



Food



Lodging



Pools



Wells



Septic



Humane



Radon

# What to do if your food establishment experiences a fire

Fires can happen anywhere, sadly this includes your food business.

Being proactive and having fire safety and response plans could help mitigate the impact should such an unfortunate event occur.

Here are the basic steps to take:

1. Ensure the safety of your team and customers by evacuating the premises. Be sure your team is aware of the evacuation plan.
2. Contact emergency services.
3. Close the facility. This is required under ATCP 75.067(4).
4. Contact Waukesha County Environmental Health
  - a. Monday-Friday 8:00-4:30 262-896-8300
  - b. Afterhours 262-446-5070
5. Assess the damage.
  - a. Utilize your health inspector's expertise. They have documents that can assist in determining what to discard and what to keep and how to dispose items.
6. Inspect utilities (gas, water, electrical systems) for damage or interrupted service.
7. Use a restoration service or remove debris, perform cleaning, and increase ventilation.
8. Schedule a re-opening health inspection with Waukesha County Environmental Health.

For more information regarding fire safety, please visit our website:

[www.waukeshacounty.gov/retailfood](http://www.waukeshacounty.gov/retailfood)

## Other reasons a food facility may be required to close:

- Infestation
- Lack of safe, adequate, or hot water.
- Breakdown or lack of equipment or power for enough time to allow the growth of pathogens.
- Major incidents, accidents or natural disasters that impact food safety (flooding or structural damage)
- Sewage backup or overflow within the establishment.
- Facility is linked to an on-going outbreak and the transmission has not yet been controlled.