

Food Safety Guidelines Following Power Failures

What To Do When Your Freezer Fails

When the electricity is off, a fully stocked freezer will keep food frozen for two days if the door remains closed. A half-full freezer can keep foods frozen about one day. What can you do if the electric service will not be reconnected within one or two days?

- Keep the freezer closed
- If your friends have electricity, divide your frozen foods among their freezers.
- Seek freezer space in your store, church, school, or commercial meat locker or freezer that has electrical storage.
- Know where you can buy dry and block ice. Dry ice freezes everything it touches; 25 pounds of dry ice will keep a 10-cubic-foot freezer below freezing for three to four days. When using a dry ice, though, be sure to take several precautions. Never touch dry ice with your bare hands! Also, do not stick your head into the freezer that contains dry ice. The dry ice gives off carbon dioxide, which replaces oxygen, so leave the door open a short time before examining your food.
- If food is still “cold-to-the-touch,” it may be cooked and eaten immediately, or refrozen.

What To Do When Your Refrigerator Fails

- When the goes off in the refrigerator, you can normally expect food inside to stay safely cold for four to six hours, depending on how warm your kitchen is.
- Add block ice to the refrigerator of the electricity is off longer than four to six hours.
- High-protein food (dairy products, meat, fish, and poultry) should be consumed as soon as possible if the power is not restored immediately. They cannot be stored safely at room temperature.
- Fruit and vegetables can be kept safely at room temperature until there are obvious signs of spoilage (mold, slime, and wilt). In fact, with good ventilation, vegetables will last longer at room temperature. Remove them from the refrigerator of electrical service may not resume soon.

How Should I dispose of foods that need to be discarded?

- Food may be disposed of by placing in garbage bags and placing in garbage receptacles for collection and disposal. Some products may require heavy-duty garbage bags or double bagging to prevent leaks.

The website <https://scchealthdept.com/> will also be used (if possible) to provide more public information on food safety as well as public radio stations.

Contact Information:

St. Clair County Health Department

Monday-Friday

8:00am- 4:00pm

618-233-7769

618-301-2907 After-Hours Emergency Response

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