



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

Barbara A. Brookmyer, M.D., M.P.H. ▪ Health Officer

Procedures following a Fire for Food Service Facilities

1. Contact 911

If a fire occurs in your food service facility, you must contact 911 even if fire has been extinguished. The Frederick County Fire Department can evaluate the extent of the fire, safety of the facility, and determine possible cause of the fire.

2. Notify the Frederick County Health Food Control Office

You must notify our office at 301-600-2542 and report the fire. Outside of regular business hours, call 301-600-0312 to make contact with the Environmental Health Duty Officer.

All food service activities must be discontinued until written permission from the Frederick County Health Department is received.

3. Discard Contaminated Food and Single-service Items

Any food, including wrapped, packaged, canned, or other type of packaging that was directly exposed to fire, smoke, soot, heat, water, or fire suppression chemicals must be discarded/ destroyed. These agents can adversely affect the contents of even packaged food. Food in refrigerators and freezers may also be contaminated since door seals are not air tight. Food out of temperature for more than four hours either due to the fire or loss of electricity must be discarded. Don't forget ice found in ice bins and ice makers or oil/ grease found in fryers. Discarded food must be properly destroyed to prevent accidental consumption.

Single service items such as utensils, plastic cups, plates etc. that have been exposed to fire, smoke, soot, heat, eater or fire suppression chemicals must also be discarded/ destroyed.

Barry Glotfelty ▪ Director



Environmental Health Services ▪ 350 Montevue Lane ▪ Frederick, MD 21702

Phone: 301-600-1029 ▪ Fax: 301-600-3111 ▪ MD TTY: 1-800-735-2258



A list of all food and single service items with quantities discarded must be provided to the FCHD Food Office prior to being granted re-opening permission.

When in doubt, throw it out.

4. Clean and Sanitize

All food contact surfaces, food service equipment, cooking surfaces, sinks, and food storage areas affected by smoke, soot, fire suppression chemicals, or water resulting from the fire must be thoroughly cleaned, rinsed, and sanitized. Surfaces must be cleaned with warm soapy water, rinsed with clean water, and sanitized using an approved sanitizer; chlorine (50-100ppm) or quaternary ammonium solution (200-400ppm). Test strip must be used to determine proper sanitizer concentrations.

All walls, floors, ceilings and other non-food contact surfaces must be thoroughly cleaned.

Specialized equipment such as ice makers, beverage dispensers, and syrup lines may require special cleaning procedures. Follow manufacturer's instructions for proper cleaning.

5. Repair or Replace Damaged Equipment and Repair the Facility

Any equipment damaged by the fire must be inspected and repaired, as necessary by licensed professionals. If replacement equipment is needed provide equipment specifications to the Food Control Office for review.

Any work necessary to repair the facility must be done under an approved permit (plumbing, electrical, building, etc.)

If the hood fire suppression system or portable fire extinguisher has discharged, servicing by a licensed service company is required. Any additional violation noted by the Fire Marshal's Office, Fire department, or Health Department during inspection must also be corrected.

After the above have been completed, the food service facility may contact the FCHD Food Control Office to schedule an inspection to receive approval for resuming food service activities.