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

Take steps to protect the food you eat and serve

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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

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