

Refrigerated Foods	Held above 40°F for more than two hours
Meat, Poultry, Seafood Raw or leftover cooked meat, poultry, fish, or seafood; soy meat substitutes	Discard
Gravy, stuffing, broth	Discard
Lunchmeats, hot dogs, sausage, dried beef	Discard
Cheese Soft Cheeses: blue/bleu, Roquefort, Brie, Camembert, cottage, cream, Edam, Monterey Jack, ricotta, mozzarella, Muenster, Neufchatel, Queso blanco fresco	Discard
Hard Cheeses: Cheddar, Colby, Swiss, Parmesan, provolone, Romano	Safe
Shredded Cheeses	Discard
Low-fat Cheeses	Discard
Grated Parmesan, Romano, or combination (in can or jar)	Safe
Dairy Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk	Discard
Butter, margerine	Safe
Baby formula, opened	Discard
Eggs Fresh eggs, hard-cooked in shell, egg dishes, egg products	Discard
Casseroles, Soups, Stews	Discard
Fruits Fresh fruits, cut	Discard
Fruit juices, opened	Safe
Canned fruits, opened	Safe
Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe
Sauces, Spreads, Jams Opened mayonnaise, tartar sauce, horseradish	Discard if above 50°F for more than 8 hours.
Jelly, relish, mustard, catsup, olives, pickles, Worcestershire, soy, barbecue, Hoisin and taco sauces, opened vinegar-based dressings	Safe
Opened cream-based dressings, opened jar spaghetti sauce	Discard
Bread, Cakes, Cookies, Pasta Bread, rolls, cakes, muffins, quick breads, tortillas	Safe
Refrigerator biscuits, rolls, cookie dough	Discard
Cooked pasta, rice, potatoes, fresh pasta	Discard
Pasta salads with mayonnaise or vinaigrette	Discard
Waffles, pancakes, bagels	Safe
Vegetables Fresh mushrooms, herbs, spices, raw vegetables	Safe
Cooked vegetables, vegetable juice, commercial garlic in oil, packaged greens	Discard
Pies, Pastry Cream-filled pastries, custard, cheese-filled or chiffon pies	Discard
Fruit pies	Safe

Frozen Food	Still has ice crystals and feels as cold as if refrigerated	Thawed. Held above 40°F for more than two hours.
Meat, Poultry, Seafood Beef, veal, lamb, pork, ground meats	Refreeze	Discard
Poultry, ground poultry	Refreeze	Discard
Variety meats (liver, kidney, heart, chitterlings)	Refreeze	Discard
Casseroles, stews, soups	Refreeze	Discard
Fish, shellfish, breaded seafood	Refreeze. Expect texture and flavor loss.	Discard
Dairy Milk	Refreeze. May lose some texture.	Discard
Ice cream, frozen yogurt	Discard	Discard
Cheese (soft and semi-soft)	Refreeze May lose some texture.	Discard
Hard cheeses	Refreeze	Refreeze
Shredded cheese	Refreeze	Refreeze
Casserole containing milk, cream, eggs, soft cheeses	Refreeze	Discard
Cheesecake	Refreeze	Discard
Eggs (out of shell) and egg products	Refreeze	Discard
Fruit Juices	Refreeze	Refreeze. Discard if mold, yeasty smell or sliminess develops.
Home or commercially packaged	Refreeze Will change texture, flavor.	Refreeze. Discard if mold, yeasty smell or sliminess develops.
Vegetables Juices	Refreeze	Discard if held above 40 F for six hours.
Home or commercially packaged	Refreeze Will change texture, flavor.	Discard if held above 40 F for six hours.
Breads, Pastries Breads, rolls, muffins, cakes (without custard filling)	Refreeze	Refreeze
Cakes, pies, pastries with custard or cheese filling	Refreeze	Discard
Waffles, pancakes, bagels	Refreeze	Refreeze
Other Flour, cornmeal, nuts	Refreeze	Refreeze
Casseroles - pasta, rice based	Refreeze	Discard
Frozen meal, entree, specialty item (pizza, sausage and biscuit, meat pie, convenience food)	Refreeze	Discard

Learn More

Protect yourself and your family by learning more about food safety from the following websites:

Kansas Department of Agriculture
www.ksda.gov

Gateway to Government Food Safety Information
www.foodsafety.gov

United States Department of Agriculture
www.usda.gov

Centers for Disease Control
www.cdc.gov/foodsafety/

Learn what you can do to prepare your family for any emergency from the following websites:

Kansas Emergency Management
www.accesskansas.org/kdem/planning/preparedness.shtml

www.ready.gov

www.citizencorps.gov



Kansas Department of Agriculture
Food Safety Inspection Program
109 SW 9th Street
Topeka, KS 66612
(785) 296-3511

Visit us on the web: www.ksda.gov



Think About It

Did you know that a flood, fire, natural disaster, or loss of power from high winds, snow, or ice could jeopardize the safety of your food?

Knowing how to determine if food is safe and how to keep it safe will minimize possible food loss and reduce the risk of foodborne illness.

Guidance provided in this brochure will help you make the right decisions for keeping your family safe during an emergency.

Keep Cold Food Cold

Always keep meat, poultry, fish and eggs refrigerated at or below 40° F and frozen food at or below 0° F. This may be difficult when the power is out, so keep refrigerator and freezer doors closed as much as possible to maintain the cold temperature. The refrigerator will keep food safely cold for about four hours if it is unopened. A full freezer will hold the temperature for approximately 48 hours (24 hours if half full) if the door remains closed.

Use Ice

Buy dry or block ice to keep your refrigerator as cold as possible if the power is going to be out for a long while. Fifty pounds of dry ice should keep a full, 18-cubic foot freezer adequately cold for two days. Plan ahead and know where dry ice and block ice can be bought.

Plan Ahead

Be prepared for an emergency by having items on hand that don't require refrigeration and can be eaten cold or heated on an outdoor grill. Shelf-stable food, boxed or canned milk, water, and canned goods should be part of a planned emergency food supply. Make sure you have ready-to-use baby formula for infants and pet

food. Remember to use these items and replace them from time to time. Be sure to keep a hand-held can opener for an emergency.

Consider what you can do ahead of time to store your food safely in an emergency. If you live in an area that could be affected by a flood, plan to store food on shelves that will be safely out of the way of contaminated water.

Coolers are great for keeping food cold if the power will be out for more than four hours, so keep a couple on hand along with frozen gel packs. When your freezer is not full, keep items close together to help food stay cold longer.

Use a Thermometer

Digital, dial, or instant-read food thermometers and appliance thermometers will help you know if food is at a safe temperature. Keep appliance thermometers in the refrigerator and freezer at all times. When the power is out, an appliance thermometer will always indicate the temperature in the refrigerator and freezer no matter how long the power has been out.

The refrigerator temperature should be 40° F or below; the freezer, 0° F or lower. If you're not sure a particular food is cold enough, take its temperature with a food thermometer.

Common Questions

Q. Flood waters covered our food stored on shelves and in cabinets. What can I keep and what should I throw out? How should I clean my dishes and pots and pans?

A. Discard all food that came in contact with flood waters, including canned goods. It is impossible to know if containers were damaged or the seal compromised. Discard wood cutting boards, plastic utensils, baby bottle nipples and pacifiers. There is no way to safely clean them if they have come in contact with contaminated flood waters. Thoroughly wash metal pans, ceramic dishes and utensils with hot soapy water, and sanitize them by boiling them in clean water or by immersing them for 15 minutes in a

solution of 1 teaspoon of chlorine bleach per quart of water.

Q. My home was flooded. Should I worry about drinking water safety?

A. Drink only approved or chlorinated water. Consider all water from wells, cisterns and other delivery systems in the disaster area unsafe until tested. Purchase bottled water, if necessary, until you are certain that your water supply is safe. Keep a three-day supply of water or a minimum of three gallons of water per person.

Q. We had a fire in our home and I need to know which food I can keep and what to throw away.

A. Discard food that has been near a fire. Food exposed to fire can be damaged by the heat of the fire, smoke fumes, and chemicals used to fight the fire. Food in cans or jars may appear to be okay, but heat can activate food spoilage bacteria. If the heat is extreme, the cans or jars themselves can split or rupture, making the food unsafe.

Dangerous elements may not be the fire itself, but the toxic fumes released from burning materials. Discard any raw food or food in permeable packaging — cardboard, plastic wrap, screw-top jars, bottles — stored outside the refrigerator. Food stored in refrigerators or freezers may also be contaminated by fumes, since refrigerators don't have an airtight seal and fumes can get inside. Fire-fighting chemicals contain toxic and can contaminate food and cookware. Food exposed to chemicals should be thrown away, since the chemicals cannot be washed off the food. This includes food stored at room temperature, such as fruits and vegetables, as well as food stored in permeable containers like cardboard and screw-top jars and bottles. Cookware exposed to fire-fighting chemicals can be decontaminated by washing in soap and hot water, and then submerging the items for 15 minutes in a solution of 1 teaspoon chlorine bleach per quart of water.

Q. Some food in my freezer started to thaw, or had thawed, when the power came back on. Is

the food safe? How long will food in the refrigerator be safe with the power off?

A. Never taste food to determine its safety! You have to evaluate each item separately. If an appliance thermometer was kept in the freezer, read the temperature when the power comes back on. If the appliance thermometer stored in the freezer reads 40° F or below, the food is safe and may be refrozen. If a thermometer has not been kept in the freezer, check each food package to determine if it is safe. Remember, you can't rely on appearance or odor. If the food still has ice crystals or is 40° F or below, it is safe to refreeze. Refrigerated food should be safe as long as power is out no more than four hours. Keep the door closed as much as possible. Discard any perishable foods that have been above 40° F for two hours.

Q. A snowstorm knocked down the power lines, can I put the food from the refrigerator and freezer out in the snow?

A. No. Frozen food can thaw if exposed to the sun's rays, even when it is very cold outside. Refrigerated food may become too warm and foodborne bacteria could grow. The outside temperature could vary by the hour and it will not protect refrigerated and frozen food. Also, perishable items could be exposed to unsanitary conditions or to animals. Animals may harbor bacteria or disease, so never consume food that has been in contact with an animal. Rather than put the food outside, consider taking advantage of the cold temperature by making ice. Fill buckets, empty milk cartons or cans with water and leave them outside to freeze. Put the homemade ice in your refrigerator, freezer, or coolers.

Q. May I refreeze the food in the freezer if it thawed or partially thawed?

A. Yes. Food may be safely refrozen if it still contains ice crystals or is at 40° F or below. Evaluate each item separately, and discard any items from the freezer or refrigerator that have come into contact with raw meat juices. Partial thawing and refreezing may reduce the quality of some food, but the food will remain safe to eat.