For those affected by power outages, here are some tips from Michigan State University Extension to keep your food safe and prevent food borne illnesses.

- Temperatures are considered safe if they are 40 degrees Fahrenheit or lower in the refrigerator or zero degrees or lower in the freezer.
- Keep refrigerator and freezer doors closed as much as possible to maintain the cold temperatures.
- An unopened refrigerator will keep food cold for about four hours.
- The refrigerator freezer will keep foods frozen for about a day.
- A full freestanding freezer may be safe for 48 hours (1/2 full about 24 hours).
- Buy dry or block ice to keep the refrigerator as cold as possible (50 pounds of dry ice should hold an 18-cubic foot fully-stocked freezer cold for two days).
- Meat, poultry, fish, or eggs still at safe temperatures need to be thoroughly cooked to proper temperature to destroy bacteria that could cause a food-borne illness.

If at any point the food was above 40 degrees Fahrenheit for two hours or more, discard it. When in doubt, throw it out.

More information at
http://msue.anr.msu.edu/news/keep_cold_food_safe_during_a_power_outage
http://msue.anr.msu.edu/news/food_safety_during_and_after_a_power_outage_keep_it_out
http://msue.anr.msu.edu/news/food_safety_during_and_after_a_power_outage_toss_it_out
https://www.foodsafety.gov/keep/charts/refridg_food.html
https://www.foodsafety.gov/keep/charts/mintemp.html