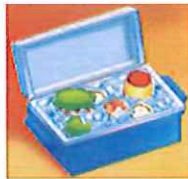


Food Safety During An Emergency

Steps to Follow During and After the Weather Emergency



- Never taste a food to determine its safety!
- Keep the refrigerator and freezer doors closed as much as possible.
- The refrigerator will keep food safely cold for about 4 hours if it is unopened. A full freezer will hold the temperature for approximately 48 hours (24 hours if it is half full and the door remains closed).
- Food may be safely refrozen if it still contains ice crystals or is at 40 degrees F or below.
- Obtain ice or dry ice to keep your refrigerator and freezer as cold as possible if the power is going out for a prolonged period of time.
- If the power has been out for several days, then check the temperature of the freezer with a thermometer. If the food still contains ice crystals or is at 40 F or below, the food is safe.
- Discard refrigerated perishable food such as meat, poultry, fish, soft cheeses, milk, eggs, leftovers, and deli items after 4 hours without power.

When in Doubt, Throw it Out!

Food Waste Disposal Tips

- Double bag all food waste, place in rodent proof containers (trash cans with lids) and store cans for regular municipal trash pick-up.
- Do not place food waste at the curb without the proper containers.
- [Check with your municipality for any changes to your current trash day.](#)

Follow these tips to help prevent vermin attraction at your property!

Please see www.foodsafety.gov for General Disaster Assistance