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TORNADOS AND STORMS CAN CAUSE POWER OUTAGES AND LEAD TO FOOD SAFETY CONCERNS

TAKE STEPS TO PROTECT THE FOOD YOU EAT AND SERVE



After the power goes out

Keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperature. You can safely re-freeze foods that still contain ice crystals or that have been kept at 41° F or below.

With the door closed, food in most freezers will stay below 41° F for up to 3 days.

Thawing rate depends on:

- amount of food in the freezer
- kind of food
- temperature of the food
- size and insulation of freezer

If the power is going to be out for a while dry ice can be purchased to keep fridges and freezers cold.



IF THE POWER GOES OUT WHAT CAN I KEEP?

FOODS THAT CAN SAFELY BE STORED ABOVE 41°F FOR A FEW DAYS INCLUDE:

- WHOLE NON-CUT FRESH FRUITS AND VEGETABLES
- CONDIMENTS SUCH AS KETCHUP, MUSTARD, RELISHES, BARBECUE SAUCE, SOY SAUCE, OLIVES
- JAMS AND JELLIES
- BREAD, ROLLS, BAGELS, CAKES (WITHOUT CREAM OR CUSTARD), COOKIES AND MUFFINS
- MOST HARD CHEESES INCLUDING PARMESAN, ASIAGO AND PECORINO