



Food Safety Emergency: Sewage Backup - Closing and Cleanup



Food Safety

Sewage can contain rotting food, feces, chemicals, and disease-causing organisms, which could contaminate the Restaurant, cause illness, and cause Restaurant closures. Therefore, sewage backup and spills must be addressed promptly.

- Wash hands thoroughly before and after cleanup.
- Use Restaurant approved disinfectants (Kay Peroxide or Purell) during sewage cleanup.
- Wear Personal Protective Equipment (PPE) (gloves, aprons, goggles, safety glasses, etc.) during sewage spill cleanup. Discard PPE that cannot be thoroughly cleaned, disinfected, or washed following cleanup.



Reasons for Containment or Closure

- **If sewage backup can be contained to one restroom:**
 - Divert all traffic to the available restroom until area has been cleaned and disinfected.
- **If sewage backup cannot immediately be contained and cleaned (i.e., backup in a kitchen drain or both restrooms):**
 1. Close the Restaurant until all impacted areas can be thoroughly cleaned and disinfected.
 2. Notify your Operations Lead of the emergency and temporary self-closure.
 3. Contact a licensed plumber to unclog or repair backup.

Contain Sewage Backup

1. Dress in appropriate PPE for cleanup.
2. Contain sewage flow to impacted area.



Important

Do not leave contaminated area with soiled PPE.

3. Contact a licensed plumber to unclog or repair backup.

Discard Contaminated Products

1. **Dispose of the following:**
 - Damaged or soiled stored product (food, paper, etc.).
 - Food or packaging materials in contact with sewage **MUST** be discarded. When in doubt, throw it out!
 - Smallwares that **cannot** be effectively washed, rinsed, sanitized, and air-dried. Ensure guards/sheaths/covers that come equipped with sharp objects are in place prior to disposal.
 - Gloves and drop cloths used for cleanup in a new trash bag.
 - Mop heads in contact with sewage or used for cleanup.





Important

Take trash bag directly to outdoor dumpster, avoiding kitchen area when possible.

2. Wash or discard linens or clothing (i.e., cloth towels, aprons) in contact with sewage or used for cleanup.

Clean, Sanitize, and Disinfect

- Clean and disinfect all contaminated surfaces (smallwares, food prep tables, floors, walls, equipment, etc.) after plumber has resolved sewage backup.
- Wash, rinse, sanitize, and air-dry food contact surfaces after the disinfection process and before use.

See table below for additional guidance on cleaning and disinfecting contaminated food contact and non-food contact surfaces following a sewage backup.

Step	Cleaning Source or Task	Food Contact Surfaces (i.e., Food Prep Tables, Cutting Boards, Trays)	Non-Food Contact Surfaces (i.e., Shelves, Floors, Walls, Equipment Doors, Gaskets)
1	<ul style="list-style-type: none"> • Heavy-Duty Cleaning Wipes (silver package) or Multi-Surface Cleaning Wipes (green package). • Multi-surface cleaner. • Hot, soapy water. <p>Use floor cleaner for floors.</p>	X	X
2	<ul style="list-style-type: none"> • Disinfectant. 	X	X



3

- Wash.
- Rinse.
- Sanitize.
- Air dry.

X

Skip this step if Purell is used as the disinfectant.



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Sanitizer is not adequate for cleanup. A disinfectant (Kay Peroxide or Purell) must be used.

Reopening

If temporary closure is necessary, contact your local Health Department before reopening. An inspection may be required.