

Food Safety and Emergency Power Failure

What do I need to keep food safe?

- The most important thing is to try to keep cold and frozen food cold.

If food is still cold to touch, less than 5°C, it is safe to use.

Before and after a power failure

- Try to keep cold and frozen food cold. If food is still cold to touch, less than 5°C, it is safe to use.
- Once cold or frozen food is no longer cold to touch, 5°C or above, it can be kept and eaten for up to 4 hours and then it must be thrown away or, if it is raw meat, it should be cooked and eaten. (see list below for details)
- Eat hot food within 4 hours of it being hot or throw it away.
- **Things I can do during the power failure**
- Move food from the fridge to the freezer.
- If available, put bagged ice under food packages and trays stored in freezers and fridges if power failure lasts more than 1 hour.
- Place an insulating blanket over cold or frozen food where possible.
- Only open fridge and freezer doors when absolutely necessary, this will keep the food and air temperature colder for longer.

Foods to keep	Foods to discard
<p>Certain foods can be safely stored safely at room temperature (above 5c) for 24 to 48 hours. They include:</p> <ul style="list-style-type: none"> • Butter and margarine • Hard cheese • Fresh fruit and vegetables • Dried fruit and nuts • Fresh herbs and spices • Open jars of salad dressing, peanut butter, relish sauce • Mustard • Bread, rolls, cakes and muffins 	<p>Certain foods may be unsuitable to consume if stored above 5c for more than 4 hours. They include:</p> <ul style="list-style-type: none"> • Raw or cooked meat • Meat topped pizza • Manufactured meats • Casseroles, stews or soups • Milk, cream, yogurt, soft cheese (feta/brie) • Mayonnaise, tartar sauce, or creamy dressings • Cooked pasta, potato, rice and salads prepared from these foods • Fresh eggs, egg substitutes • Cream filled pastries • Custard

Emergency Power Failure Food Storage Checklist

(http://www.health.vic.gov.au/foodsafety/downloads/power_failure_checklist_sept07.pdf)