



CITY OF CLEVELAND

Mayor Frank G. Jackson

West Side Market Update January 30, 2013

City of Cleveland officials held a press conference at 2:30 p.m. on Wednesday, January 30, 2013 to provide an update on the condition and status of the West Side Market after it sustained fire damage.

The City of Cleveland is grateful that the damage to the iconic West Side Market is not as severe as it could have been and that no one was injured in the fire. The temporary closure of the Market will have an impact on the Market vendors, their customers, our residents and the Ohio City neighborhood. As the investigation and clean up process both proceed, the City will provide additional updates.

Cleveland Fire

Cleveland Fire Assistant Chief Brent Collins reported that, at this time, the fire does not appear to be suspicious. Rather, it appears accidental in nature. Cleveland Fire's investigation is ongoing.

Department of Public Works

Director Michael Cox reported the following preliminary information:

- The Market House is closed until further notice.
- The City's Building & Housing Department and Office of Capital Projects have done a preliminary inspection.
- Cleveland Public Health Department's inspection is ongoing.
- Osborn Engineering has done a preliminary inspection for structural concerns. The initial assessment identified a vertical crack in the terra cotta masonry of one of the columns. The City will secure that column and remove the façade to further assess the situation.
- Three different companies have been on scene assess options for clean-up of the Market and will provide cost estimates and timelines. The City is expediting this process so that clean-up work can begin as soon as possible.
- The Produce Building is separate from the Market House and the City is working to reopen the Produce Building as quickly as possible.

Cleveland Department of Public Health

Director Karen Butler reported the following:

- **Food Safety:**
 - Food exposed to fire can be compromised by three factors: the heat of the fire; smoke fumes and chemicals used to fight the fire.

- Heat from a fire can activate food spoilage bacteria. Cans and jars can split or rupture, rendering food unsafe.
- Toxic fumes released from burning materials can permeate the packaging and contaminate the food.
- Chemicals used to fight the fire contain toxic materials and can contaminate food and equipment. The chemicals cannot be washed off the food. Foods exposed to chemicals should be thrown away. This includes food stored at room temperature, such as fruits and vegetables, as well as foods stored in permeable containers like cardboard and screw-topped jars and bottles.
- **Air Quality:** At this time, there are no special concerns regarding air quality, given that there has been no major structural damage to the facility.
- **Health Department's Responsibility –**
 - Require that proper inventory of foods to be discarded take place for insurance purposes.
 - Work with Department of Public Works to manage the food disposal process.
 - Require all food contact surfaces and equipment to be thoroughly cleaned and sanitized.
 - Require all non-food contact surfaces, such as, the sides of the coolers, etc. be thoroughly cleaned and disinfected.
 - Floors, walls, and ceilings must be cleaned as well.
 - Require all refrigeration units and freezers to be restored at proper holding temperatures.
 - Give clearance before re-opening.