

Food After a Power Outage


FOOD SAFETY

BEFORE, DURING AND AFTER A POWER OUTAGE


Know how to keep food safe before during and after emergencies. Hurricanes, tornadoes, winter weather and other events may cause power outages. Follow these tips to help minimize food loss and reduce your risk of foodborne illness.

BEFORE

PLAN AHEAD (IF YOU CAN) ...



Put **appliance thermometers** in your refrigerator and freezer.



Freeze **containers of water and gel packs** to help keep food cold if the power goes out.

Keep **freezer 0°F** or below

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.

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.

Store nonperishable foods on higher shelves to avoid flood water.

DURING

WHILE THE POWER IS OUT ...

Keep the refrigerator and freezer doors closed to maintain cold temperature.

CLOSED

IF DOORS STAY CLOSED ...

... a full freezer will hold its temperature for	48 HOURS	24 HOURS if half-full
... a fridge will keep food safe for	4 HOURS	

Food After a Power Outage - PDF

Click the link above or download the PDF listed below for additional information.

Supporting Documents

Food Safety After a Power Outage 85.8 KB