

Food Safety After a Fire

What Operators of Food Premises Need to Know



After a fire people try to save what they can. Food may appear safe to eat; however, saving food that was exposed to fire is not a good idea. Food may be contaminated by smoke, fumes, toxic gases, as well as water and

chemicals used to fight the fire. Food may also be damaged by heat from the fire.

**In Case of Fire Call:
9-1-1**

After the Fire

- The operator of the food premises affected by the fire must contact Peel Public Health and report the fire
- The food premises may be temporarily closed as a result of the fire
- A public health inspector will visit the site to assess the damage caused by the fire and determine which food and non-food items are safe to use



**When
in doubt,
throw it
out!**

The operator of the food premises affected by the fire must notify Peel Public Health before reopening for business.

Food Items	
Type of Food	What is the Concern?
Food items in paper or cardboard	Food and drinks stored in porous containers can be damaged by heat, toxic fumes and chemicals.
Food items stored in plastic	Food and drinks stored in plastic containers or plastic wrap may have been exposed to heat and smoke.
Food items stored in glass jars and bottles	Screw-topped jars and bottles may have been heat damaged and contaminated by fumes and chemicals.
Food in metal cans	Cans stored close to the fire may have been exposed to high temperatures.
Produce	Food stored outside the refrigerator (e.g., potatoes, onions or fruit) may have been contaminated by fumes or chemicals.
Refrigerated foods including dairy, eggs, fish, meats, poultry and frozen foods	Door seals on the refrigerators and freezers are not airtight, therefore fumes can contaminate the foods inside.
Non-Food Items	
Type of Product	What is the Concern?
Single service utensils	Soot may contaminate single service items that are still in plastic sleeves.
Cookware	Cookware in good condition may be washed in soap and hot water, rinsed with clean water and sanitized.

Cleaning & Sanitizing

- All contaminated surfaces and utensils must be properly cleaned with soap and water, then rinsed with clean water and sanitized with a sanitizing solution.
- An effective sanitizing solution can be prepared by adding one tablespoon of household bleach to 4.5 litres (1 gallon) of clean water.



Disposal of Contaminated Items

- All items contaminated or damaged by the fire must be removed from the food premises.



For more information, call the Region of Peel - Public Health at 905-799-7700.
Caledon residents call toll free at 905-584-2216.

Region of Peel
Working for you
Public Health