

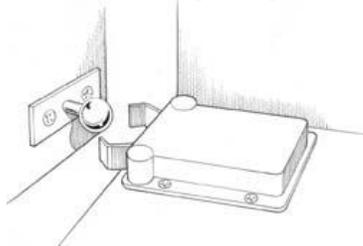
GARAGE & STORAGE SAFETY:

SECURING CABINETS:

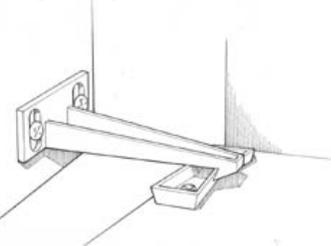
The ground movement that is caused by an earthquake can cause cabinet doors to fly open and the contents to fall out and break. This can cause damage to your cabinets, countertops and floors. These items can also be responsible for cuts and injuries during and after an earthquake.

To prevent your cabinet doors from flying open, you can install one of the following types of latches:

- A. Hook and Eye – inexpensive and inconvenient to use. Not recommended for cabinets that are opened and closed often.
- B. Standard Latch – mounts to the front of the door, can be inconvenient.
- C. Push Latch – mounts inside the door, holds the door shut, opens by being pushed gently inward, easy to use.
- D. Child Proof Latch – inexpensive, automatically closes, requires extra action when opening the door, takes some getting used to.



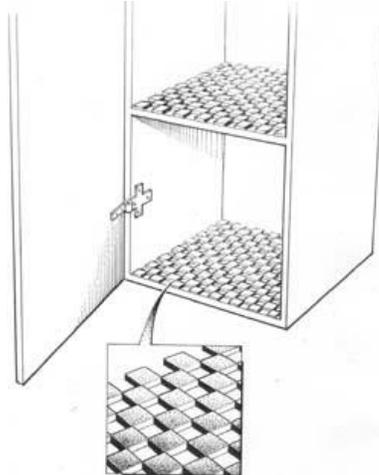
Push Latch



Child Proof Latch

SECURING CABINET CONTENTS:

The contents of your cabinets may shift and break from the movement of an earthquake. It is a good idea to provide some cushioning and padding for these fragile items by lining your cabinets with rubberized shelf mats. These usually come in rolls or pre-cut squares and can be purchased at hardware and variety stores. To protect very fragile or valuable china, cut a piece to fit between each plate in a stack.



STORING HOUSEHOLD CHEMICALS:

Secure all of your household chemicals and cleaning agents so they cannot fall and break. Some simple chemicals can become very dangerous or lethal if they mix with other chemicals.

1. Remove all heavy objects from upper shelves, especially around your car.
2. Secure open shelving with nylon webbing.

3. Store paints, gasoline, and other flammable liquids away from propane or natural gas hot water heaters.
4. Read labels so you know which chemicals cause lethal gasses when mixed with other chemicals, and store these in separate locations. (Such as chlorine bleach and ammonia which when mixed create deadly chlorine gas).
5. Properly dispose of any hazardous chemicals that are too old, have damaged or rusted containers, or you no longer need.

CHEMICAL SAFETY AFTER A DISASTER:

A pungent or noxious odor, bubbling liquid or any type of vapor should be regarded with utmost caution and avoided if at all possible. Chemicals can enter the body through inhalation (most common), absorption through the skin or eyes, ingestion from swallowing, and injection – from a skin penetration by a puncture or falling object.

1. Always assume that spilled chemicals are toxic. Do not hastily approach an area with spilled chemicals.
2. Close off the room where the spill has occurred from the rest of the house, but if possible to safely do so, open an outside window to that room so toxic gasses can escape to the outdoors.
3. Mark the door to the room with a sign, such as “CHEMICAL SPILL – USE CAUTION”
4. Get a professional to clean up the spill.

FOOD STORAGE AFTER LOSS OF POWER:

Keep your refrigerator and freezer doors closed as much as possible. A full refrigerator will maintain safe temperatures for up to six hours. A full freezer will maintain safe temperatures for up to two days, a half full freezer for one day. Any at-risk refrigerated foods that have reached a temperature of 45 degrees should be thrown out. **WHEN IT DOUBT – THROW IT OUT!** You can put ice bags in your freezer if the power is out for several days. The different food categories are as follows:

1. **POTENTIALLY HAZARDOUS:** meats, fish, poultry, dairy products, eggs and egg products, soft cheeses, cooked beans, cooked rice, cooked potatoes, cooked pasta, custards, etc.
2. **MAY NOT BE HAZARDOUS** if the power wasn't out for too long, but the **QUALITY** may be **AFFECTED:** salad dressings, mayonnaise, butter, margarine, produce, hard cheeses, etc.
3. **SAFE FOODS:** carbonated beverages, unopened bottled juice, ketchup, mustard, relish, jam, peanut butter, barbeque sauce, etc.

WHEN TO THROW OUT FOOD:

All refrigerated foods should be safe as long as the power is out no longer than a few hours and the doors have been kept closed. Potentially hazardous foods should be discarded if they have warmed up above 45 degrees. Frozen foods which are still frozen are OK. If a potentially hazardous food is thawed, but still has ice crystals, prepare it right away.

HOW DO I KNOW IF THE FOOD IS UNSAFE TO EAT?

You cannot rely upon appearance or odor. **NEVER TASTE FOOD** to determine its safety. Bacteria can grow quickly on food that has become warm for too long, and the food may look and smell just fine. If possible, use a thermometer to check food temperatures. If potentially hazardous foods are colder than 45 degrees, they are safe.

Wait for the power to come back on before restocking your refrigerator. Remember – ***WHEN IN DOUBT, THROW IT OUT!!***