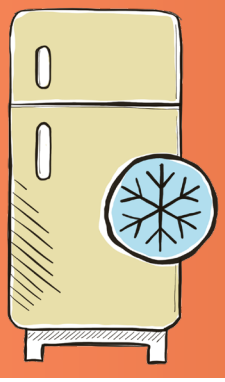
Food and Agriculture Organization of the United Nations

6 MEASURES TO KEEP FOOD SAFE in a DROUGHT

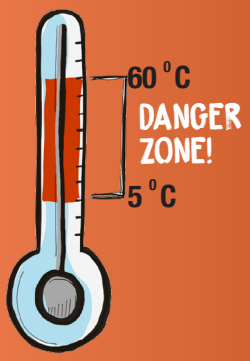
CONTROL TEMPERATURE

Why is it important? High temperatures and heatwaves often occur alongside droughts. This can speed up the growth of germs in food, making it spoil faster. Harmful bacteria grow rapidly in the Danger Zone (5 °C to 60 °C), especially in perishable foods like meat, poultry, seafood, eggs, or leftovers. Power outages may also prevent fridges and freezers from operating safely.

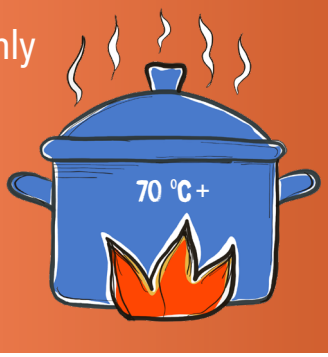


During a power outage, avoid opening the freezer or fridge and do not add any food.

Don't eat any perishable foods left above 4 °C for more than four hours.



Cook food thoroughly until steaming hot, especially meat, poultry, seafood, eggs or leftovers.



Be safe, not sorry, and discard any foods you're unsure about.

DID YOU KNOW? Fridges and freezers continue to keep food cold temporarily during power outages. Food stays frozen for 48 hours in a full freezer and 24 hours in a half-full freezer. Fridges will maintain safe temperatures for up to four hours. Opening the doors or adding warm food will make the internal temperature rise, which is why it's important to keep doors shut.

www.fao.org/food-safety