



Outage Center Storm Information

Food Safety Information

Unfortunately, severe weather can lead to power outages. Liberty Utilities encourages customers to take necessary precautions to prevent food spoilage during an outage.

Perishable or frozen food that has been held at a temperature above 40 degrees Fahrenheit for more than two hours should be thrown away. In the event that an outage will last more than two hours, the following tips may help customers be prepared in order to save their perishable items.

- ✓ Rarely open either the refrigerator or freezer door so cold air does not escape.
- ✓ Keep a thermometer in the refrigerator and freezer so you can monitor the temperature when you open the door.
- ✓ If an outage appears to be lengthy, pack perishable items into a cooler surrounded by ice or dry ice. If outside temperatures are cold enough, below 40 degrees Fahrenheit, you can store the cooler outdoors.
- ✓ After electricity is restored, take the time to examine all of your perishable items to make sure that they have not spoiled. If you are in doubt, throw it out!
- ✓ Before returning food to a refrigerator or freezer, clean and disinfect it thoroughly. You can sanitize the space with one teaspoon of bleach in one quart of water. Do not use more bleach, as it can be toxic. Leave the door open until it dries completely.
- ✓ For a complete chart of food safety tips for refrigerated products from the American Red Cross, click [here](#).

Call Liberty Utilities at 1-800-206-2300 to report outages, flickering lights, downed lines, or other electrical problems. You can also report your outage online via MyAccount.
