

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.
- Eat hot food within 4 hours of it being hot or throw it away.
- If power is restored when frozen food is still cold to touch, less than 5°C, the food is safe to refreeze.

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.

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