

GOING OFF GRID: UTILITY OUTAGES

LAKWOOD RANCH CERT
For More Info: www.lwrcert.org



Keep the refrigerator and freezer doors closed. Food should be okay for around 4 hours. Refer to the chart below to know when to save food and when to throw it out.

<i>FOOD IN REFRIGERATOR</i>	Held above 40 °F for over 2 hours
MEAT, POULTRY, SEAFOOD: Any raw, leftover, or thawing. Also includes soy meat substitutes, salads, lunch meats, pizza, cans that have been opened, fish, or meat sauces.	Discard
CHEESE: Any soft cheeses, shredded cheeses, or low-fat cheeses	Discard
Hard cheeses such as cheddar, colby, swiss, parmesan, provolone, romano, or hard cheeses grated in can or jar	Safe
DAIRY: Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk, opened baby formula	Discard
Butter, margarine	Safe
EGGS: All eggs and egg products, such as puddings	Discard
CASSEROLES, SOUPS, STEWS	Discard
FRUITS: Fresh fruits, cut	Discard
Opened fruit juices or canned fruits, along with fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe
SAUCES, SPREADS, JAMS: Opened mayonnaise, tartar sauce, horseradish	Discard if above 50 °F for over 8 hours
Other sauces, including soy, barbecue, taco. Also peanut butter, jelly, relish, mustard, catsup, olives, pickles, and vinegar-based dressings.	Safe
Opened creamy-based dressings and opened spaghetti sauce	Discard
BREAD, CAKES, COOKIES, PASTA, GRAINS, PASTRY: Bread, rolls, cakes, muffins, quick breads, tortillas, waffles, pancakes, bagels, fruit pies	Safe
All other rolls, dough, cooked pasta, rice, potatoes, pasta salads, fresh pasta, cheesecake, cream-filled pastries or pie	Discard
VEGETABLES: Fresh raw vegetables or mushrooms, herbs, spices	Safe
All other pre-cut, pre-washed, cooked vegetables, tofu, opened vegetable juice, garlic in oil, potato salad	Discard

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