

FOOD SAFETY IS KEY

Refrigerated Food

After a winter storm, some foods may need to be tossed if they are at 41°F or above for more than 4 hours such as:

- Cooked grains, pasta, potatoes
- Cooked vegetables, opened cans of vegetables
- Raw and cooked meat, poultry, fish and eggs
- Milk and milk alternatives, soft cheeses
- Dishes made with meat, poultry, fish, eggs, soft cheese, animal stocks
- Cut leafy greens, cut tomatoes, cut melons

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Frozen Food

After a power outage, some frozen foods may need to be tossed if they are above 41°F for more than 4 hours.

- Thawed frozen foods that still contain ice crystals can be refrozen or cooked
- Thawed frozen foods without ice crystals and above 41°F should be thrown away

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