

SNAP Recipients:

Did you lose food during a power outage, fire, or flood?

Request **replacement SNAP** (Supplemental Nutrition Assistance Program) benefits to get new food*

If you are a SNAP recipient and your household has experienced a misfortune (such as a fire, flood or a power outage lasting more than four hours) you have 10 days to request replacement benefits for the food that was purchased with SNAP. After four hours in a closed refrigerator without power, your perishable items are likely not safe to consume. After 24 to 48 hours in a closed freezer, your frozen items are likely not safe to consume.



You must complete the JFS 07222 form, Statement Requesting Food Assistance Replacement Benefits OR scan the QR code, here!

Submit it to your local Job and Family Services.

<https://www.odjfs.state.oh.us/forms/num/JFS07222/pdf/>

*Replacement benefit amounts cannot exceed more than one month worth of SNAP allotments.

See the attached flyer provided by the CDC on how to eat safely after a power outage!



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Eat Safe Food after a Power Outage

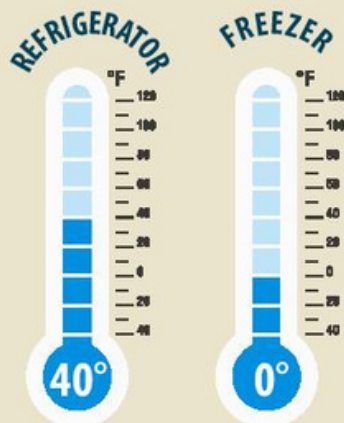
Refrigerated or frozen foods may not be safe to eat after the loss of power. Find out what you can do to keep food safe during a power outage, and when you need to throw away food that could make you sick.

Before

Keep appliance thermometers in your refrigerator and freezer.

The refrigerator should be at 40°F or below.

The freezer should be at 0°F or below.



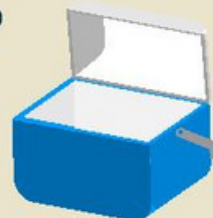
Prepare for emergencies or natural disasters



Freeze containers of water and gel packs to help keep your food at 40°F or below.

Have a cooler handy.

Buy dry ice or block ice to keep food cold in the refrigerator if the power might be out for a long time.



During

KEEP
Refrigerator
& Freezer Doors
CLOSED



4
Hours
in a
Refrigerator



48
Hours
in a
FULL
Freezer



24
Hours
in a
HALF-FULL
Freezer

After 4 hours without power, put refrigerated perishable foods in a cooler. Add ice or another cold source to keep them at 40°F or below.

After

Never taste food to determine if it is safe to eat. **When in doubt, throw it out.**

- **Throw out perishable food** in your refrigerator (meat, fish, cut fruits and vegetables, eggs, milk, and leftovers) **after 4 hours without power** or a cold source.
- Throw out any food with an **unusual odor, color, or texture**.
- **Check temperatures of food** kept in coolers or your refrigerator with a cold source. Throw out food above 40°F.
- If you have an appliance thermometer in your freezer, check to see if it is still at 40°F or below.
- You can **safely refreeze or cook** thawed frozen food **that still contains ice crystals** or is at 40°F or below.



www.cdc.gov/foodsafety