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FOR IMMEDIATE RELEASE

## **Ohio Department of Agriculture Reminds Consumers About Food Safety Guidelines During Flooding**

REYNOLDSBURG, Ohio (Aug. 23, 2007) – The Ohio Department of Agriculture reminds homeowners, consumers and farmers to thoroughly wash all produce before consumption, and discard the product if it has been submerged in flooded areas. Produce in standing water can be exposed to bacteria and chemicals harmful to humans. Other food safety recommendations from the Food and Drug Administration during a flood include:

### **Water Safety**

- Use bottled water not exposed to flood waters, if available.
- If bottled water is not available, boil water for one minute, let it cool, and store in clean containers with a cover.
- If bottled water is unavailable and boiling water is not possible, then drinking water can be made by adding 1/8 teaspoon (or eight drops) of regular, unscented, liquid household bleach to one gallon water. Stir it well and let it stand for 30 minutes before using. (If the water is cloudy, filter it through clean cloths or allow it to settle, and draw off the clear water before adding bleach.)
- Don't drink water from a well that has flooded unless the water has been tested and shown to be safe to drink.

### **Food Safety**

- Do not eat any food directly exposed to flood water.
- Do not eat food from non-waterproof containers or damaged cans.
- All metal, non-damaged canned food can be used if the cans are cleaned, rinsed, and sanitized in a solution of one tablespoon household bleach in one gallon water for 15 minutes. Labels should be removed prior to cleaning, and the cans should be relabeled afterward.
- Thoroughly wash, rinse, and sanitize all metal pans, ceramic dishes, utensils (including can openers), and countertops. Clean items in a solution of one tablespoon household bleach in one gallon of water.
- If in doubt, throw it out.

For more information on food safety, please visit <http://www.cfsan.fda.gov/~dms/fsdisasm.html> or [www.ohioagriculture.gov/foodsafety](http://www.ohioagriculture.gov/foodsafety).

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