

Food Safety after floods and storms

If you have been evacuated from your home, there is a danger that some food in your house may not be safe to eat, especially if power has been cut or if food has been in contact with flood water.

When you should throw out food

- Food that has been in contact with floodwater
- Food that has an odd odour, colour or texture
- Refrigerated food that has been unrefrigerated or left out for more than 4 hours
- Frozen food that has thawed out, if partially thawed cook and eat as soon as possible
- Canned food that is damaged, open or missing a label

How to clean and sanitise

- For cans that appear usable: remove the label and wash the outside of the can with diluted bleach solution (2.5mL of bleach in 1L of water) and re-label the can with a waterproof pen
- Wash air-tight food containers that have been in contact with flood water by dipping them in diluted bleach solution
- Wipe down benchtops, kitchen utensils or any kitchen equipment that have been in contact with flood waters with warm to hot soapy water and then sanitise with the diluted bleach solution

Restocking

- Ensure refrigerated food is kept cold in either a working refrigerator or an esky with ice

Remember if in doubt, throw it out!

Further Information:

See your doctor or health clinic

For health information call your local [Public Health Unit](#) on (07) 4433 6900

Call [13 HEALTH \(13 43 25 84\)](#) for qualified health advice anytime

Or visit: <https://www.qld.gov.au/community/disasters-emergencies/recovery-after-disaster/cleaning-up>