



FOOD SAFETY DURING POWER OUTAGES For Residents

The biggest food safety concern is the condition of **Potentially Hazardous Food (PHF)** such as meats, eggs, milk, cooked vegetables, cut melons, cut tomatoes and cut leafy greens. PHFs are usually moist, non-acidic, perishable foods and must be kept at temperatures below 41°F or above 135°F for safety. The **Danger Zone** for potentially hazardous foods is between 41°F and 135°F.

WHEN THERE IS A POWER OUTAGE

- Keep track of the time the outage begins.
- Throw away any foods that are in the process of being cooked but have not yet reached their final cooking temperature.

ACTIONS THAT KEEP FOOD SAFE FOR SEVERAL HOURS

Cold PHFs:

- Keep refrigerators and freezer doors closed as much as possible.
- Add bags of ice or dry ice to the freezers and coolers. Be cautious when using dry ice as it may result in an unsafe build-up of carbon dioxide.
- If practical, group packages of cold food together to reduce heat gain.

DISCONTINUE FOOD PREPERATION IF ANY OF THE FOLLOWING EXIST

- Food cannot be kept at safe temperatures (see the table below).
- A lack of hot water or water pressure.
- The inability to conduct proper hand washing.
- A lack of clean utensils and you cannot wash utensils properly.
- A lack of sufficient lighting to work safely.

WHEN POWER IS RESTORED

- Identify PHFs that may have been in the temperature Danger Zone.
- Check the internal food temperatures where it is practical.
- Separate packages of food in the freezers and coolers to allow for faster re-cooling.

Refrigerated PHFs:

Duration of Power Outage (in hours)	Food Temperatures	
	42°F to 45°F	46°F to 50°F
0-4	PHF can be consumed	Discard PHF
4+	Discard PHF	Discard PHF



DISPOSAL OF FOOD

- If there are any questions regarding the safety of specific foods, contact the CRCHD.
- When In Doubt, Throw It Out!

QUESTIONS???

Contact:

Central Racine County
Health Department

(262) 898-4460

www.crchd.com