

Fact Sheet: Public Safety Power Shutoffs

During extreme weather events, electrical power in high fire-threat areas may be shut off. This is a precaution known as a Public Safety Power Shutoff (PSPS). It is essential to prepare for a PSPS and have a plan.

When to Expect a PSPS

A PSPS is most likely to occur from May to November. This is when conditions are the hottest and driest.



Each PSPS is Unique: There is no single factor determining a Public Safety Power Shutoff, many criteria are used to determine if power should be turned off.

- A red flag warning
- Low humidity levels
- Sustained high winds forecasted
- Condition of dry fuel on the ground
- Moisture content of live vegetation

A PSPS can last for days. They are expected to become more common as the threat of wildfire increases.

- There may be multiple Public Safety Power Shutoffs a year.

Preparing for a PSPS

Sign Up for Alerts: Sign up with your energy company to be alerted in the event of a PSPS.

- When possible, alerts will be provided two days prior to a PSPS.

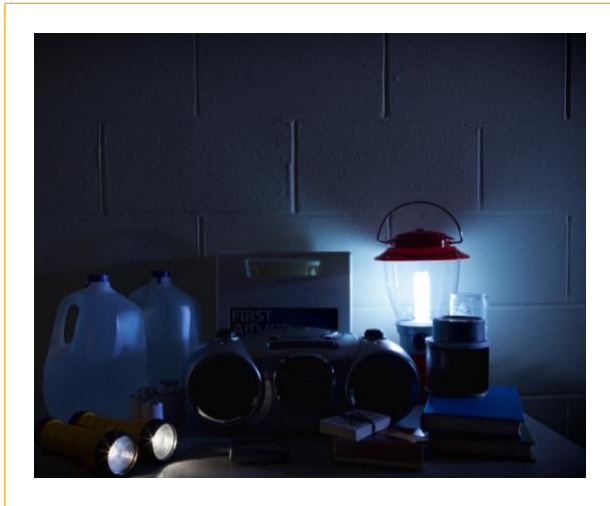
Assess Your Home's Wildfire Risk: Living in an area with a high wildfire-threat makes one more likely to experience a PSPS.

- Visit ucanr.edu/sites/fire/Safety/Current/ to determine the wildfire risk level of your location

Plan for Medical Needs: Make a plan for any medications that need to be refrigerated or medical devices that require power.

- If alerted of an upcoming PSPS, charge medical devices fully.
- Free portable batteries to power medical devices may be provided to those eligible by PG&E or through the Disability Disaster Access & Resources (DDAR) Program.

Ensure that you are able to open your garage door manually. Have a backup for any electronic keys or locks.



Prepare an Emergency Kit: Include shelf stable food, portable batteries, flashlights, a first aid kit, water, etc.

- One should also prepare an evacuation kit and have an evacuation plan.

Food Safety

Be Mindful of Food Temperature: When there is an extended power outage, the threat of foodborne illnesses increases.

- Perishable foods should always be kept at or below 40°F. Frozen foods should be kept at or below 0°F degrees.

Use Thermometers: Check foods that may have been at an unsafe temperature during a loss of power.

- Relying on a thermometer is the safest way to determine if food is safe to eat.
- Do not taste food to determine safety. The appearance and/or odor of food is not indicative of if it's safe to eat.

If In Doubt, Throw It Out: Discard any food, beverage, or medication that was at an unsafe temperature.

Keep Your Refrigerator and Freezer Closed: This will help preserve food.

- An unpowered refrigerator can keep food at safe temperatures for up to 4 hours.

- A full freezer can keep food at safe temperatures approximately 48 hours with the doors closed.
- Use dry or blocked ice for prolonged power outages.
- Prior to the outage, set the refrigerator and freezer to the coldest setting possible.

Additional Resources

For assistance with disaster preparedness for older adults and people with disabilities:

disabilitydisasteraccess.org

For more information on preparing for a PSPS:

prepareforpowerdown.com

To sign up for outage alerts:

pge.com/mywildfirealerts

To view the Seven Day PSPS Forecast:

pgealerts.alerts.pge.com/updates/7day/

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