

After a Fire – Food Safety For Homeowners

During a fire your home may have been without power. For the safety of you and your family, food in your home will need to be assessed. During a power outage, refrigerators and freezers cannot maintain a safe temperature indefinitely.

To prevent bacterial growth and spoilage:

- Refrigerated foods must be under 4° Celsius and frozen food must be at -18° Celsius or less.
- A full chest freezer will keep food frozen for up to 2 days
- A half-full chest freezer will keep food frozen for up to 1 day
- A cooler or fridge will keep food cold for 4 hours.

If you don't have a thermometer or if you don't know how long your fridge or freezer was without power, check the products in the fridge for spoilage and souring.

Look for:

- Milk and other dairy products that have spoiled/become sour. Spoiled dairy
 products are a good indicator that the fridge has been off and all food should be
 discarded.
- Ice cream that has thawed and refrozen is a good indicator that the freezer has been off.
- Fish product that smells bad upon thawing is also a sign that food in your freezer has thawed and refrozen.
- Frozen foods that have thawed must be discarded as they may no longer be safe to eat. Once thawed, food should not be refrozen.
- Food in the freezer that has (or may have) reached 4° Celsius or warmer should be discarded and must not be refrozen.

IF IN DOUBT, THROW IT OUT

Please check the Interior Health website for more Emergency Information.

If you have questions contact your Environmental Health Officer.