## **Food & Water Safety During Wildfires**

## **Water Safety**

- Use bottled, boiled, or stored water if local water supplies may be contaminated by ash, chemicals, or infrastructure damage.
- Avoid collecting rainwater during active fires—it may contain toxic ash or airborne pollutants.
- Turn off ice makers and discard ice made after the fire started if your water source is compromised.
- If you must use tap water, treat it with a certified filter, boil it for at least 1 minute, or use water purification tablets.

## **Food Safety**

- Eat only sealed, non-perishable food stored in airtight containers.
- Discard any food—even if sealed—that was stored near heat, chemicals, smoke, or soot.
- Rinse fresh produce with clean water before use, or avoid it if water safety is uncertain.
- Do not eat food with unusual smells, colors, or textures, even if packaging looks intact.
- Refrigerated or frozen food may no longer be safe after a power outage—use a thermometer to ensure it stayed below 40°F (4°C).

## **Additional Tips**

- Keep at least a 3-day supply of emergency food and water per person (1 gallon of water per person per day).
- Store food and water away from potential contamination (smoke, ash, or hazardous chemicals).
- If in doubt, throw it out—food and water safety is critical during and after wildfire events.