

WHEN IN DOUBT THROW IT OUT

Some foods may be a higher risk for causing food borne illness if the temperature of the food has risen above 40°F for more than 2 hours. The foods may look or smell fine but may not be safe to eat. If you are not sure if the food is safe to eat, don't taste it.

Throw It Out!!

Bacteria (germs) are everywhere. Most of them are not harmful. However, under the right conditions, some germs in food can grow to harmful levels and make people sick. To keep your food safe when the power goes out, follow these steps:

If the power goes out:

FIRST: Use perishable foods and foods from the refrigerator

SECOND: Use the foods from the freezer

THIRD: Use canned foods and shelf staple foods

- Food that requires refrigeration – If it has been in a refrigerator above 40° for more than 2 hours or more, it must be discarded.
- Food will stay cold in the refrigerator for about 4 hours if it is unopened. A full freezer will keep the temperature for approximately 48 hours (24 hours if it is half full) if the door remains closed.
- Any food that has reached a temperature of 50°F or higher, must be discarded.
- Frozen food must be solid (less than 0°F) or must be discarded. Food that has started to thaw and has refrozen must be discarded.
- To prevent pest and odor issues, please have any discarded items properly contained in a waterproof trash receptacle with a sealed lid until it is removed from your property.
- Check that the freezer temperature is at or below 0°F and the refrigerator is at or below 40°F.
- During power outages, the appliance thermometers will indicate the temperatures in the refrigerator and freezer to help you determine if the food is safe.

Please contact the Foxborough Board of Health if you have any further questions.

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