Interior Health

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.