FOOD SAFETY
BEFORE, DURING AND AFTER
A POWER OUTAGE

BEFORE
PLAN AHEAD (IF YOU CAN)...
- Put appliance thermometers in your refrigerator and freezer.
- Keep freezer 0°F or below.
- If you think power will be out for an extended period of time, buy dry or block ice to keep the fridge or freezer cold.

FREEZE containers of water and gel packs to help keep food cold if the power goes out.
- Refrigerator 40°F or below
- Freeze refrigerated items such as leftovers, milk, and fresh meat and poultry that you do not need immediately.

Group foods together in the freezer to help food stay colder longer.

DURING
WHILE THE POWER IS OUT...
- Keep the refrigerator and freezer doors closed to maintain cold temperature.

IF DOORS STAY CLOSED...
- a full freezer will hold its temperature for 48 HOURS.
- a fridge will keep food safe for 24 HOURS if half full.

AFTER
ONCE THE POWER IS BACK ON...
- Never taste food to determine its safety.
- Check the temperature inside of your refrigerator and freezer. If they're still at safe temperatures, your food should be fine.

WHAT SHOULD I THROW OUT?
- Most, poultry, or seafood products
- Soft cheeses and spreads
- Milk, cream, yogurt, and other dairy products
- Eggs and egg products
- Opened baby formula
- Eggs and egg products
- Dough, doled pasta
- Cooked or cut produce

WHAT CAN I KEEP?
- The following foods are safe if held above 40°F for more than 2 hours:
  - Hard cheeses (Cheddar, Gouda, Swiss, Parmesan, Provolone, Romano)
  - Grilled Parmesan, Provolone, or combination (in can or jar)
  - Butter or margarine
  - Opened canned fruits
  - Jelly, jelly type, jams, jellies, ketchups, sauces
  - Fresh mushrooms, herbs, and spices
  - Fresh raw vegetables, and fruit

FOLLOW THESE STEPS AFTER A FLOOD:
- DO NOT EAT any food that may have touched flood water.
- DISCARD FOOD not in waterproof containers: screw-caps, snap lids, pull tabs, and crimped caps are not waterproof.
- DISCARD cardboard juice/milk/baby formula boxes and home canned foods.
- DISCARD any damaged cans that have swelling, leakage, punctures, holes, fractures, extensive dents or damage, or crushing/denting severe enough to prevent normal stacking or opening.

SANITIZE
1 tsp. bleach + 1 gallon water

USDA
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FoodSafety.gov

For more food safety tips, go to FoodSafety.gov