

FOOD SAFETY AFTER THE STORM

Freezer

A CLOSED FULL FREEZER WILL HOLD TEMPERATURE FOR 48 HOURS OR 24 HOURS IF HALF FULL.

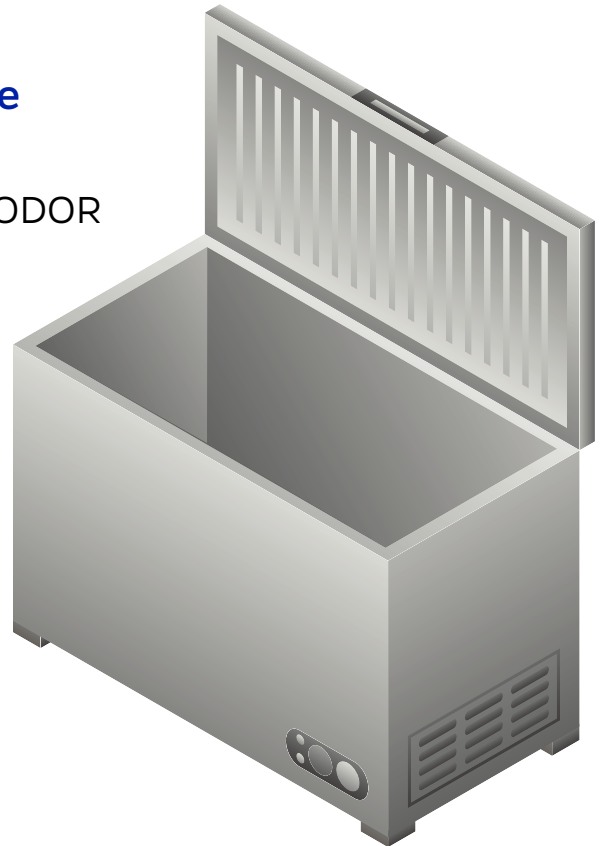
After 48 or 24 Hours Respectively:

SAFE TO EAT FOOD

- Frozen foods that have thawed but still contain ice crystals.
- Foods that remained at 40 °F or below, can be refrozen, but quality may suffer.
- Foods that don't actually require refrigeration.

CAN'T HAVE MOLD OR UNUSUAL ODOR

- dried fruits and coconut
- baked goods (expect those with cream cheese)
- hard & processed cheeses
- butter & margarine
- fruit juices
- nuts



**Never Taste Food to
Determine its Safety!**

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