

Freezer/Refrigerator Failure



University of Idaho Cooperative Extension
 Ada County 5880 Glenwood St., Boise, ID 83714
 phone (208) 377-2107 fax 375-8715

What to Save – and What to Throw Out

FROZEN FOODS	Ice Crystals still intact, food still cold (40° F or under)	Thawed, but held above 40° F under 2 hours	Held above 40° F for over 2 hours
MEAT/POULTRY Beef, veal, lamb, pork Poultry Variety Meats (liver, kidney, heart, etc) Casseroles, Stews, Pies, Combination Dishes	Refreeze Refreeze Use within 48 hours. Do not refreeze. Cook and serve immediately or cook and refreeze. Do not refreeze previously cooked dishes.	Cook & serve, or cook and refreeze. Cook & serve, or cook and refreeze. Cook and serve immediately. Cook (or reheat thoroughly) and serve immediately.	Discard Discard Discard Discard
DAIRY ITEMS Foods containing dairy products Hard cheese, butter and margarine	Cook and serve immediately. Refreeze	Discard Refreeze or refrigerate	Discard Refreeze or refrigerate
VEGETABLES, FRUITS & JUICES Garden Commercially packaged	Refreeze. May lose some texture and flavor. Refreeze. May lose some texture and flavor.	Juices - refreeze. Vegetables, fruits: Cook and serve immediately or cook & refreeze. Juices – refreeze. Other – discard.	Discard if mold, yeasty smell, or sliminess develops. Discard if mold, yeasty smell, or sliminess develops.
REFRIGERATED FOODS		REFRIGERATED FOODS	
Milk	Discard 8 hours after power loss.	Fresh Fruits & Vegetables	Normally safe as long as they look acceptable. Discard if mold, yeasty smell, or sliminess develops.
Fruit Juices, opened	Safe unrefrigerated. Discard if cloudy, bubbling, fermented, yeasty or moldy.	Fresh Meats & Poultry	Discard if held above refrigerator temperature (40° F) over 2 hours.
Eggs – fresh hardboiled	Safe unrefrigerated 5-7 days. Discard if shells are cracked or odor or discoloration is present. Discard if held above refrigerator temperature (40° F) over 2 hours.	Lunch meats/hotdogs	Discard if held above refrigerator temperature (40°F) over 2 hours
Hard cheeses, butter and margarine	Safe unrefrigerated if well wrapped. Discard if mold or rancid odors develop.	Mayonnaise, opened Opened containers of vinegar & oil, salad dressings, jellies, jams, mustard, ketchup, pickles, olives	Discard 8 hours after power loss. May be kept safely unrefrigerated until power returns.