

November Tip of the Month:

Being prepared for
whatever extreme
storm may come



Extreme weather conditions have caused serious damage recently across the United States. When these natural disasters occur, it's important to have a plan in place regarding the proper food safety precautions to take before, during and after hurricanes, tornadoes and snowstorms.

At Americold, we are here to serve you. We will help you prepare and execute the food safety precautions that will protect your food during hurricanes and other dreadful storms.

Over the past few months we have seen dangerous storms that have completely destroyed parts of the United States. Devastating hurricanes have caused floods and power outages, which resulted in a large amount of contaminated food. Having a plan in place is extremely beneficial throughout the different stages of the storm. By having a plan will help you save the food you currently have and even allow its use after the storm has passed.

Many restaurants were not prepared or didn't prepare correctly for the recent storms that took place. This resulted in thousands of pounds of spoiled food. Now, many restaurants' main concern is to ensure that the majority of their products do not go to waste and avoid contamination by floodwater.

AmeriCold provides FDA regulated suggestions to help you in every possible situation you may find your business in during a destructive storm.



Prepare before power is lost:

- Place appliance thermometers in your refrigerator and freezer.
- Your freezer should be at or below 0 ° F and
- The refrigerator is at or below 40° F.
- Group food together in the freezer. This will help items stay colder longer.
- Freeze refrigerated items such as milk and fresh meat and poultry.
- Place meat and poultry to one side of the freezer on a tray to prevent cross contamination of thawing juices.
- Freeze containers of water to help keep food cold.
- Move food items from lower selves to higher selves in preparation for water from flooding to leak into the refrigerator and freezer.



When the power does go out:

- The refrigerator will keep food cold for about 4 hours if it is unopened.
- A full freezer will keep the temperature for approximately 48 hours
- Fifty pounds of dry ice will keep an 18 cubic foot, fully stocked freezer cold for two days.



Once the power goes back on:

- Check the temperature when the power comes back on. If the freezer thermometer reads 40° F or below, the food is safe and may be refrozen.
- You can't rely on appearance or odor. If the food still contains ice crystals or is 40° F or below, it is safe to refreeze or cook.



Before and after flood conditions:

- Do not eat any food that may have come into contact with flood -water.
- Place fruits and vegetables in waterproof bags or containers and place them on higher self's in refrigerators
- Raise any food in the refrigerator that is kept in a cardboard box. If the box gets wet the products will be contaminated.