

Source: <http://blogs.ifas.ufl.edu/news/2017/09/19/uf-expert-protect-family-foodborne-illness-hurricane-season/> or <http://edis.ifas.ufl.edu/fs131>

## FOOD SAFETY



UF/IFAS Extension offers the following guidelines to determine what foods to keep and which to throw out after a disaster has caused loss of power:

- If the refrigerator has been kept closed, the food is good for approximately 4 hours.
- If the freezer is full and kept closed, the food is good for 48 hours.
- If the freezer is half-full and kept closed, the food is good for 24 hours.
- Frozen foods that have thawed need to be thrown away, even if they have re-frozen.
- Foods that were handled or partially eaten likely contain more bacteria and should be discarded.
- Don't give discarded foods to pets because they could become ill.

For more information, visit <http://edis.ifas.ufl.edu/fs131>