

Food preservation

In case of power failure, it's important to be aware of the risks related to the preservation and consumption of food.

A few helpful tips :

The Ministère de l'Agriculture, des Pêcheries et de l'Alimentation of Québec invites you to follow these recommendations:

- ☑ Look if there is water or foul smells in both the refrigerator and the freezer. If they were unplugged for a certain period of time, do not open their door in order to keep the low temperature as long as possible. Discard any perishable food that spent more than two hours in a temperature higher than 4°C (40°F).
- ✋ If the power failure occurred when you were not at home and if your appliances are still working when you get back:
- ✋ **CHECK** every perishable food (dairy products, meat, poultry, fish, eggs, etc.).
- ✋ **DISCARD** any spoiled food (mould and bad odours).
- ✋ **REPLACE** in the freezer all partially unfrozen food (frost on the package).
- ✋ **COOK** immediately all unfrozen food and food which has a temperature lower than 4°C (40°F).
- ✋ **Do not take any risk** with questionable food. When in doubt, throw it out.

For more information :

Ministère de l'Agriculture, des Pêcheries et de l'Alimentation : **1-800-463-5023**
Bureau régional de la qualité des aliments (blue pages in the telephone directory).

IN THE EVENT OF AN EXTENDED OUTAGE :

- In summer :** ➔ Take your food to a relative or neighbour who has not been affected by the outage.
- In winter :** ➔ Store some food outdoors or place it between two windows.