

Sanitizing After a Flood

Floodwater can bring dangerous compounds into your kitchen that can make you sick. Clean and sanitize utensils, dishes and preparation surfaces before using them to stay safe.

Sanitizing solutions can be made by mixing 1 tablespoon of unscented bleach in 1 gallon of warm (not hot) water.



Dishes, equipment, and utensils should be soaked in the sanitizing water for 10 minutes and then air dried.

Remake sanitizing solution for each load of dishes. Do not reuse.



Items can also be boiled instead of bleached.

Discard wooden or porous cutting boards (if exposed to floodwater)

