



# Food Safety After Power Outage



October 10, 2019

Since the power will have been off for more than 12 hours due PG&E Power Safety Power Shutoff (PSPS), Amador County Public Health and Environmental Health are providing advice regarding potential food spoilage.

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

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
- 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, tartar 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 canned fruits, fresh, coconut, raisins, dried, candied, dates)

For more information please visit the Amador County Environmental Health website:  
<https://bit.ly/325wu0z>