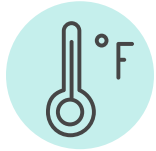


# FOOD SAFETY

## Preparing & Managing During Power Outages

### If you can plan ahead:



#### THERMOMETERS

Put thermometers in Fridge & Freezer.

Freeze gel packs & water containers.



#### FREEZE ITEMS

Group foods together in the freezer to keep cold

Freeze milk, fresh meat, poultry, & leftovers



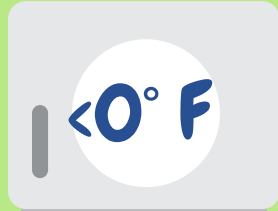
#### NONPERISHABLES

Store on higher shelves to avoid possible damage.

Discard cans with dents, swelling, or punctures.

#### FREEZER TEMPERATURE

Keep freezer at 0 or below.



#### REFRIGERATOR TEMPERATURE

Keep refrigerator at 40 or below.



**X**  
**KEEP**

**THESE**  
**DOORS**  
**SHUT.**

### During a power outage:

#### If doors stay shut:

- A FULL freezer will hold temps for 48 hours.
- A HALF FULL freezer will hold temps for 24 hours.
- A CLOSED FRIDGE will keep food safe for 4 hours.

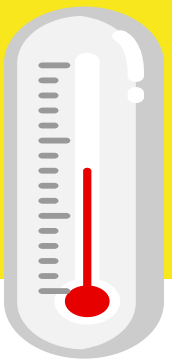


### When the power is back:

CHECK TEMPERATURES in refrigerator & freezer.

If they are in the appropriate range, your food should be ok!

Refreeze anything with ice crystals or  $< 40^{\circ}\text{F}$ .



### If the temperatures are too high:



These foods are SAFE to keep if above  $40^{\circ}\text{F}$ :

- Hard cheeses: cheddar, colby, parmesan, romano
- Butter or margarine
- Fruit juices
- Jelly, relish, mustard, ketchup, olives, pickles
- Vinegar-based dressings
- Peanut butter
- Breads, rolls, cake, muffins, tortillas, waffles, pancakes
- Fruit pies
- Fresh mushrooms, herbs, spices
- Whole, uncut raw fruits & vegetables



UNSAFE Foods to Throw Away:

- Meat, poultry, seafood products
- SOFT cheeses: brie, mozzarella, ricotta, feta, cottage cheese
- Milk, cream, yogurt
- OPEN baby formula
- Eggs, egg products
- Dough, cooked pasta
- Cooked/cut produce



TEST TEMPS, NOT TASTE!

NEVER taste food to "check" for safety.



WHEN IN DOUBT, THROW IT OUT.