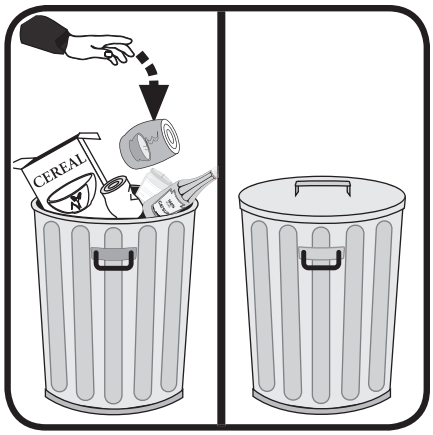
Keep Food Safe

After a flood, germs might get in your food. Use bleach to kill the germs.



Use bleach to clean things that food will touch, like counter tops and plates.

- Wear rubber boots, rubber gloves, and goggles.
- Scrub with a mix of 1 teaspoon of household liquid bleach in 1 gallon of water. Use bleach that does not have an added scent (like lemon). Don't rinse. Air dry.
- Scrub the outside of food cans before opening them. Use 1 cup of household liquid bleach in 5 gallons of water. Use bleach that does not have an added scent (like lemon). Don't rinse. Air dry.
- Never mix bleach with ammonia or other cleaners.
- Open windows and doors to get fresh air when you use bleach.

Throw out things you cannot make safe.

- Throw out any food that has touched flood water.
- Throw out bulging and open food cans.
- Throw out wooden cutting boards and spoons.
- Throw out food that has touched flood water.
- Throw out baby bottle nipples and pacifiers.

Recommendations from the Centers for Disease Control and Prevention