

## Prepare an Emergency Kit

- Coolers for outages longer than four hours
- Already frozen ice/gel packs and a plan for obtaining dry ice if needed
- Unscented bleach for cleaning food preparation surfaces and/or food containers, utensils, and plateware that have come in contact with stormwater
- Thermometers in fridge and freezer
- A water emergency plan in case water supply is limited (bottled water on hand, etc.)
- Nonperishable food stockpile that does not require cooking in case power is out



## Tips Before Disaster Strikes

- Freeze any food that isn't used right away and group food in the freezer
- Store food up high on shelves to reduce chances of contamination by flood water
- Have bottled water stored in a safe place where flood water can't reach

For an available family emergency plan document, visit GEMA's website here:



## Resources for Food Safety and Natural Disasters

Call the Georgia Department of Public Health if you suspect a family member or you have become ill from food you have eaten.

**1-866-PUB-HLTH  
(1-866-782-4584)**

The Georgia Department of Agriculture and Department of Public Health partner together to ensure food safety during emergencies alongside local jurisdictions, Georgia Department of Natural Resources, Georgia Emergency Management and Homeland Security Agency, and federal agencies.

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@GDAFoodSafety  
@GeorgiaEMA @GeorgiaDPH

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facebook.com/GaDPH  
facebook.com/GEMA.OHS  
facebook.com/georgiagrown

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**Instagram:**

@georgiadeptag  
@georgiadph @georgiaemahs

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Georgia Department of Agriculture  
Food Safety Division  
19 Martin Luther King Jr Dr SW  
Atlanta, GA 30034  
<https://www.agr.georgia.gov/food-safety>



**FOOD SAFETY:  
NATURAL  
DISASTERS &  
POWER OUTAGES**  
WHAT YOU NEED TO KNOW  
BEFORE, DURING & AFTER  
AN EMERGENCY



## For Your Safety

- Do NOT use contaminated water to:
  - wash dishes
  - brush your teeth
  - wash and prepare food
  - wash your hands
  - make ice
  - make baby formula
- If you have a well and it has been flooded, test and disinfect the water after floodwaters recede
- Please do not donate prepared food at shelters or mass feeding locations as authorities cannot use prepared food
  - Please call your local EMA or a trusted agency or nonprofit organization located in the impacted community for a list of needed items BEFORE donating



## BOIL WATER ADVISORY

If a boil water advisory/order is issued, water should be brought to a rapid boil for 1-3 minutes



## What Can I Keep?

- Thawed food that still contains ice crystals can be refrozen or cooked
- Freezers, if left unopened and full, will keep food safe for 48 hours (24 hours if half full)
- If undamaged cans have come in contact with floodwater or stormwater:
  1. Remove the labels
  2. Wash the cans
  3. Dip them in a solution of 1 cup (8 oz/250 mL) of bleach in 5 gallons of water
  4. Re-label the cans with a marker and include the expiration date

## When Should I Toss Food Items?

- Items that have come into contact with stormwater:
  - Food containers that cannot be disinfected
  - Wooden cutting boards, baby bottle nipples, and pacifiers
- Food items affected by storm damage (water contact, electricity loss, etc.):
  - Food with unusual odor, color, or texture
  - Perishable foods (including meat, poultry, fish, eggs & leftovers) in your refrigerator when the power has been off for 4 hours or more
  - Canned foods that are bulging, opened, or damaged

## Cleaning & Sanitizing Food Prep Items

- If food preparation surfaces and/or food containers, utensils, and plateware are contaminated with storm water, be sure to follow these steps:
  1. Wash with soap and warm, clean water
  2. Rinse with clean water
  3. Sanitize by immersing for 1 minute in a solution of 1 teaspoon of chlorine bleach (5.25%, unscented) per gallon of clean water
  4. Allow to air dry
- Note that only metal or ceramic items can be cleaned and sanitized in this manner



It's always better to be safe after storms, so remember this mantra:

**When in Doubt,  
Throw it Out!**