



PUBLIC HEALTH DEPARTMENT
Environmental Health Division

FLOOD RECOVERY GUIDE: FOOD

When in doubt, throw it out!!

- Discard any food that has been in contact with floodwaters and any food you suspect has spoiled. Note that unsafe food may not appear or smell spoiled.
- During a power outage keep refrigerator/freezer doors closed as much as possible to maintain cold temperatures and monitor refrigerator/freezer temperatures with a thermometer if available.
- Discard any potentially hazardous food that has been held above 41°F for more than 4-hours or above 41°F for an unknown period of time. Frozen foods that have not exceeded 41°F may be safely refrozen or held at refrigerator temperatures.
- As a general guide, a closed refrigerator will keep food below 41°F for about 4 hours after a power outage and a closed freezer can maintain food below 41°F up to 48 hours if full.



Leading the Charge to a Healthier Chatham

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