

Food



Wash your canned goods in detergent and water. Do the same for food in jars. If the labels come off, be sure you mark the contents on the can or jar with a grease pencil. Don't use canned goods when cans have bulged or are dented or rusted.

If your home freezer has stopped running, you can still save the frozen food:

- Keep the freezer closed. Your freezer has enough insulation to keep food frozen for a least one day - perhaps as many as two or three days.
- Move your food to a neighbor's freezer or commercial freezer firm
- Wrap the frozen food in newspapers and blankets, or use insulated boxes.

If your food has thawed, observe the following procedures:

- Fruits can be refrozen if they still taste and smell good. Otherwise, if the fruits are not spoiled, they can be eaten at once.
- Do not refreeze vegetables if they have thawed completely. Refreeze only if there are ice crystals in the vegetables.
- If your vegetables have thawed and cannot be used soon, throw them out. If you have any doubts whether your vegetables are spoiling, throw them out
- Meats may be refrozen (if ice crystals remain) but cook thoroughly before eating.

Refrigerators and freezers

To remove odor from your refrigerator or freezer, wash the inside with a solution of baking soda and water or use one cup of vinegar or household ammonia to one gallon of water. Some baking soda in an open container or a piece of charcoal can be placed in the refrigerator to absorb odor.

CAUTION:

When cleaning or discarding any refrigerator or freezer **BE SURE THE DOORS ARE REMOVED OR SECURED AGAINST CLOSING ON A YOUNG CHILD!**