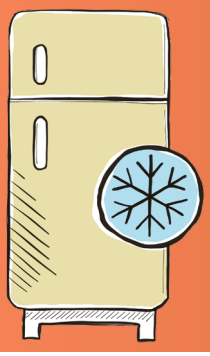
Food and Agriculture Organization of the United Nations

6 MEASURES TO KEEP FOOD SAFE in a WILDFIRE

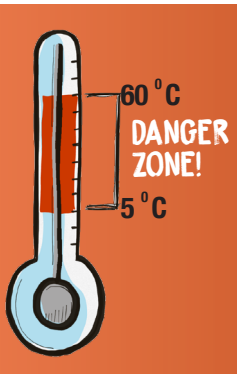
CONTROL TEMPERATURE

Why is it important? Droughts and heatwaves often occur with wildfires. Heat speeds up the growth of germs in food, making it spoil faster. Harmful bacteria grows rapidly in the Danger Zone (5 °C to 60 °C), especially in perishable foods like meat, poultry, seafood, raw 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, raw eggs or leftovers.

Be safe, not sorry, and discard any foods you're unsure about, especially returning home after an evacuation.

DID YOU KNOW?

Perishable foods must be heated to 70 °C for one minute or longer to be safe to eat. How can you tell your food is hot enough? Cook poultry until the juices are clear and the inside is no longer pink. Eggs and seafood should be piping hot throughout. Bring liquid foods like soup or stew to a boil for at least 60 seconds.

www.fao.org/food-safety