



POWER OUTAGES

KEY TIPS FOR CONSUMERS ABOUT FOOD SAFETY

BE PREPARED:

- Have a refrigerator thermometer.
- Keep on hand a few days worth of ready-to-eat foods that do not require cooking or cooling, which depends on electricity.
- Turn your refrigerator and freezer thermostat to its lowest setting to maintain a safe food temperature.
- All perishable and potentially hazardous foods must be kept at 40° F or less.

- **WHEN THE POWER GOES OUT:**
- Keep the refrigerator and freezer door closed.
- If the power outage is more than 4 hours, throw out all perishable and potentially hazardous foods which include meat, poultry, eggs, seafood, milk and cooked vegetables. Also dispose of all leftover foods.
- If the frozen foods begin to thaw out, cook foods immediately or throw out.
- Frozen foods should remain in a frozen state for about a day.
- Don't refreeze thawed out foods.

- **ONCE POWER IS RESTORED:**
- Check the temperature inside the refrigerator and freezer. Refrigerated foods must be 40 ° F or less.
- Discard all perishable and potentially hazardous foods that have been above 40° F for more than two hours.

FOODS MAY BE UNSAFE EVEN IF IT DOES NOT SMELL BAD OR EVEN IF IT LOOKS SAFE. WHEN IN DOUBT THROW IT OUT.