

FOOD SAFETY



UNFORTUNATELY, FOODS ARE NOT SALVAGEABLE AFTER A FIRE.

HERE'S WHY:



1. HEAT CAN ACTIVATE BACTERIA IN FOODS
(INCLUDING CANNED GOODS AND FOOD THAT APPEARS TO BE FINE)

2. Loss of power, loss of refrigeration.

4. THE TOXIC FUMES FROM SMOKE CAN ALSO CONTAMINATE YOUR FOOD.

3. FIREFIGHTING CHEMICALS COULD HAVE ALSO GOTTEN IN YOUR FOOD.

5. Store discarded food in watertight, rodent proof containers with lids.



When in doubt, throw it out!



Grand County Public Health ~ 970-725-3288