Food and Agriculture Organization of the United Nations

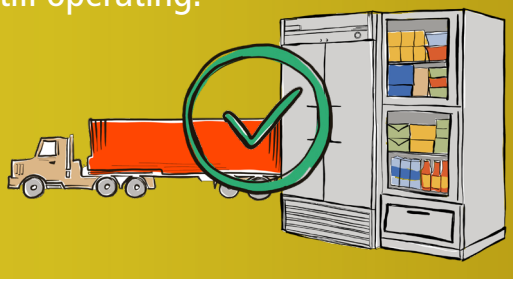
6 MEASURES TO KEEP FOOD SAFE in a WILDFIRE

STORE AND TRANSPORT SAFELY

Why is it important? Wildfires can compromise storage and transportation conditions through unsafe temperatures, contamination from smoke, ash, soot, and fire retardants, or power outages. While direct risks to human life are most important, taking steps before and after a fire to maintain proper facilities reduces the risks to the safety and quality of food.

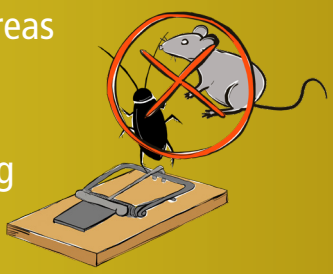
If you smell or see smoke or ash, close doors and windows and store food in airtight containers.

After a wildfire, inspect all facilities for fire-related impact. Ensure that fridges and freezers are still operating.



Clean, sanitize and dry all surfaces before storing or transporting food.

Protect food storage areas and transport vehicles from pests by sealing entry points and setting up traps and baits.



DID YOU KNOW?

Wildfires and other hazards can deplete food and water sources, leading pests to search for alternatives. Food storage and transport facilities are particularly vulnerable. Pests can enter through small holes or gaps around doors, pipes, cables, windows and vents, which is why potential openings must be sealed.