Frozen Food and Power Outages: When to Save It and When to Throw It Out

Type of food	Contains ice crystals and feels cold as if refrigerated	Exposed to temperatures of 40°F (4°C) or above for more than 2 hours
Meat, poultry, seafood		
Meat, poultry, seafood – all types of cuts	Refreeze	Discard
stews, soups	Refreeze	Discard
Dairy		
Milk	Refreeze (some loss of texture)	Discard
Eggs (out of shell) and egg products	Refreeze	Discard
Ice cream, frozen yogurt	Discard	Discard
Cheese (soft and semi-soft)	Refreeze (some loss of texture)	Discard
Hard cheeses	Refreeze	Refreeze
Shredded cheeses	Refreeze	Discard
Cheesecake	Refreeze	Discard
Fruits		
Juices	Refreeze	Refreeze (discard if mold, yeasty smell, or sliminess develops)
Home or commercially packaged	Refreeze (will change texture and flavor)	Refreeze (discard if mold, yeasty smell, or sliminess develops)
Vegetables		
Juices	Refreeze	Discard after held above 40°F (4°C) for 6 hours
Home or commercially packaged or blanched	Refreeze (may suffer texture and flavor loss)	Discard after held above 40°F (4°C) for 6 hours
Breads and pastries		

Type of food	Contains ice crystals and feels cold as if refrigerated	Exposed to temperatures of 40°F (4°C) or above for more than 2 hours
Breads, rolls, muffins, cakes (without custard fillings)	Refreeze	Refreeze
Cakes, pies, pastries with custard or cheese filling	Refreeze	Discard
Pie crusts, commercial and homemade bread dough	Refreeze (some quality loss may occur)	Refreeze (quality loss is considerable)
Other Foods		
Casseroles: pasta, rice-based	Refreeze	Discard
Flour, cornmeal, nuts	Refreeze	Refreeze
Breakfast items: waffles, pancakes, bagels	Refreeze	Refreeze
Frozen meal, entree, specialty item (pizza, sausage and biscuit, meat pie, convenience foods)	Refreeze	Discard

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