

Freeze containers of water and gel packs to help keep

Keep freezer or below

Freeze refrigerated

PLAN AHEAD (IF YOU CAN) ...

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

items such as leftovers, milk, and fresh meat and poultry that you do not need immediately.

If you think power will be out for more than 4 hours, consider moving food to a cooler with ice. If available, buy dry or block ice to keep the refrigerator or freezer cold.



Store non-perishable foods on higher shelves to avoid

Put **appliance** thermometers

Refrigerator or below

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 **HOURS**

half-full

.. a fridge will keep food safe for HOURS

Place perishable foods in a cooler with ice before food starts to go bad

ONCE THE POWER IS BACK ON ...



Check the temperature inside your refrigerator and freezer. If they're still at safe temperatures, your food should be fine. Discard perishable foods that have been at an unsafe temperature.



Never taste food to determine its safety!

WHAT SHOULD I THROW OUT?







Milk, cream, and shredded yogurt, and other

Soft cheeses seafood products cheeses



WHAT CAN I KEEP?





Butter or margarine











Dough,

cooked pasta

Eggs and egg products







muffins, quick breads, tortillas

Breakfast foods (waffles, pancakes, bagels) Fruit

vegetable. and fruit

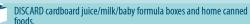
Uncut raw

WHEN IN DOUBT, THROW IT OUT!

FOLLOW THESE STEPS AFTER A FLOOD:

DO NOT EAT any food that may have touched flood water.









Pots, pans, dishes and utensils

SANITIZE 1 tbsp. bleach + 1 gallon water

Undamaged all-metal cans after removing labels