

Back to Business after Rain Impact- Food Safety Essentials

Safety and quality of foods can be impacted by the damages caused by rain. Here are some essential steps to get back to business safely.

1 Identify all potentially contaminated products, segregate them, take stock, and discard any open foods or paper packs that have been in direct contact with water.

Identify all equipment, tables, shelves, etc., clean and disinfect surfaces, and ensure they are sufficiently dried.

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3 Exercise caution when handling electric cables, wet ceilings, etc., and seek assistance from your engineering team when necessary.

Ensure that you check the status of all your suppliers and major supplies. Conduct an online call to assess the situation if the supplier's warehouse is in highly impacted areas. Prepare for alternative sourcing if necessary.

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5 After rains, expect an increase in pest incidents. Clean both the interiors and exteriors of the building, removing any waste and debris. Additionally, anticipate potential disruptions in the waste management system, and plan short-term solutions accordingly.

Check pest bait placement and prevention measures; schedule a contractor visit if needed. Address water stagnation around the building promptly to prevent future pest issues.

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7 Food transportation vehicles may be affected. Ensure to clean and disinfect food cabinets.

Prioritizing safety measures and proactive planning can mitigate risks and ensure business continuity during natural emergencies such as heavy rain.