

Freezers During Power Outage

During a power outage or if there is potential for a sustained power outage, there are some actions that you can do or not do that will help keep your frozen food safe.

- Do not open the freezer door. Opening the doors hastens thawing.
- Cover the freezer with blankets to help hold in the cold, but don't cover the vents.
- Group meat and poultry to one side of the freezer or on a tray so that if they start to thaw the meat juices will not get onto other foods.
- If the power might be off for several days, use dry ice to keep the temperature below freezing. Twenty-five pounds of ice should keep a full 10-cubic-foot freezer below freezing for three to four days and a half-full freezer for two to three days.
- If there is a potential for power failure, set the freezer control for -10°F to -20°F. The colder the foods, the longer they will keep.

There are several factors which influence the speed of thawing.

- The food in a fully-loaded freezer will last longer than a half-filled one.

- Pile the foods together to keep the foods frozen longer.
- Frozen meat will stay frozen longer than a freezer with lots of baked items.
- A large freezer will keep the foods frozen longer than a small one.

Block ice is better than dry ice in a refrigerator or ice chest. If block ice is used in a refrigerator, place it in a container large enough to hold the water after the block melts. (This is not necessary when using dry ice, because there is no moisture involved.) A large block of dry ice could freeze everything. If dry ice is used, place cardboard, insulation or regular ice between the dry ice and food to prevent freezer burn.

WARNING: When using dry ice – Dry ice is -80°C. Keep foods away from the dry ice. Do not handle dry ice without gloves. When using dry ice, the room should be ventilated. Do not place dry ice in an airtight container, it could burst suddenly when it warms.