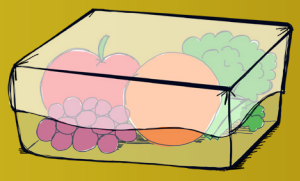
Food and Agriculture Organization of the United Nations

6 MEASURES TO KEEP FOOD SAFE in a DROUGHT

STORE AND TRANSPORT SAFELY

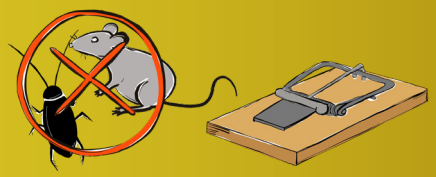
Why is it important? Droughts increase the likelihood of dust storms, which can carry harmful pollutants. Protecting food from these particles during storage and transport preserves its quality and safety. Droughts also disrupt natural food sources, forcing wildlife and pests to search for food in human-occupied areas and increasing the risk of food contamination and disease transmission.

Store and transport food in clean containers. Protect food by keeping it covered.



Clean and sanitize all food storage and transportation spaces to remove food sources for pests.

Protect food storage areas and transport vehicles from pests by sealing entry points and setting up traps and baits.



Always follow the manufacturer's storage instructions and shelf-life labels.

Throw out food that has gone bad promptly to avoid spoiling other foods.

DID YOU KNOW?

Implementing the FIFO system - "first in, first out" - is an important measure for maintaining the safety and quality of food. For fresh produce or perishables, this means using or removing first whichever item was stored earliest. For long shelf-life products, use items according to the best-before date mark for optimal quality.

www.fao.org/food-safety