

OUTAGE INFORMATION

Refrigerator / Freezer Tips

KEEP FOOD COLD - Perishable foods should not be held above 40 degrees for more than two hours. If a power outage is two hours or less, you need not be concerned. During a short outage, try not to open the refrigerator or freezer. An unopened refrigerator will keep foods cold enough for a few hours. A freezer that is half full will hold for up to 24 hours and a full freezer for 48 hours.

Keep on hand a few inexpensive, Styrofoam coolers. They can come in handy during longer outages.

If it looks like the power outage will be for more than two to four hours, pack refrigerated milk, dairy products, meats, fish, poultry, eggs, gravy, stuffing and leftovers into coolers surrounded by ice. If it looks like the power outage will be prolonged, prepare a cooler with ice for your freezer items. Utilize DRY OR BLOCK ICE to keep food in freezer or insulated container longer. Never handle dry ice with your bare hands or place directly on top of food. The extreme cold can cause burns.

During a prolonged outage, remember to eat perishable, refrigerated foods before digging into your nonperishable, canned items.

More information is available at www.redcross.org.