

FOOD SAFETY DURING HURRICANE SEASON



BEFORE

Plan Ahead (if you can)

Fill your bathtub up with water. Use this water for cleaning and to flush the toilet.

Freeze containers of water and ice/gel packs to help keep food cold if there is a power outage.

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

KEEP COOL

Freezer
0°F / 0°C
or below



Refrigerator
40°F / 4°C
or below

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

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

Store Non-Perishable foods on higher shelves to avoid flood water

❄️ If you think your 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 and freezer cold.

DURING

While the power is out

Keep the refrigerator and freezer doors closed to maintain cold temperature



IF THE DOORS STAY CLOSED

a full freezer will hold its temperature for



a half-full freezer will hold its temperature for



a fridge will keep food safe for



AFTER

Once power is restored

Check the temperature inside your refrigerator and freezer. If they are still at a safe temperature, please refer to temperatures under **KEEP COOL** your food should be fine. Discard perishable foods that have been at an unsafe temperature.

Sight, smell, and touch are easy ways to tell if food has gone bad, never taste food to determine its safety. Remember when in doubt, throw it out!

Do not consume food that may have come in contact with flood water, unless it is in a waterproof container such as a plastic food storage container.

To avoid foodborne illness, the following foods should be thrown out if held below 40°F (or 4°C) for more than 2 hours:

