Power Outage Food Safety



Food safety at your fingertips

What to do with **COLD FOOD** when the power goes off

	Food can remain safe in your refrigerator without power for 2 hours
	Food stored at more than 5°C for 4 hours or more should be thrown out
	If you have sufficient space in the freezer, after 2 hours remove foods from the fridge and place them in the freezer or an esky with ice bricks
	Avoid opening the freezer or fridge door as this will reduce the time the contents will remain frozen or cold.
	If your freezer is efficient, and its door seals are in good condition, it can maintain foods in a frozen state for between 1 and 2 and a half days
	If you are unsure about the time that has passed or the temperature your food has



been stored at, then throwing the food out is the safest option

The Food Safety Information Council is Australia's leading disseminator of consumer-targeted food safety information and a health promotion charity. For more information see www.foodsafety.asn.au

