers.
- Burnt food products

The following is a guideline on how to handle specific food items affected as a result of a fire:

Discard:

- Dairy products**
- Dry goods**, including sugars, candies, flour, cereal products, bakery products, beans, rice, and grains
- Products in **glass** with metal screw-type or metal slip covers
- Fish and meats** – fresh or frozen
- Produce** – fresh or dried
- Single service items** (some operators may think that the plastic sleeves can be wiped off, but they must also consider soot residue).

- Products and beverages in **plastic bottles**
- Meat and meat products** showing signs of having been scorched or partially cooked.
- Fruits and vegetables** that have been subjected to heat of any degree.

Assess:

- Alcoholic beverages:** Contact the Liquor and Gaming Authority of Manitoba (LGA) to discuss the destruction of any affected alcoholic beverage products. If items are to be discarded, the cans or bottles may be able to be salvaged for a refund.
- Canned goods:** discard any canned goods showing signs of bulging or leaking, have been subjected to excessive heat, or are deemed uncleanable. Where heat and water damage has been minimal, canned goods can be salvaged by cleaning and sanitizing the exterior surfaces. Such cans should be held for approximately 3 weeks and checked at that time for signs of blowing or leaks; if present, such cans should be destroyed.
- Canned soft drinks:** see 'canned goods'
- Glass bottled soft drinks:** glass bottles are almost impossible to salvage, unless protected by plastic outer wrap or in bottles with a sealed screw on lip.
- If refrigerator/freezer door seals are not broken or damaged, and power has not been interrupted for greater than 2 hours, contents will generally be satisfactory for consumption.
- Basement stock rooms may be flooded due to sewers being incapable of carrying off the quantity of water used in fighting the fire. In such cases, foodstuffs should be dealt with in the same manner in which flood damaged foods are handled.

If it is determined that food must be discarded:

- Document** the type and amount of food, costs, and the reason for disposal (for insurance, health department, and other regulatory purposes).
- Remove to a designated condemned food storage area away from food preparation and equipment storage, separate from other food.
 - Discarded refrigerated food may be stored in a refrigerated location separate from other food and held for credit until recorded by food supplier/distributor.
 - If the food must be retained until the distributor can credit the facility, it must be clearly labeled as "NOT FOR SALE".
- Keep secured in covered refuse containers in an area preventing either service to the public, or accidental contamination of the facility and other food.
 - Large volumes of food should be disposed of by a refuse disposal company as soon as possible.
 - Small volumes of food can be denatured with a cleaning product (such as bleach) and placed in a covered refuse bin outside the facility.

General Clean Up (ensure personal protective equipment is worn during clean up)

- Discard:**

- Any materials that cannot be effectively cleaned and sanitized
- Any damaged food equipment or utensils
- Wash, rinse, and sanitize affected **walls, equipment surfaces, and utensils.**
- Flooring**
 - *Carpet:* remove or steam clean
 - *Other flooring materials:* wash, rinse, sanitize

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| <ul style="list-style-type: none">✓ Wash: water & detergent✓ Rinse: clean water✓ Sanitize: 100ppm chlorine solution |
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Construction/Renovations

If business is closed for renovation or repairs, the plans may need to be reviewed by the Public Health Inspector and a re-opening inspection conducted by the regulating authority.