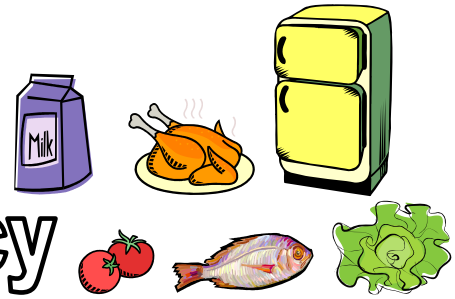


Keeping Food Safe During an Emergency



USDA – Food Safety and Inspection Service

Refrigerator Foods – When to save and when to throw it out

| FOOD | Held above 40 °F for over 2 hours |
|--|-----------------------------------|
| MEAT, POULTRY, SEAFOOD Raw or leftover cooked meat, poultry, fish, or seafood; soy meat substitutes | Discard |
| Thawing meat or poultry | Discard |
| Meat, tuna, shrimp, chicken, or egg salad | Discard |
| Gravy, stuffing, broth | Discard |
| Lunchmeats, hot dogs, bacon, sausage, dried beef | Discard |
| Pizza – with any topping | Discard |
| Canned hams labeled "Keep Refrigerated" | Discard |
| Canned meats and fish, opened | Discard |
| CHEESE Soft Cheeses: blue/bleu, Roquefort, Brie, Camembert, cottage, cream, Edam, Monterey Jack, ricotta, mozzarella, Muenster, Neufchatel, queso blanco, queso fresco | Discard |
| Hard Cheese: Cheddar, Colby, Swiss, Parmesan, provolone, Romano | Safe |
| Processed Cheeses | Safe |
| Shredded Cheeses | Discard |
| Low-fat Cheeses | Discard |
| Grated Parmesan, Romano, or combination (in can or jar) | Safe |
| DAIRY Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk | Discard |
| Butter, margarine | Safe |
| Baby formula, opened | Discard |
| EGGS Fresh eggs, hard-cooked in shell, egg dishes, egg products | Discard |
| Custards and puddings | Discard |
| CASSEROLES, SOUPS, STEWS | Discard |

| | |
|---|--|
| FRUITS Fresh fruits, cut | Discard |
| Fruit juices, opened | Safe |
| Canned fruits, opened | Safe |
| Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates | Safe |
| SAUCES, SPREADS, JAMS Opened mayonnaise, tartar sauce, horseradish | Discard if above 50 °F for over 8 hrs. |
| Peanut butter | Safe |
| Jelly, relish, taco sauce, mustard, catsup, olives, pickles | Safe |
| Worcestershire, soy, barbecue, Hoisin sauces | Safe |
| Fish sauces (oyster sauce) | Discard |
| Opened vinegar-based dressings | Safe |
| Opened creamy-based dressings | Discard |
| Spaghetti sauce, opened jar | Discard |
| BREAD, CAKES, COOKIES,PASTA, GRAINS Bread, rolls, cakes, muffins, quick breads, tortillas | Safe |
| Refrigerator biscuits, rolls, cookie dough | Discard |
| Cooked pasta, rice, potatoes | Discard |
| Pasta salads with mayonnaise or vinaigrette | Discard |
| Fresh pasta | Discard |
| Cheesecake | Discard |
| Breakfast foods –waffles, pancakes, bagels | Safe |
| PIES, PASTRY Pastries, cream filled | Discard |
| Pies – custard, cheese filled, or chiffon; quiche | Discard |
| Pies, fruit | Safe |
| VEGETABLES Fresh mushrooms, herbs, spices | Safe |
| Greens, pre-cut, pre-washed, packaged | Discard |
| Vegetables, raw | Safe |
| Vegetables, cooked; tofu | Discard |
| Vegetable juice, opened | Discard |
| Baked potatoes | Discard |
| Commercial garlic in oil | Discard |
| Potato Salad | Discard |

Frozen Food - When to Save and When To Throw It Out

| FOOD | Still contains ice crystals and feels as cold as if refrigerated | Thawed. Held above 40 °F for over 2 hours |
|---|--|---|
| MEAT, POULTRY, SEAFOOD Beef, veal, lamb, pork, and ground meats | Refreeze | Discard |
| Poultry and ground poultry | Refreeze | Discard |
| Variety meats (liver, kidney, heart, chitterlings) | Refreeze | Discard |
| Casseroles, stews, soups | Refreeze | Discard |
| Fish, shellfish, breaded seafood products | Refreeze. However, there will be some texture and flavor loss. | Discard |
| DAIRY Milk | Refreeze. May lose some texture. | Discard |
| Eggs (out of shell) and egg products | Refreeze | Discard |
| Ice cream, frozen yogurt | Discard | Discard |
| Cheese (soft and semi-soft) | Refreeze. May lose some texture. | Discard |
| Hard cheeses | Refreeze | Refreeze |
| Shredded cheeses | Refreeze | Discard |
| Casseroles containing milk, cream, eggs, soft cheeses | Refreeze | Discard |
| Cheesecake | Refreeze | Discard |
| FRUITS Juices | Refreeze | Refreeze. Discard if mold, yeasty smell, or sliminess develops. |
| Home or commercially packaged | Refreeze. Will change texture and flavor. | Refreeze. Discard if mold, yeasty smell, or sliminess develops. |
| VEGETABLES Juices | Refreeze | Discard after held above 40 °F for 6 hours. |
| Home or commercially packaged or blanched | Refreeze. May suffer texture and flavor loss. | Discard after held above 40 °F for 6 hours. |
| BREADS, PASTRIES Breads, muffins, cakes (w/o custard fillings) | Refreeze | Refreeze |
| Cakes, pies, pastries with custard or cheese filling | Refreeze | Discard |

| | | |
|--|--|---|
| Pie crusts, commercial and homemade bread dough | Refreeze. Some quality loss may occur. | Refreeze. Quality loss is considerable. |
| OTHER Casseroles – pasta, rice based | Refreeze | Discard |
| Flour, cornmeal, nuts | Refreeze | Refreeze |
| Breakfast items – waffles, pancakes, bagels | Refreeze | Refreeze |
| Frozen meal, entree, specialty items (pizza, sausage and biscuit, meat pie, convenience foods) | Refreeze | Discard |

www.fsis.usda.gov

Last Modified: September 6, 2006

FOOD SAFETY CONTACTS FOR AREAS AFFECTED BY SEVERE STORMS

FSIS: USDA's Food Safety and Inspection Service

Consumers with food safety questions can phone the toll-free USCA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854); TTY, 1-800-256-7072.

The Hotline is available in English and Spanish and can be reached from 10am to 4pm (ET) Monday through Friday. Recorded food safety messages are available 24 hours a day.

CDC: Centers for Disease Control and Prevention – www.cdc.gov

- Call 1-800-CDC-INFO or 1-800-232-4636, TTY 1-888-232-6348, for information on hazards, safe cleanup, and preventing illness and injury.
- Available in English and Spanish, 24 hours a day, 7 days a week.

FDA: Food and Drug Administration – www.cfsan.fda.gov

- For more information on safe food handling for foods other than meat, poultry, or egg products, call FDA's toll-free information line at 1-888-SAFEFOOD or 1-888-723-3366.
- FDA emergency number, staffed 24 hours a day, (301) 443-1240.

OTHER

- Environmental Protection Agency – EPA's Safe Drinking Water Hotline: 1-800-426-4791 www.epa.gov
- Federal Emergency Management Agency (FEMA): Food and Water in an Emergency www.fema.gov
- General Disaster Assistance Site: www.foodsafety.gov