



## FOOD SAFETY DURING WINTER STORMS

- Keep thermometers in refrigerators and freezers.
- Keep refrigerators 40°F or lower and freezers 0°F or lower.
- Freeze water in plastic bags and place around food to help keep cold.
- Freeze refrigerated items, this keeps them at a safe temperature longer.
- Know where to get dry ice or block ice.
- Have coolers on hand if the power will be out for more than four hours.
- Group foods together in the freezer, this helps the food stay cold longer.
- Avoid putting food outside in ice or snow.
- Keep a few days' worth of ready-to-eat foods that do not require cooking.
- Keep the refrigerator and freezer doors closed as much as possible.
- Place meat and poultry to one side of the freezer or on a tray to prevent cross contamination.
- Use dry or block ice to keep the refrigerator as cold as possible during an extended power outage.

Source: United States Department of Agriculture