UCONN | COLLEGE OF AGRICULTURE, HEALTH AND NATURAL RESOURCES

EXTENSION DISASTER EDUCATION NETWORK

Storm Preparedness Series

Should It Stay or Should It Go? Making Food Safety Decisions After a Power Outage



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Frozen Foods

Food	Still contains ice crystals and feels as cold as if refrigerated	Thawed. Held above 40°F for over 2 hours	
MEAT, POULTRY, SEAFOOD, EGGS			
Beef, veal, lamb, pork, and ground meats. Poultry and ground poultry	Refreeze	Discard	
Fish, shellfish, breaded seafood products	Refreeze. However, there will be some texture and flavor loss.	Discard	
Eggs (out of shell) and egg products	Refreeze	Discard	
DAIRY			
Milk	Refreeze. May lose some texture.	Discard	
Ice cream, frozen yogurt	Discard	Discard	
Cheese (soft and semi-soft); cheesecake	Refreeze. May lose some texture.	Discard	
Hard cheeses	Refreeze	Refreeze	
FRUITS			
Juices	Refreeze	Refreeze. Discard if mold, yeasty smell, or sliminess develops.	
Home or commercially packaged fruit	Refreeze. Will change texture and flavor.	Refreeze. Discard if mold, yeasty smell, or sliminess develops.	
VEGETABLES			
Juices	Refreeze	Discard	
Home or commercially packaged or blanched vegetables	Refreeze. May suffer texture and flavor loss.	Discard	
BREADS, PASTRIES			
Breads, bagels, rolls, muffins, cakes	Refreeze	Refreeze	
Cakes, pies, pastries with custard or cheese filling	Refreeze	Discard	
Pie crusts, commercial and homemade bread dough	Refreeze. Some quality loss may occur.	Refreeze. Quality loss is considerable.	
OTHER			
Casseroles, frozen meals/entrees, specialty items (pizza, sausage and biscuit, meat pie)	Refreeze	Discard	
Flour, cornmeal, nuts, seeds	Refreeze	Refreeze	
Breakfast items –waffles, pancakes	Refreeze	Discard	

Refrigerated Foods, Held above 40°F for over two hours

MEAT, POULTRY, SEAFOOD, EGGS			
Raw or leftover cooked meat, poultry, fish, or seafood; meat substitutes; Canned hams labeled "Keep Refrigerated"; Lunchmeats, hot dogs, bacon, sausage; Canned meats and fish, opened	Discard		
Meat, tuna, shrimp, chicken, or egg salad	Discard		
Gravy, stuffing, broth	Discard		
Pizza – with any topping	Discard		
Casseroles, soups, stews	Discard		
Fresh eggs, hard-cooked in shell, egg dishes, egg products; custards and puddings	Discard		
DAIRY/CHEESE			
Soft Cheeses: blue, Brie/Camembert, cottage, cream, Monterey Jack, ricotta, mozzarella, queso blanco, queso fresco	Discard		
Hard Cheeses: Cheddar, Colby, Swiss, Parmesan, Provolone, Romano	Safe		
Processed Cheeses	Safe		
Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk, butter	Discard		
Margarine	Safe		
Baby formula, opened; breastmilk	Discard		
FRUITS			
Fresh fruits, cut	Discard		
Canned fruit, canned or bottled fruit juices, opened	Safe		
Fresh whole fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe		
SAUCES, SPREADS, JAMS			
Opened mayonnaise, tartar sauce, horseradish	Discard if above 50°F for over 8 hours		
Peanut butter, almond butter	Safe		
Jelly, pickles/relish, mustard, catsup, olives; Worcestershire, soy, Hoisin, barbecue, taco sauces	Safe		
Fish sauces (oyster sauce)	Discard		
Opened vinegar-based dressings	Safe		
Opened creamy-based dressings	Discard		
Commercial garlic in oil	Discard		
BREAD, CAKES, COOKIES, PASTA, GRAINS, CAKES, PIES, PASTRY			
Bread, rolls, cakes, muffins, quick breads, tortillas, bagels	Safe		
Refrigerator biscuits, rolls, cookie dough; waffles, pancakes	Discard		
Cooked pasta, rice, potatoes, pasta salads; opened cans of pasta meals; Fresh pasta	Discard		
Custard, cream or cheese filled pies/pastries; quiche; meringue pies; cheesecake	Discard		
Fruit filled pies or pastries	Safe		
VEGETABLES			
Greens, pre-cut, pre-washed, packaged; sprouts	Discard		
Vegetables, raw, uncut	Safe		
Vegetables, raw, cut	Discard		
Vegetables, cooked; tofu; baked potatoes; potato salad; cooked dried beans, hummus	Discard		
Vegetable juice, opened	Discard		

Sources:

https://www.fda.gov/food/recallsoutbreaksemergencies/emergencies/ucm2006925.htm

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/emergency-preparedness/a-consumers-guide-to-food-safety-severe-storms-and-hurricanes/

Visit <u>https://eden.uconn.edu/</u> for more information about storm preparedness