

Safety of Home Refrigerated Foods

If your refrigerator has been covered by flood-water, the food inside may have been damaged and become unsafe. Such food should be thrown away.

If the refrigerator was not covered by water, but you suspect that a power outage occurred, follow these guidelines:

- Inspect every food item for signs of spoilage, such as bad smell, sliminess or visible molds. Throw away all food that shows any of these signs.
- Also throw away fresh meats, poultry, lunch meats, hot dogs, eggs, milk and prepared foods if you suspect they were held at 40 degrees F or above for more than 2 hours.

The following foods can be saved if they do not show any sign of spoilage: fruits and vegetables, juices, opened containers of vinegar and oil salad dressings, ketchup, pickles, jams and jellies, well-wrapped hard cheeses, butter and margarine,

When it comes to food safety, always remember: "when in doubt, throw it out."