

Food Safety Guidelines for Emergency Mass Feeding Shelters

Facility/Equipment Safety



- Review plans for intermittent power outages.
- If the water system is contaminated, use bottled water to clean equipment and surfaces.
- Wash, rinse and sanitize all food preparation and serving areas. Store cleaning cloths in sanitizing solution.

Sanitizing solution*

Use 1 tablespoon of unscented household bleach (5.25% sodium hypochlorite) for each gallon of cool water. Make fresh solution daily.

- **Work surfaces:** Wash, rinse and wipe/spray with sanitizer solution. Allow to air-dry.
- **Dishes, utensils, cutting boards:** Wash and rinse. Soak for at least 2 minutes in bleach solution and air-dry.

- Properly wash, rinse and sanitize all cooking and serving utensils.
 - Scrape/remove solid foods
 - Wash with detergent and water
 - Rinse
 - Sanitize with appropriate solution
 - Air-dry
- Provide hand-washing facilities or portable hand-washing stations equipped with soap, warm water and single-use towels.
- Verify that the wastewater system is operable. Have a backup system to collect waste water if the system is compromised.
- Provide trash containers. Remove trash regularly, and keep the waste covered as much as possible to avoid pest issues.

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*This concentration is recommended by www.clorox.com. Your local health department's sanitizer guidelines may be different. Consider using test strips to monitor bleach concentration.