If your Retail Food Establishment (RFE) has been impacted by a flooding event, please adhere to the following guidance when it is safe for you to do so and prior to serving retail food:

If there is an imminent health hazard or safe operation cannot be maintained, your RFE must discontinue operation.

1) **Consult DHEC for assistance**
   Contact your local DHEC office if you need assistance.

2) **Salvage**
   Identify what food, packaging materials, equipment, surfaces, and supplies are salvageable. Consult the “Flood: Food Salvage Assessment” section of the Emergency Action Plan (EAP). Keep in mind that any Time/Temperature Control for Safety (TCS) food that fell out of compliance with R. 61-25, Chapter 3, is non-salvageable.

3) **Disposal**
   Properly dispose of the non-salvageable items as per the “Flood: Food Salvage Assessment” section of the EAP.
   - Secure food to be discarded in a designated storage area away from food preparation and other storage as per R. 61-25, Chapter 6-404.11.
   - Your local DHEC office and/or insurance company may request that you document the type and amount of food being discarded/disposed of.

4) **Assessment**
   Determine if a safe food environment and operation can be obtained and maintained.
   - Contact your local building and codes department and other appropriate agencies to determine if the building structure is safe and approved for occupancy.
   - If you are under a Boil Water Advisory or Notice, your RFE must follow the recommendations and requirements listed in Water-Related Emergencies. Additional guidance is available in the “Contaminated Water Supply” section of the EAP.
   - If you had an Interruption of Water Service, then your RFE must follow the requirements listed in Water-Related Emergencies. Alternative water sources are allowed as described in R. 61-25, Chapter 5-104.1. Guidance is available in the “Contaminated Water Supply” section of the EAP.

5) **Clean-Up**
   Commence cleaning of affected areas as described in the “Flood: General Cleaning Procedures” section of the EAP.
   - Remove any standing water as soon as possible and prior to starting clean-up procedures. Standing water may be located beneath floors where refrigeration or electrical conduits are located; this water must be removed as part of the clean-up.
   - Clean and disinfect any utensils, equipment, and surfaces in the affected area.
   - Absorbent wall and insulation materials are especially susceptible to mold and should be removed and replaced as soon as possible.
   - If linens or uniforms are contaminated by flood water, they must be discarded or professionally laundered prior to use.
   - Corrective actions should be implemented as soon as possible after the flood waters recede to prevent mold and mildew growth.

6) **Resuming Service**
   DHEC will be in the impacted areas providing support to RFEs. As soon as you are in compliance with applicable sections of R. 61-25, which may include operating under the provisions of Chapter 9-8, “Temporary Food Service Establishments,” or following the provisions EAP, you may resume operations.

Please see Regulation 61-25, the Emergency Action Plan, and the Water-Related Emergencies documents located on www.scdhec.gov/food or contact your local DHEC office for additional information.