

Keep Food Safe After a Power Outage

If the power is out for less than 2 hours, then the food in your refrigerator and freezer will be safe to consume. While the power is out, keep the refrigerator and freezer doors closed as much as possible to keep food cold for longer.

If the power is out for longer than 2 hours, follow the guidelines below:

- For the Freezer section: A freezer that is half full will hold food safely for up to 24 hours. A full freezer will hold food safely for 48 hours. Do not open the freezer door if you can avoid it.
- For the Refrigerated section: Pack milk, other dairy products, meat, fish, eggs, gravy, and spoilable leftovers into a cooler surrounded by ice. Inexpensive Styrofoam coolers are fine for this purpose.
- Use a food thermometer to check the temperature of your food right before you cook or eat it. Throw away any food that has a temperature of more than 40 degrees Fahrenheit.

Food may not be safe to eat during a power outage. Here are some ways to identify and throw away food that may not be safe to eat:

- Throw away perishable foods including meat, poultry, fish eggs and leftovers) that have been above 40 degrees Fahrenheit (F) for 2 hours or more.
- Throw away food that has an unusual odor, color or texture. When in doubt throw it out!
- Thawed food that contains ice crystals or is 40 degree F or below can be refrozen or cooked.