Food and Agriculture Organization of the United Nations

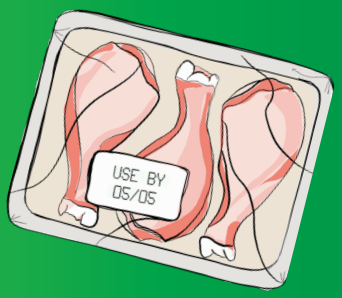
6 MEASURES TO KEEP FOOD SAFE in a WILDFIRE

USE SAFE INGREDIENTS

Why is it important? Wildfires can make food unsafe in several ways: The heat can accelerate food spoilage. If it is severe, the food packaging can burn, split, rupture or melt. Fire retardants and smoke particles released from burning materials contain toxic chemicals that cannot be fully removed from food by washing.

Only use foods that you have inspected carefully. They should have not been exposed to smoke or fire retardants, and be free from ash and soot.

Check date marks and use foods with a short shelf-life first. Don't consume food past its expiration date.



Throw out burnt food, as well as food items impacted by soot, heat, or fire retardants.

Never eat dead animals that you find, as they can harbor diseases or toxins.

DID YOU KNOW? Fire retardants used to control wildfires are typically bright pink or red. This helps firefighters see where it has been dropped. The color also makes it possible to identify crops and foods that have been exposed. These should not be consumed, as fire retardants are toxic.

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