



Office of Emergency Management

At-A-Glance Space Weather

The term "space weather" refers to the variable conditions on the sun and in space that can influence the performance of technology we use on Earth.

Extreme space weather could potentially cause damage to critical infrastructure – especially the electric grid – highlighting the importance of being prepared.

Before a Space Weather Event...

- Build an Emergency Supply Kit.
- Make a Family Communications Plan.
- Stay alert and aware of local news as information about an upcoming Space Weather event will be spread through the media and local emergency notification systems.
 - Within Cuyahoga County, we utilize the ReadyNotify System.

During a Space Weather Event...

- Follow energy conservation measures to keep the use of electricity as low as possible, which can help power companies avoid imposing rolling blackouts during periods when the power grid is compromised.
- Follow the Emergency Alert System (EAS) instructions carefully.
- Disconnect electrical appliances if instructed to do so by local officials.
- Do not use the telephone unless absolutely necessary, during emergency situations keeping lines open for emergency personnel can improve response.

Did You Know?

The vast majority of "5" level events will not cause catastrophic damages to the electric grid. On average, the Earth is impacted by such storms about four times during every 11-year solar cycle, so many large storms have impacted the planet since the Carrington Storm with much less signification impact.

For additional information on lightning, go to **www.ready.gov.**

Source: Federal Emergency Management Agency (FEMA)

After a Space Weather Event...

- Throw Out unsafe food:
 - Throw away any food that has been exposed to a temperature of 40° F (4° C) or higher for 2 hours or more or that has an unusual odor, color, or texture. When in doubt, throw it out!
 - Never taste food or rely on appearance or odor to determine its safety. Some foods may look
 and smell fine, but if they have been at room temperature too long, bacteria causing food-borne
 illnesses can start growing quickly. Some types of bacteria produce toxins that cannot be destroyed by cooking.





