



connected to a circuit protected by a GFI (ground fault interrupter) device. GFIs are easily tripped by power surges, shutting off power to your freezer. Homes in small Alaska communities should consider having a backup generator large enough to power the freezer in addition to other potentially necessary items like heaters or a stove.

3. **Anticipate an extended power failure (e.g., forecasted snow storm, construction in the area), reduce the freezer temperature to -10 or -20°F. The colder the food, the more time it takes to thaw.**
4. **Make sure you purchase a new freezer with an alarm. If you plan to purchase a new freezer, investigate models that have an alarm. No matter why the freezer is off, the alarm will sound to warn you if the temperature rises significantly. Alarms can also be purchased separately, including alarms that connect to smartphone apps.**
5. **Lock the freezer door. Keep the freezer door locked if there are small children in the household. This prevents children from leaving the door open. But make sure that it is a lock that cannot be accidentally engaged from inside the freezer.**
6. **Check the freezer occasionally to be sure it works properly — especially if the freezer is not in an area that you walk by daily. Make it part of your daily routine by keeping some regularly used items in it.**
7. **Locate a source of ice or dry ice or a friend or local store with freezer space available for your use, if needed. If you locate these sources in advance, your stress will be lower if your freezer is out of operation for a few days.**
8. **Be sure you have a source of ice or a spare freezer available, or if a communitywide power outage is possible, keep canning and other preservation supplies on hand to preserve food when there is no chance of using your freezer soon.**

Step 2: Understand Food Safety Basics

Perishable foods, including milk, meat, poultry and eggs, should not be stored between 40°F and 140°F for more than two hours. To remain safe, these foods must either be cooked or refrozen before the two-hour mark has been reached.

If a food from a failed freezer still has ice crystals and feels as cold as if refrigerated, or if a thermometer in the freezer or an instant-read thermometer in the food still reads 40°F or lower, it can be safely refrozen, though the quality of many foods may decrease.

If refreezing is not possible because the freezer cannot be repaired in time and there is no alternative

your household emergency supply of water, factor in water for cooking and preserving food. Base this extra amount of water on the size and contents of your freezer and the preservation methods you will likely use. For example, raw, frozen meats and fish do not require water to be pressure canned, but cooked meats and fish, vegetables, fruits and berries do.

Supplies: Electric burners will be fine if only the freezer is off-line, but if the home or community power is off-line a propane stove will be needed. Camp stoves and crab cookers work well. Keep extra propane on hand.

Containers: Keep several on hand for temporary cold food storage or transportation.

Recipes: Be sure to have tested preservation recipes, methods and processing times for the various types of food you will find in your freezer. For example:

- “So Easy to Preserve,” 6th edition, University of Georgia Cooperative Extension (available for purchase at your local UAF Cooperative Extension Service office)
- “The USDA Complete Guide to Home Canning,” http://nchfp.uga.edu/publications/publications_usda.html
- Food preservation publications from the UAF Cooperative Extension Service, www.uaf.edu/ces/pubs

Water Bath Canning — to preserve fruits and berries in jars for shelf-stable storage

- Jars specifically designed for home canning, from half-pint to quart-sized; two-part lids with unused flat lids
- A pot large enough to cover jars with water by one inch and still have room to boil
- A rack to hold jars on the bottom of the pot
- Canning utensils: jar funnel, jar lifter, cloth towels, hot pads
- Potable water
- Sugar or honey
- Ascorbic acid or vitamin C tablets
- Powder and liquid pectin to make jams and jellies

Quick Pickling — to acidify vegetables with vinegar in jars and water-bath can for shelf-stable storage

Note: Previously frozen vegetables will not make high-quality pickles, but they can be safely preserved.

- Water-bath canning equipment (see above)
- USDA tested recipes for pickling vegetables
- Potable water
- Canning and pickling salt
- White vinegar, 5 percent acidity
- White sugar
- Ascorbic acid or vitamin C tablets
- Spices

Fermentation Pickling — to acidify vegetables with salt for medium-term cold storage, if available (not shelf stable)

Note: Previously frozen vegetables are safe to preserve but will not make high-quality fermented pickles.

- Potable water

- Potable water
- Canning and pickling salt

- Spices

Pressure Canning — the only safe way to preserve meat, fish, seafood, poultry, game and unpickled vegetables (and mixtures of them) in jars for shelf-stable storage





