

Exhibit 7-3. Decision Table: How to Handle Frozen Foods After a Power Failure

If the food is...	And is...	Then...
Partially thawed (some ice crystals remain)	<ul style="list-style-type: none">• Meat, poultry, fish, shellfish• Produce• Dairy• Juice• Baked goods	Refreeze.
	<ul style="list-style-type: none">• Organ meat• Stews, casseroles, other cooked combinations	Do not refreeze. Cook and serve. (Refreeze only after cooking.)
Thawed, but cold (below 40 °F)	<ul style="list-style-type: none">• Meat, poultry, fish, shellfish• Produce• Organ meat	Cook and serve. (Refreeze only after cooking.)
	<ul style="list-style-type: none">• Juice• Dairy• Baked goods	Refreeze.
Thawed, and warm (above 40 °F)	<ul style="list-style-type: none">• Any food except baked goods	Discard.
	<ul style="list-style-type: none">• Baked goods	Serve.

Adapted from "Keeping Food Safe During Emergencies," available at http://www.fsis.usda.gov/Fact_Sheets/Keeping_Food_Safe_During_an_Emergency/index.asp.

Note: We've adapted this decision table without expert verification, so before you even think of using it, go to the Website listed or check with a food expert.