



Public Health Brief

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Food Safety After Power Outage

Since the power will have been off for more than 12 hours due to the Dutch Fire near the Hung A Lei Ti community, we want to provide some advice regarding potential food spoilage.

How long does it take food to go bad after a power outage?

Since the community was evacuated, the usual advice to keep the refrigerator door and freezer closed as much as possible doesn't apply. The refrigerator will keep food cold only for about 4 hours if it is unopened. A full freezer will hold the temperature for about 48 hours – but only for 24 hours if half full.

Any perishable food that has been above 40 degrees F for over 2 hours should be discarded.

Here is a list of foods to be particularly concerned about:

- Meat, including lunchmeats, hot dogs, bacon, sausage, dried beef
- Poultry
- Fish (including fish sauces, oyster sauce)
- Eggs (hard-cooked in shell, egg dishes, egg products)
- Leftovers
- Salads (meat, tuna, shrimp, chicken, egg)
- Pizza, with any topping
- Canned meats (if labeled, "Keep refrigerated", or opened)
- Casseroles, soups, stews
- Cheese (soft, shredded, low-fat) – hard cheese and grated Parmesan is OK



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Alpine County Health Department, 75-B Diamond Valley Rd., Markleeville, CA 96120
Alpine County Board of Supervisors, Phone: (530) 694-2281
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District 4: Terry Woodrow, District 5: David Griffith

- Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk
- Opened baby formula
- Custards and puddings, quiche
- Fresh fruits – if cut only
- Opened mayonnaise, tarter sauce, horseradish
- Opened creamy-based dressings
- Spaghetti sauce, opened jar
- Refrigerator biscuits, rolls, cookie dough
- Cooked pasta, rice, potatoes
- Pasta salads with mayonnaise or vinaigrette
- Fresh pasta
- Cheesecake
- Pastries, cream filled
- Pies – custard, cheese filled, or chiffon; quiche
- Greens, pre-cut, pre-washed, packaged
- Vegetables, cooked, tofu
- Vegetable juice, opened
- Baked potatoes
- Potato salad

These foods should be safe:

- Hard cheeses – cheddar, Colby, swiss, Parmesan, provolone, Romano
- Processed cheeses
- Breakfast foods – waffles, pancakes, bagels
- Pies, fruit
- Fresh mushrooms, herbs, spices
- Vegetables, raw
- Peanut butter
- Jelly, relish, taco sauce, mustard, catsup, olives, pickles
- Worcestershire, soy, barbeque, hoisin sauces
- Opened vinegar-based dressings
- Bread, rolls, cakes, muffins, quick breads, tortillas
- Grated Parmesan, Romano
- Butter, margarine
- Fruit (opened juices, opened canned fruits, fresh, coconut, raisins, dried, candied, dates)



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