Food and Agriculture Organization of the United Nations

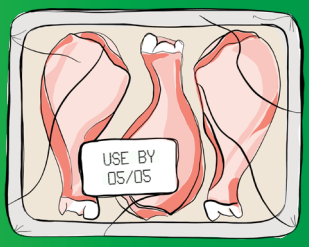
# 6 MEASURES TO KEEP FOOD SAFE in an EARTHQUAKE

## USE SAFE INGREDIENTS

**Why is it important?** After an earthquake, safe ingredients may become compromised by physical debris, germs or chemicals. Toxins may also form in damaged and moldy foods. Using safe ingredients in food preparation is essential to avoid foodborne disease.

Wash fruits and vegetables thoroughly if safe water is available, and peel them if you can.

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




Do not harvest shellfish immediately following an earthquake.

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

**DID YOU KNOW?**

Food saved from earthquake-affected buildings may still be edible. Undamaged cans, containers, packages or jars with intact seals, as well dry packaged foods in sealed bags can be salvaged. Check for spoilage and make sure it isn't expired. Clean the outside surface and prepare according to the instructions.