Re-Entry Checklist for Facilities

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In the aftermath of a fire, the state of your facilities may have been negatively affected. Prior to reentry, your facilities must return to a level that meets regulatory requirements. If loss of power occurs at your facility, additional steps are required prior to reopening.

Please take into account the following guidelines if your camp is affected by fire ash, smoke or fire suppression chemicals:

FOOD SAFETY

- Throw away any food stored in permeable packaging (i.e. cardboard, plastic wrap, etc.) that has been affected or exposed to smoke.
- Discard any raw foods stored outside the refrigerator—such as potatoes or fruit—that could be contaminated.
- Many foods such as milk and fresh meats have a short shelf life. All foods should be inspected for signs of adulteration and spoilage, and discarded as needed.
- Check canned foods for splitting or rupture if exposed to heat.

- Provide general clean-up. Clean and sanitize all food equipment, counter tops and multi-service utensils that have been affected.
- Throw away disposable single-service utensils (plastic plates, cups, etc.) that were affected.
- Resume operations only after these recovery steps have been completed.

POOLS

- Check pools for chlorine, pH, and cyanuric acid concentrations, and water quality. Even small amounts of ash can raise pH. Ash can also affect water clarity and clog filters.
- ✓ Filters should be backwashed or cleaned.
- Ensure the pump is functional.
- Assess pools and surrounding areas for any structural damage.
- Water clarity must be good (main drain or bottom of deepest part of pool visible).

SOLID WASTE

- Any existing waste should be removed/ picked up from the camp immediately and taken to a permitted landfill or transfer station, especially trash with organic material (i.e. food, vegetation, clippings, etc.).
- Repair or replace any leaking or damaged waste containers.
- Be sure to wash any containers that may have been contaminated by chemicals.