

# FOOD SAFETY AFTER THE STORM

## *Using a Cooler as a Refrigerator*

- A full cooler will stay colder longer than one that is partially filled.
- Make sure there is an ice layer at the bottom of the cooler.
- If the cooler isn't completely filled, pack the remaining space with more ice, if possible.
- Store food in watertight containers to prevent contact with melting ice water.
- Keep meat and poultry separate from foods that will be eaten raw. Use a separate cooler, if possible or place them in a leak proof container or bag.
- Limit the times the food cooler is opened, and open and close the lid quickly.
- When the temperature outside is above 90 °F, put perishable food back in the cooler within 1 hour after eating. Otherwise, cool it within 2 hours.
- Reserve one cooler just for beverages (which will be opened frequently).



USE THESE TIPS TO KEEP  
YOUR FOOD SAFE

**If there is any doubt in the food THROW IT OUT!**