

FOOD SAFETY AFTER THE STORM

Refrigerator

IF YOU KEEP THE REFRIGERATOR DOOR CLOSED THE REFRIGERATOR
CAN KEEP FOOD SAFE FOR 4 HOURS.

AFTER 4 HOURS THE FOOD SHOULD BE TRANSFERRED OR DISCARDED.

After 4 Hours:

SAFE TO EAT FOOD

- **High-acid foods**
Such as: mustard, ketchup, relishes, pickles, non-creamy salad dressings, jams, and jellies.
- **Foods that don't actually require refrigeration.**
CAN'T HAVE MOLD OR UNUSUAL ODOR
 - whole fruits & vegetables
 - dried fruits and coconut
 - baked goods (expect those with cream cheese)
 - hard & processed cheeses
 - butter & margarine
 - fresh herbs & spices
 - flour
 - nuts

Transferring Food

- Transfer of food to a cooler filled with ice or frozen Ice packets
- Cooler should be kept at 40°F or below.

UNSAFE FOOD

- all meats, eggs, their substitutes
- all leftovers
- all dairy products (besides ones on safe list)
- cut fruit & vegetables
- fruit & vegetable juices
- batters & doughs (pancake, cookies, etc.)
- creamy anything
- mayonnaise, tarter sauce, horseradish



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