Keep food safe
before, during and after a power outage

We do all we can to keep your power flowing. When an extended outage does occur, it's important to know how to keep your food safe – both to avoid food loss and reduce the risk of illness.

Before

- Set the thermostat in your refrigerator at or below 40°F and your freezer at its coldest setting.

- Transfer refrigerated meat, poultry and fish to a tray in the freezer.

- Stock up on ready-to-eat foods that don't require refrigeration.

- Keep a couple of coolers on hand.

During

- If your power goes out, check and note the time the outage started.

- Keep refrigerator and freezer doors CLOSED. An unopened refrigerator will keep food safely cold for about 4 hours. A full freezer will hold the temperature for approximately 48 hours if the door remains closed (24 hours if it's half full).

- Purchase ice to keep your refrigerator, freezer or coolers as cold as possible.

After

- Check the temperature inside your refrigerator and freezer. Discard any perishable food that has been above 40°F for two hours or more.

- Food in your freezer may be safely refrozen if it still contains ice crystals or is at 40°F or below.

- Discard any items in either the freezer or the refrigerator that have come into contact with raw meat juices.

- Never taste a food to decide if it's safe. When in doubt, throw it out.

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