

Sanitize Kitchen Utensils after Flood

Dishes, pots, pans and kitchen utensils that have come in contact with flood water should be carefully inspected, washed and sanitized before being used.

Items made of porous materials such as wood, plastic or rubber, as well as cracked dishes cannot be completely sanitized and should be thrown away.

Other items should be thoroughly washed in a hot detergent solution, rinsed in clear hot water and sanitized in a chlorine solution. Make a sanitizing solution by mixing one Tablespoon of liquid chlorine bleach in a gallon of water. Immerse for at least one minute. Equipment that can be taken apart should be cleaned in pieces. Let everything air dry.

The dishwasher should not be used until you know your water is safe to drink. Clean and sanitize it first. Use a hot water setting to wash any pots, pans, dishes and utensils.