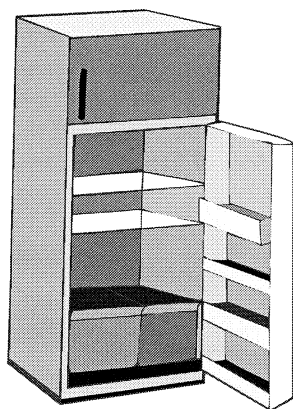


- Opened jars of vinegar-based salad dressings, jelly, relish, taco sauce, barbecue sauce, mustard, ketchup, olives and peanut butter.
- Fruit juices, unopened.
- Fresh herbs and spices.
- Fruit pies, bread, rolls and muffins.
- Cakes, except cream-cheese frosted or cream-filled.
- Flour and nuts.

Allow time for refrigerators to reach the proper temperature below 41 degrees before restocking.



Remember, when in doubt, throw it out!

Source: Clemson University Extension.
Home & Garden Information Center.

For more information about safe food handling and preparation:

FDA's Food Information Hotline
1-888-SAFEFOOD (1-888-723-3366)

USDA's Meat and Poultry Hotline
1-800-535-4555

FDA's Food Information and Seafood Hotline
1-800-332-4010

United States Food Safety Web Site
www.foodsafety.gov

The Food Domain. Michigan State University
www.fooddomain.msu.edu

Extension Disaster Education Network
www.eden.lsu.edu

Federal Emergency Management Agency
www.fema.gov

From the freezer

Meats and poultry — Discard if the color or odor is questionable. Thawed meat and poultry should be thoroughly cooked before refreezing and used as soon as possible.

Fruits (including juices) — Refreeze only those that look and smell acceptable.

Vegetables — Thoroughly cook and serve thawed vegetables immediately or refreeze after cooking.

Fish and shellfish — Discard, these highly perishable foods may be spoiled even if there is no bad odor.

Ice cream — Do not use melted ice cream.

Baked goods — Breads, cakes and pastries without custard fillings may be refrozen, but use as soon as possible.

Casseroles, pies, combination salads, and stews, should be cooked and reheated thoroughly and served immediately.