



# BAHFSA

THE BAHAMAS AGRICULTURAL HEALTH & FOOD  
SAFETY AUTHORITY

## STORMS AND HURRICANE PREPAREDNESS SANITIZATION OF WATER, FOOD AND OTHER EQUIPMENT FOR SAFE USE

### Making tap water safe to drink:

Consult your local water and sewerage agency to determine if the tap water is potable. If not, utilize bottled water or follow the guidelines below to make it potable:



No bottled water?  
Boil your water to  
kill most pathogens



Is your water cloudy?  
Filter through clean  
cloths or portable filter;  
boil filtered water for one  
minute; cool and store in  
a clean container with lid



Unable to boil your water?  
Disinfect with bleach (5-6%  
conc., 8 drops/gal. water),  
mix well, let stand for 30min.  
and store in a clean container  
with lid



Unable to boil your water  
and it is cloudy? Filter  
through clean cloths and  
disinfect as in step 3 above;  
use the table to the right as  
a guide for larger volumes

### Sanitizing canned goods:

- Remove label; record expiration/best by date;
- Wash cans and dip into a bleach solution (5.25% conc.-1C/5gal. water);
- Allow cans to air dry;
- Label cans with a marker; include expiration/best by date.

### Sanitizing containers, utensils, pots, pans, dishware and countertops:

- Mix a bleach (5.25% conc.) solution, 1Tbs/gal. water;
- Soak equipment and utensils for about 15min.; air dry;
- Use solution to sanitize countertops;
- Do not use wooden cutting boards and bowls;