

Food Safety and Power Outages

Water

- Only use water from safe sources for drinking and washing or preparing food
- Use bottled water that has not been exposed to flood waters, if available
- Boil or disinfect water to make it safe, if bottled water is not available.
- If you have a well that has been flooded, the water should be tested and disinfected after flood waters recede

| How to Boil or Disinfect Water to Make It Safe | |
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| Boiling | Disinfecting with Bleach |
| Boiling water will kill most types of disease-causing organisms <ul style="list-style-type: none"> • Boil water for 1 minute • Let it cool, and store it in clean container with a lid | Bleach will kill some, but not all, types of disease-causing organisms <ul style="list-style-type: none"> • Add 1/8 teaspoon (or 8 drops) of unscented, liquid chlorine bleach per 1 gallon of water • Stir it well and let it stand for at least 30 minutes before use • Store disinfected water in clean containers with lids |

Food Safety

- **DO NOT** eat any food that may have come in contact with flood water
- **Discard** any food and beverages that are not in a waterproof container
- **Discard** any food in damaged cans
- **Wash** metal pans, dishes, and utensils with soap and water
- **Wash** countertops with soap and water
- **Discard** ice in ice machine
- **Discard** wooden cutting boards, plastic utensils, baby bottle nipples and pacifiers that came in contact with flood waters
- All foods requiring refrigeration should be **thrown out**, if the power was out more than four hours

Kitchen Appliances

- Refrigerators and freezers that have been submerged by flood water or if enough moisture was present to reach the insulation inside the equipment, must be discarded. It is not safe for use