Food and Agriculture Organization of the United Nations

6 MEASURES TO KEEP FOOD SAFE in a DROUGHT

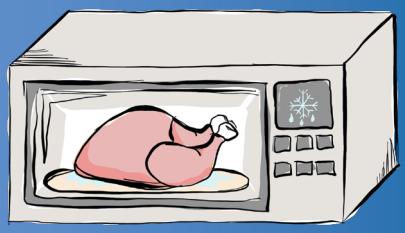
USE SAFE WATER

Why is it important? Droughts reduce the amount of water available. This can lower water quality by making pollutants more concentrated. When clean water is scarce, it can be difficult to keep food safe. However, it is possible to conserve water without compromising on cleanliness, even during a drought.

Drink and prepare food only with bottled, boiled or treated water if safe water is unavailable from your usual source.

Conserve water by not letting taps run continuously. Wash dishes in a basin.

Repair indoor and outdoor water appliances promptly to prevent leaks.



Defrost food in a microwave or refrigerator to avoid using tap water.

Be alert to changes in water quality, and follow advice provided by government authorities.

DID YOU KNOW?

Water that comes in direct contact with food or food contact surfaces (e.g. counters, dishes, or kitchen utensils) should be "potable," meaning safe for human consumption. Otherwise, germs might spread from the water to the food.

www.fao.org/food-safety