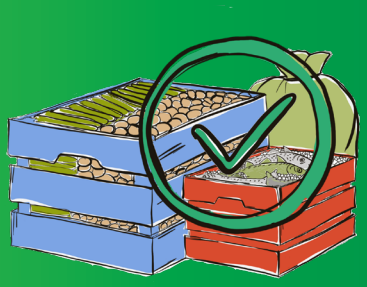
Food and Agriculture Organization of the United Nations

# 6 MEASURES TO KEEP FOOD SAFE in a DROUGHT

## USE SAFE INGREDIENTS

**Why is it important?** Droughts, linked to high temperatures and water shortages, are a serious hazard to livestock, poultry and crops. Harmful bacteria, which appear as blue-green algal blooms, can grow in rivers and streams, as droughts often reduce the flow of the water. These can be absorbed by fish or shellfish, making them unsafe to consume.

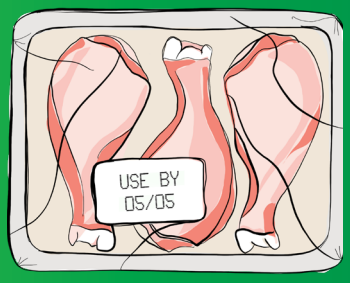
Always buy meat and produce from a trusted supplier with a good track record, especially during a drought.



Follow advisories on algal blooms before consuming fish or shellfish from stagnant water.

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

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




**DID YOU KNOW?** The "Best before date" refers to food quality, so unopened food past this date may still be edible if it has been stored properly. However, food past the "Use-by date" (also known as the "Expiration date") should not be sold or consumed due to safety reasons.

www.fao.org/food-safety