



BOULDER COUNTY PUBLIC HEALTH DISASTER REPORT

3450 Broadway, Boulder CO 80304
(303) 441-1564



Type of Inspection:		Time:	Date
Establishment Name		Facility I.D. and/or Address	
Inspected By		Received By	
		_____ Signature	_____ Print

Sewage Backup (Inspector Checklist)

A sewage backup means there is an overflow of sewage from equipment or plumbing within the facility, such as from floor drains. The regulations state that sewage backup in the establishment requires that facilities cease food operations until they have received authorization from Boulder County Public Health to reopen.

To reopen the facility, verify the following:

- The sewer issue has been resolved.
- Affected equipment was removed from service. PIC verified equipment was safe, operational, and properly functioning before returning it to service. Additionally, PIC properly disinfected and sanitized any contaminated equipment.
- Discarded contaminated food and single-service items. (If done while inspector on site, fill out voluntary condemnation form)
- Sewage was properly cleaned up and floors, surfaces and equipment were thoroughly cleaned and sanitized by:
 - Use approved chemical sanitizers, e.g., non-scented chlorine bleach at a concentration of 2400 parts per million on equipment and structural surfaces that have been contaminated with sewage. Disinfect in a manner that eliminates any noticeable dirt, debris and filth.
 - Secondary cleaning and sanitation of food contact surfaces: Perform an additional wash, rinse, sanitize step on all food contact surfaces and equipment using appropriate sanitizer concentrations. For chlorine use 50-200ppm.

Bleach Guidance (8.25%) for Sanitizing and Disinfection of Surfaces			
Purpose	PPM	Dilution	Contact Time
Food contact surface sanitizer	50-200	1 teaspoon bleach/ 1 gallon water*+	2 minutes
Routine disinfection	2400	½ cup bleach/ 1 gallon water*+	5 minutes <i>All surfaces must be rinsed and food contact surfaces must be washed, rinsed and appropriately sanitized after proper disinfection</i>

**Dilution instructions are based on EPA Registration Number 5813-100 labeled instructions for use of Clorox Regular Bleach (8.25% Sodium Hypochlorite). If a different type of bleach is used, the labeled instructions for sanitizing food contact surfaces and routine disinfection should be followed.*

+Splashless and scented bleach should not be used.

Notes: