



CHRISTIAN COUNTY EMERGENCY MANAGEMENT

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Some notes concerning the upcoming Ice Storm

FEMA does NOT reimburse people who purchase a generator unless Individual Assistance has been approved, and then only in cases of documented medical need.

FEMA and SEMA **do not endorse or approve private contractors.** Anyone claiming to be a FEMA- or SEMA-approved repairperson should be reported to local law enforcement officials and/or the Attorney General Fraud Hotline, 1-800-392-8222.

Food Issues

If the power is out for less than 2 hours, then the food in your refrigerator and freezer will be safe to consume. While the power is out, keep the refrigerator and freezer doors closed as much as possible to keep food cold for longer.

If the power is out for longer than 2 hours, follow the guidelines below:

- For the Freezer section: A freezer that is half full will hold food safely for up to 24 hours. A full freezer will hold food safely for 48 hours. Do not open the freezer door if you can avoid it.
- For the Refrigerated section: Pack milk, other dairy products, meat, fish, eggs, gravy, and spoilable leftovers into a cooler surrounded by ice. Inexpensive Styrofoam coolers are fine for this purpose.
- Use a digital quick-response thermometer to check the temperature of your food right before you cook or eat it. Throw away any food that has a temperature of more than 40 degrees Fahrenheit.
- Do not store food outside in an effort to keep it cold. The temperature outdoors can vary, and foods can thaw, allowing bacteria to grow. Also, foods may be exposed to animals or to unsanitary conditions. Instead of putting food outdoors, fill buckets, empty milk cartons, or cans with water and leave them outside to freeze. Then put the homemade ice in your refrigerator and freezer or coolers. Add block ice or dry ice, if available.
- Throw away any perishable foods (such as meat, poultry, fish, eggs, and leftovers) that have been above 41°F for two hours or more, and any food that has an unusual odor, color, or texture, or feels warm to the touch. Also throw away any food that has come in contact with raw meat juice.
- Do not taste food to determine if it is safe. Some food may look and smell fine, but if it has been at room temperature longer than four hours, bacteria can grow and multiply

rapidly. Some bacteria can produce toxins, which are not destroyed by cooking and can cause illness.

More information can be found at:

Food Safety After a Power Outage, American Red Cross

(www.redcross.org/services/disaster/0,1082,0_564_00.html) Provides tips on safely storing your food and a chart to help you determine if your food is still safe.

- Keeping Food Safe in an Emergency, United States Department of Agriculture (www.fsis.usda.gov/oa/pubs/pofeature.htm) Fact sheet and FAQs on food and water safety including guidance on when to discard perishable foods.
- Being Prepared, American Red Cross (www.redcross.org/services/disaster/beprepared) Comprehensive site on preparing for emergencies including power outages.
- Food Safety Office, CDC (www.cdc.gov/foodsafety) Comprehensive food safety information.

Generator Safety / Carbon Monoxide Poisoning

It is very important that residents:

- **DO NOT** use gasoline or diesel-powered generators inside your home. Generators should only be used outdoors where there is adequate ventilation. Generators should be placed where the exhaust will not collect in one area or flow into a structure through open doors or windows.
- **DO NOT** operate unvented fuel-burning appliances in any room with closed doors or windows or in any room where people are sleeping.
- **DO NOT** burn charcoal or use gas grills inside your home.
- **DO NOT** use portable fuel-burning camping equipment indoors.
- **DO NOT** use gas appliances such as ranges, ovens or clothes dryers for heating your home.

For more information about carbon monoxide poisoning visit the DHSS website at www.dhss.mo.gov/CO/.

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Director