

# ARE YOU



# PREPARED?

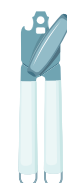
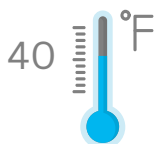
## DON'T LET A DISASTER CATCH YOU UNPREPARED!

*In Alaska, weather events and earthquakes can cause disruptions to our everyday lives.*

When you own a food establishment, this can mean loss of valuable merchandise and income. Knowing what to do before, during, and after a disaster strikes can help protect you and consumers and minimize product loss.


## Prepare Before an Event Occurs

- Keep thermometers in all refrigerators and freezers so that you can check the temperature if the power is out; refrigerators should be 40°F or below and freezers should be at 0°F
- Freeze water bottles and gel packs to use in case the power goes out (as the bottled water defrosts, it can also be used for drinking); if possible, store block ice or dry ice
- Have coolers readily available for cold food storage
- Store bottled water
- Make sure you have a manual can opener and disposable utensils
- Download the chart from FDA that lists specific food items and when to keep or discard them: <https://www.foodsafety.gov/food-safety-charts/food-safety-during-power-outage>



Division of Environmental Health

**FOOD SAFETY & SANITATION PROGRAM**

 **+1-877-233-3663**

# POWER OUTAGE



- Keep refrigerator and freezer doors shut as much as possible; a shut door will help keep the cold air in and the food safe
  - Refrigerators: May keep food at safe temperatures for up to 4 hours
  - Freezers: May keep food at safe temperatures up to 48 hours in a full freezer and up to 24 hours in a half-full freezer
- Most perishable foods, including meat, milk, eggs, and leftovers, will need to be discarded if held above 40°F for over 2 hours
- Do not put hot food in the refrigerator, it will raise the temperature in the refrigerator
- If in doubt, throw it out!

# DRINKING WATER

*Having a clean, safe source of water for drinking and washing dishes and utensils is critical to mitigate the spread of disease.*

Boil or disinfect water to make it safe. If the water is cloudy, first filter it through clean cloths, or allow it to settle, and then draw off the clear water for boiling/disinfecting.

Then, follow one of these two procedures:

## BOILING

- Boiling water will kill most types of disease-causing organisms that may be in the water
- Boil water at a rolling boil for two minutes to kill infectious organisms
- Let it cool and store it in clean containers with covers

## DISINFECTING WITH BLEACH

- Bleach will kill some, but not all, types of disease-causing organisms that may be in the water
- Mix 8 drops (1/8 teaspoon) of unscented household bleach per gallon of water and let it stand for 30 minutes; if the water is cloudy in appearance, add 16 drops (1/4 teaspoon) and let it stand for 30 minutes
- Water will not be toxic, but may have a chlorine odor and taste

*Note: Using bleach will not kill all parasites that may be present; however, boiling will kill all parasites.*

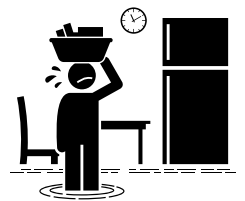


**USE BOTTLED WATER WHEN AVAILABLE**



# FLOOD WATER

- Do not eat any food that may have come into contact with flood water
- Discard unsealed food or food that is not in waterproof containers that has been exposed to flood water; screw caps, snap lids, pull tops, and crimped caps are NOT waterproof
- Throw out canned goods that become swollen, dented, or corroded
- Undamaged, commercially packaged foods in metal cans or watertight packaging that has been exposed to flood waters should be washed in soapy water, rinsed with potable water, and sanitized with chlorine solution\* and allowed to air dry before use
- Thoroughly wash, rinse, and sanitize all dishes, utensils, and countertops before use
- If your well has been flooded, test and disinfect the water after flood waters recede



*\*1 tablespoon unscented liquid bleach per gallon of potable water, immerse for 15 minutes*

**Please contact your local DEC Food Safety & Sanitation office with any questions or for guidance.**

**Phone: +1-877-233-3663**

**Website: [dec.alaska.gov/eh/fss](http://dec.alaska.gov/eh/fss)**