

ENVIRONMENTAL SERVICES

FOOD SAFETY UPDATE

FOOD SAFETY IN AN EMERGENCY

Following an emergency such as flood, severe storm, cyclone, fire or power failure, there is a danger that any food you have may no longer be safe to eat.

FOOD SAFETY AFTER A FLOOD, CYCLONE OR SPILL

After an emergency, it is recommended to dispose of:

- food that has come into contact with floodwater
- food that has an unusual odour, colour or texture
- refrigerated food – perishable food (including meat, poultry, fish or dairy products) that have been left unrefrigerated or above 5°C for more than 4 hours
- frozen food – after 48 hours if the freezer is full of food or after 24 hours if the freezer is only half full. If frozen food has partially thawed, the food should be eaten as soon as possible.
- canned food where the can is open, swollen or damaged, or has a missing or damaged label such that the food cannot be identified
- food containers with screw caps, snap-lids, crimped caps (soft drink bottles), twist caps, and flip top lids.

DRINKING WATER

In an emergency, tap water and private water supplies from tanks, wells and bores may become unsafe to drink and use for cooking and cleaning.

AFTER A FIRE

One of the dangers of a fire can be toxic fumes from burning materials. Chemicals used to fight the fire can also contain toxic materials.

- Dispose of all food that has been near a fire
- Wash cooking utensils exposed to fire-fighting chemicals

AFTER A POWER FAILURE

If the power supply is off for more than 4 hours, food in refrigerators can spoil. Keep the refrigerator door closed as much as possible while the power is off.

Freezers will usually not defrost for at least 24 hours, provided the door is kept shut. After this time the food should be either cooked and or destroyed, but never re-frozen.



FOR FURTHER INFORMATION,
REFER TO COUNCIL'S WEBSITE

1300 696 272 (1300 MY NBRC)

www.northburnett.qld.gov.au

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