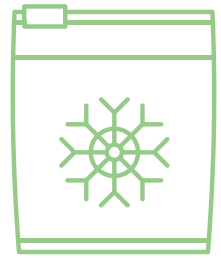
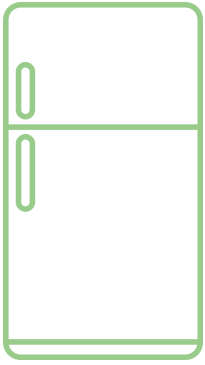


Emergency Preparedness for Fridges, Freezers & Food



Plan Ahead - Prevent Food Spoilage

- ✓ set fridge to $\leq 4^{\circ}\text{C}$
- ✓ set freezer to $\leq -18^{\circ}\text{C}$
- ✓ use a fridge/freezer thermometer to determine temperature in a power outage
- ✓ have enough shelf stable food in your pantry to sustain you for 72 hours
 - include pet and baby food
 - store off of the ground to prevent contact with contaminated water
 - have a handheld can opener



No power?



Delay opening fridge/freezer to preserve food longer.

- unopened fridges keep cool for 4 hours
- unopened freezers keep food frozen:
 - 48 hours (full freezer)
 - 24 hours (half freezer)

Do not place food outside, even in winter. It can attract animals and warm in the sun.

Food Spoilage

- dispose/compost freezer food that has been at room temperature for 2+ hours
 - food that still contains ice crystals or feels refrigerator cold can be re-frozen
- dispose/compost food in packaging that is leaking, punctured, swelling, or has contacted contaminated water but is not waterproof
- clean or disinfect fridge/freezer surfaces where raw food has leaked
- On evacuation notice, place all food that has or will spoil in thick plastic bags:
 - simplifies cleanup efforts
 - prevents staining

Recycle damaged fridges and freezers *free of charge* through



Let's Talk Trash

WHAT IS WASTE?

Waste collection services may be delayed due to road closures or system overload.

Get waste related alerts, special collection notifications, and pick up reminders.



qathet Waste Wise App

