For Details, Contact:

Rhonda Kolberg, Director Door County Public Health Dept. Phone (920) 746-2234 Door County Public Health Dept. 421 Nebraska St. Sturgeon Bay, WI 54235 Phone (920) 746-2234 Fax (920) 746-2320

Door County Public Health Department News Release—Flooding #2: Food Safety

Food Safety after a Power Outage--If in Doubt, Throw it out!

When the Power Goes Out . . . Here are basic tips for keeping food safe:

Keep the **refrigerator and freezer doors closed** as much as possible to maintain the cold temperature.

- The refrigerator will keep food cold for about 4 hours if it is unopened.
- A full freezer will keep the temperature for approximately 48 hours (24 hours if it is half full) if the door remains closed.
- Buy dry or block ice to keep the refrigerator as cold as possible if the power
 is going to be out for a prolonged period of time. Fifty pounds of dry ice should
 hold an 18-cubic foot fully-stocked freezer cold for two days.

If you plan to eat refrigerated or frozen meat, poultry, fish or eggs while it is still at safe temperatures, it's important that each item is **thoroughly cooked to the proper temperature** to assure that any foodborne bacteria that may be present is destroyed. However, if at any point the food was above 40 °F for 2 hours or more — discard it.

Wash fruits and vegetables with water from a safe source before eating.

Once Power is Restored . . . You'll need to determine the safety of your food. Here's how:

If an appliance thermometer was kept in the freezer, **check the temperature** when the power comes back on. If the freezer thermometer reads 40°F or below, the food is safe and may be refrozen.

If a thermometer has not been kept in the freezer, **check each package** of food to determine its safety. You can't rely on appearance or odor. If the food **still contains ice crystals** or is 40 °F or below, it is safe to refreeze or cook.

Refrigerated food should be safe as long as the power was out for **no more than 4 hours** and the refrigerator door was kept shut. Discard any perishable food (such as meat, poultry, fish, eggs or leftovers) that has been above 40°F for two hours or more.

Keep in mind that perishable food such as meat, poultry, seafood, milk, and eggs that are **not kept adequately refrigerated or frozen** may cause illness if consumed, even when they are thoroughly cooked. For more info: http://1.usa.gov/1talmqZ

For	·Imr	nedi	iate	Rel	ease
Ser	otem	ber	5, 2	014	