

Products that should be destroyed and cannot be reconditioned or salvaged:

1. Produce such as lettuce, celery, and cabbage that has been under floodwater, etc. Most produce is self-destructive because of spoilage.
2. All packaged foods such as coffee and tea bags, flour, meal, cereals, beans, wheat and whole unprocessed grains, and confectionery sugars. The bags or packages that these products are in are not waterproof.
3. Salted/shelled/shell nuts.
4. Screw-top, crimped-cap and similar containers when water-affected such as canned soft drinks, beer, wine, and other liquor products.
5. Frozen foods in the process of thaw or already thawed. Some of the frozen foods that are thawed because of power shortage can be sold as "freshly thawed" items.
6. Potentially hazardous foods under refrigeration where temperatures have reached 41 degrees or higher, for a period of four hours or greater.
7. Foods subjected to direct contact with non-potable water. Paper or cellophane-wrapped goods can collect filth or split at the seams making it virtually impossible to remove dirt or sanitize properly and therefore not salvageable. This includes items such as candies, cereals, bread, cakes, chewing gum, etc.
8. Eggs, whether frozen or shell, must be cracked and destroyed. Those eggs in slip cover type tops in flood waters cannot be salvaged or reconditioned.
9. Kraut and pickles in process of manufacturing or in bulk (in open barrels) must be destroyed.
10. Foods in glass containers. Experience has shown that any bottled foods with cork stopper or glass and cork stoppers were found to be contaminated on the interior when submerged in floodwater. Mainly used for catsup, vinegar, and condiments, no type of closure used on these containers has been found safe after submersion in water. In some cases, large quantity of food stuffs packed in glass containers with the anchor type vacuum pack cover have been salvaged at the manufacturing factory by complete cleaning and sanitizing of the containers and re-cooking of the product in the container.
11. Syrup, molasses, honey, etc., are packed in containers that make it difficult to salvage or recondition.
12. Meats, whether smoked, fresh, salted, except for canned meats, cannot be salvaged for human consumption. Adequate denaturing with proper deterrent chemical may precede tankage, unless the inspector can accompany the disposed meat truck to rendering plant. Hog feeding of raw, fresh meats should not be permitted unless cooking facilities area available.

13. Ice creams and other dairy products must be destroyed.
14. Fish and seafood products, once thawed from frozen stages, must be destroyed. Possibly sold as "freshly thawed" product if the temperature is maintained below 41°F. If these products are submerged in floodwaters, then they must be destroyed.
15. Spices are usually shipped in containers such as paper or cardboard type and therefore definitely need to be destroyed.
16. Salt, sugar, dried milk, powdered eggs, etc. If the flood waters have come over the barrels or sacks, the sugar or salt has been dissolved and the dried products damaged, allowing no other solution but destruction. If, however, the bags are only wet, it is possible to salvage the product by returning it to the manufacturer for recrystallization. This can be of value only in large quantities. (Obtain concurrence of regulatory agencies)