



# FOOD SAFETY

## Avoid illness after floods & storms

### Throw away any food that:

- Has been in a non-running refrigerator for 4 hours or more.
- Has an unusual odor, color, or texture.
- May have come in contact with flood or storm water.
- Has been at room temperature for more than 2 hours.
- Canned foods that are bulging, opened, or damaged.

### Things to do:

- Wash hands often with soap and clean water or use an alcohol-based hand sanitizer.
- Thawed food that contains ice crystals or is 40° F or below can be refrozen or cooked. Refreezing these foods will be a quality (not safety) issue.

### DO NOT:

- Use contaminated water to drink, make baby formula, wash and prepare food, wash your hands, brush your teeth, wash dishes, or make ice.
- Do not feed spoiled food to your pets as they can get sick, too.

***Protect your family. Protect yourself. Avoid foodborne illness!***