



Fire Resource Checklist

February 2016

McDonough County Health Department

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MCHD Business hours:

Monday—Thursday
7:30 AM to 5:00 PM.

309-837-9951 ext. 213
309-837-1100 FAX
www.mchdept.com

EMERGENCY Contacts:

After hours MCHD	(309) 333-8061
Ameren IL	(800) 755-5000
McDonough Power COOP	(309) 837-1400
City of Macomb water service	(309) 836-3916
West Prairie Water Coop	(309) 772-3057
Refrigeration Co:	()
Generator rental:	()
Disaster Cleanup Co:	()
Dry/block ice supplier:	()
Fire Dept:	911

REMEMBER: When in doubt, throw it out!

Disasters such as fires, floods, and tornados, frequently adulterate or contaminate foods, drugs, medical devices or cosmetics. Professional judgment and the advice of experts are essential to determine the extent of the damage, if reconditioning is a viable option, and whether the item should be removed from commerce.

- Temporarily close your business.

Smoke Damage

- Discard all food that had a temperature above 41°F for more than 4 hours, or if the length of time above 41°F is unknown. Use any food with a temperature above 41°F for less than 4 hours as soon as possible.
- Items exposed to smoke or soot must be destroyed since chemicals in smoke and other by-products of combustion are frequently absorbed by foods even through outer packaging materials. Many insoluble tars, plastic by-products, and chemical combustion compounds can become suspended in the smoke. Food becomes adulterated when these chemical compounds are absorbed.
 - All fresh produce wrapped or unwrapped.
 - All food items in paper bags that do not have a sealed interior plastic or laminated liner.
 - All alcoholic beverages which have a cork closure or are enclosed in a porous container, i.e., wood barrel.
 - All dairy products, both frozen and refrigerated (not canned).
 - Nuts (both in-shell and shelled) in burlap or paper bags, self-service bulk containers, barrels, or open to the air in some other manner.
 - Eggs, fresh or frozen.
 - Meat and poultry may be salvageable under Illinois Department of Agriculture (IDA) salvage regulations. Contact IDA for information (217- 785-4709).
 - All containers with a screw-type, crimped, press-on, or pull tab closure. These include all food and beverage items such as mayonnaise, soft drinks, wine, and similar articles. It does not include canned items with a key-type opening such as canned ham, sardines and similar containers.

Water Damage - Fire Situation

If the damage to the containers was restricted to smoke and water damage, the following items are to be destroyed:

- All items previously listed under "Smoke Damage."
- All infant formulas and rubber or plastic items which are food contact surfaces, i.e., nipples, plastic bottles, plates, flatware, cups, etc.



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- All food items contained in a laminated or flexible plastic, cellophane, or similar container.
- All drugs - contact the Division of Food, Drugs and Dairies, Division Chief or duty officer of the Illinois Department of Public Health.
- All soft rubber, latex, or plastic medical devices which are not readily reconditioned; i.e., gloves, condoms, syringes and so forth.

Chemical Damage

If the damage to the product includes chemicals, additional care must be taken in assessing the nature of the chemical, the extent of its spread and its toxicity to humans. Chemical contamination may be present from incomplete combustion of plastics, fire-fighting chemicals, ruptured chemical containers and so forth. The chemical contamination may not be apparent.

Contact chemical and fire experts and obtain an expert's opinion as to the suitability of salvaging items which were exposed to chemical contaminants. If the expert is not certain, keep the articles under embargo until laboratory analysis is received. The only items which may be salvageable are items enclosed in a hermetically sealed container. Even this may be in doubt because some chemicals may not be readily removed by traditional reconditioning methods.

Heat Damage

All food, drug, medical devices and cosmetics exposed to heat damage may not be reconditioned except in extraordinary circumstances under the supervision of the agency which regulates the items' production. Extreme heat can adversely affect all items. This includes canned goods exposed to sufficient heat that adversely "recooks" the contents.