

Hurricane Tips for Food Safety

Food Temperature

- Thermometers in refrigerators can stop working if there is a power outage, so it is important to purchase a separate appliance thermometer.
- Once a perishable food has thawed out to over 40 degrees farenheit for two or more hours, it can become unsafe to eat and should be discarded.
- Organize your freezer by grouping meat and poultry on one side or on separate trays so that, in the event of thawing, their juices will not contaminate each other or other foods.

Shelf-Stable Food

- Make sure your pantry is stocked with non-perishable foods before a storm arrives. Some examples include nuts, canned foods, and cereal.
- A variety of freeze dried food items are also available at camping supply stores. These stores may also stock “self-cooking” food items and other innovations.

Water

- Be aware of local boil water notices in your area. During a boil water notice, water must be boiled for at least five minutes in order to make it safe for consumption. Certain health advisories may require you to boil water for longer, depending on the expected contaminant.

For More Information

- For more information regarding food safety during a natural disaster, visit www.edis.ifas.ufl.edu
- To download a natural disaster preparation checklist, visit www.piecenter.com/resources/natural-disaster-resources/