

Storm / Hurricane Preparedness Tips

Hurricane readiness should begin before a storm hits. Residents are encouraged to prepare now for Tropical Storm Season, so lives can be saved and illness prevented.

Food Safety

Due to power loss, food may not be safe to eat during and after a hurricane. Safe water for drinking, cooking, and personal hygiene includes bottled, boiled, or treated water.

- Throw away food that may have been exposed to flood or storm water.
- Throw away food that has an unusual odor, color, or texture.
- Throw away foods (including meat, poultry, fish, and eggs) that have been above 40 degrees Fahrenheit (F) for two hours or more.
- Throw away canned foods that are bulging, opened or damaged. Thawed food that contains ice crystals or is 40 degrees F or below can be refrozen or cooked.
- Food containers with screw-caps, snap-lids, crimped caps (soda pop bottles), twist caps, flip tops, snap-open, and home canned foods should be discarded if they have been exposed to floodwater, because they cannot be disinfected.
- While the power is out, keep the refrigerator and freezer doors closed as much as possible.
- Never place any type of food on a plate that previously held raw meat, poultry, or seafood.
- Thoroughly wash your hands before preparing or eating food, after using the bathroom or changing a diaper, after handling uncooked food, after playing with a pet, after handling garbage, after tending to someone who is sick or injured, after blowing your nose and after coughing or sneezing.