



Town of Redding
Health Department

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Food Service Advisory

Food Safety During Power Outages

The Redding Health Department advises the following food safety guidelines be followed during power outages:

1. Keep the freezer door closed. A full freezer will stay at freezing temperatures about 48 hours; half a freezer about 24 hours. Add bags of ice or dry ice to the freezer if it appears the power will be off for an extended time.
2. Refrigerators will keep food safe as long as the door remains closed and the power is out no more than 4 hours. It is advised that any perishable food that has been above 40 degrees Fahrenheit for two hours or more, or any food that may have an unusual odor, color or texture should be discarded.
3. Never taste food to determine its safety. Some foods may look and smell fine, but if they've been at room temperature longer than two hours, bacteria had the opportunity to grow and could possibly cause illness if consumed.
4. Keep thermometers in the refrigerators and freezers at all times. They will help you know if the food is at a safe temperature. If you're unsure a particular food is cold enough, take its temperature with a food thermometer.
5. When in doubt, throw it out. Better safe than sorry.

Doug Hartline, R.S.
Redding Health Officer