



HURRICANE DORIAN

State of Georgia ESF-11 – Food Safety Information for CONSUMERS

Friday, Aug. 30, 2019

Hurricane Dorian is moving in a northwesterly direction and the National Hurricane Center is forecasting that the storm will impact the easternmost Florida coastline on Monday, Sept. 2. This forecast is subject to change as the storm continues moving and there is still a great deal of uncertainty surrounding the forecast. The latest weather information is available from the [National Hurricane Center](#).

Here in Georgia, the Georgia Department of Agriculture is preparing for the storm. The Food Safety Division encourages consumers and members of the food industry (retail stores, food processors, and wholesale distributors) to begin acting prior to the storm to be prepared for potential flooding, power loss, and structural damage.

Hurricane-related wind gusts may result in downed trees and power lines, causing power outages and structural damage to homes and buildings. Heavy rainfall could produce flash flooding and tornadoes are possible within the bands of the hurricane as it moves inland.

BEFORE THE STORM

1. Ensure you have a Family Safety Plan, which includes at least:
 - ✓ Emergency contact information for you & your family
 - ✓ Important documents (birth certificates, social security cards, driver's license, etc.)
 - ✓ Medical information and medications/prescriptions
 - ✓ Details for meeting places in case you are separated
 - ✓ Get additional tips at: <http://ready.ga.gov/make-a-plan>.
2. Have your Emergency Kit ready. A checklist is available at <http://ready.ga.gov/build-a-kit/>.
3. Check our GDA Hurricane website for an updated list of pet-friendly shelters with an interactive map available here: <http://agr.georgia.gov/gda-hurricane-response-dorian.aspx>. Find more tips for keeping pets safe during a disaster [here](#).
4. Prepare your refrigerator and freezer and have plenty of ready-to-eat (shelf-stable) foods on hand, in the event you lose power for an extended period.
 - ✓ Your freezer should be at or below 0 °F; refrigerator should be at or below 40 °F.
 - ✓ Starting NOW, freeze containers of water for ice to help keep food cold.
 - ✓ Get coolers ready in case of a power outage. Consider dry ice if possible.
 - ✓ Group foods together.

DURING & POST-STORM

1. A full refrigerator will keep food safe for about 4 hours (or longer, if you have ice). A full freezer will keep food safe for 48 hours (or 24 hours if half full). During any power outage, keep the doors closed as much as possible to maintain cold temperatures.

2. Once power is restored: If your freezer is at or below 40 °F (or food still contains ice crystals), food is safe and may be refrozen. If the refrigerator lost power for more than four hours, toss perishables.

FLOODING

1. Listen for public announcements about the safety of municipal water. If a **boil water advisory** is issued, or well water becomes compromised, boil water vigorously for 1 minute before using, or use bottled water for eating, drinking, dishwashing, brushing teeth, etc.
2. Do not eat food touched by flood water; discard any food or beverage that is not in a waterproof container if there is any chance it met flood water.
3. Discard any damaged cans, include those with swelling, leakage, punctures, holes, fractures, rusting, or denting severe enough to prevent opening with a manual, wheel-type can opener.
4. Thoroughly wash cooking utensils, pans, dishes, and countertops/food prep surfaces with soap and hot water. Rinse and then sanitize by applying a solution of 1 tablespoon of unscented, liquid chlorine bleach per gallon of drinking water. Let air dry.

Please remember that once the storm hits, response and recovery activities do not begin for at least 48 to 72 hours after high winds have ended, to ensure responder and public safety. That means it could take several days before responders are safely able to reach an affected area.

Find all the latest about food safety, livestock, shelters, fuel and other important disaster-related information for Georgia at <http://agr.georgia.gov/gda-hurricane-response.aspx>, and follow us on [Twitter](#) @GADeptofAg and @GDAFoodSafety.

Visit the Georgia READY website, <https://ready.ga.gov>, for tips, checklists and other valuable information to assist with various types of disasters. Be mindful and take protective measures for you, your business, and your family to be prepared for this storm and the days following. The GEMA/HS website also has additional information: <http://www.gema.ga.gov>.