

Storing Food For Emergencies: If the Power Goes Out

If you have enough advance warning about a possible power outage, you can extend the storage time of food in a freezer by filling empty spaces with frozen water. Fill clean plastic containers or jugs with water and freeze them. Food will keep in a well-insulated, well-filled, closed freezer for 2 to 3 days. Minimize how often you open your freezer to maximize the amount of time it will stay cold.

1

First, use your perishable foods and items in the refrigerator (as long as they have remained cold).

2

Next, use your food stored in the freezer (as long as it has remained at 40°F or below).

3

Finally, use your shelf-stable foods



Cooking without power

Grills and camp stoves should be used outdoors ONLY. Candle-lit warmers and fondue pots can be used to warm foods that taste better warm, but shouldn't be used to cook raw foods that have to be fully cooked in order to be safe (like meats and eggs). A fondue pot that uses solid fuel and is designed to cook foods from raw can be used for that purpose, but follow the manufacturers instructions for safe use.

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Learn more by visiting
<https://www.fcs.uga.edu/extension/preparing-an-emergency-food-supply-short-term-food-storage>



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