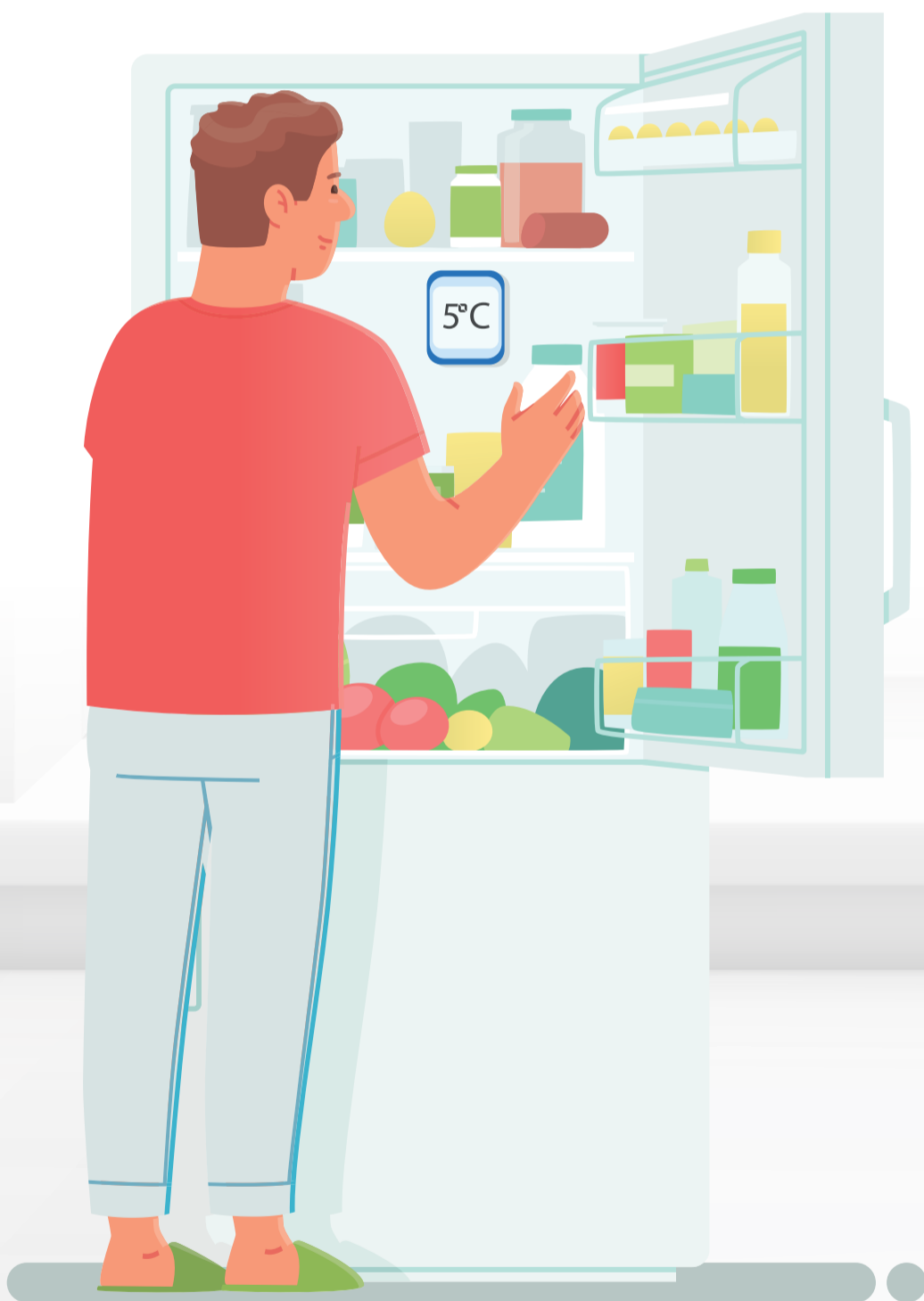


Power Outage Food Safety



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

**LOOK BEFORE
YOU COOK**

Australian Food Safety Week
9-16 November 2024



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



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