

POWER OUTAGE

In the event of a power outage, it is often difficult to determine if foods are safe or if they must be discarded. The following serves as a guide to determine what foods are safe and can be salvaged.

Keep the freezer and cooler doors closed, except for monitoring temperatures.

Place a thermometer in each refrigeration unit and record the temperature when the power goes out. If power is out for four hours, record the temperature again. Monitor the temperature at regular intervals to determine food safety.

- When available, a probe thermometer should be used to monitor internal food temperatures.

Frozen foods may not be refrozen once thawed; however, partially thawed foods (remaining under 41°F) can be frozen. Quality may be affected.

Foods that must be discarded if held over 41°F for over 2 hrs.	Foods that may be safe if held over 41°F for over 2 hrs.
meat poultry seafood eggs milk leftovers potato/pasta salad cooked rice soft cheeses low-fat cheese	casseroles soups/stews garlic in oil cut melons cut tomatoes cut greens custard or cream filled pies opened creamy based dressings shredded cheese
	fruit juice canned fruit fresh vegetables jelly, peanut butter relish mustard ketchup olives taco, BBQ, soy sauce bread, bagels, waffles fruit pies opened vinegar-based dressings

➔ WHEN IN DOUBT, THROW IT OUT ! ⬅

All restaurants and grocery stores that have experienced extended power outages must contact the Erie County Department of Health at 814-451-6700.

Detention: All items that are questionable should be tagged with instructions to segregate and hold.

Disposal: Keep a log of all food that is discarded. Secure the damaged merchandise until disposal. Send to an approved disposal site and keep receipt of disposal.

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