Food and Agriculture Organization of the United Nations

6 MEASURES TO KEEP FOOD SAFE in a DROUGHT

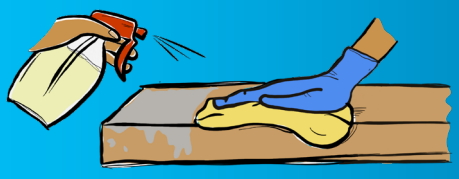
PRACTISE GOOD HYGIENE

Why is it important? Maintaining good hygiene practices during droughts can be challenging due to water shortages. However, upholding basic cleanliness remains essential to prevent the spread of harmful bacteria, viruses, parasites and other contaminants that cause foodborne diseases.

Wash hands with soap and water (or sanitizer) before and after handling food, before eating, and after using the toilet.

Separate raw and cooked food, and never use the same equipment for both unless it has been sanitized.

Clean food storage areas and any surfaces, utensils and equipment used to prepare food.



Do not use or consume food with an unusual color or odor, or past the expiration date.

Use a garbage bin with a lid to control odors and avoid attracting pests.

DID YOU KNOW? Cleaning areas used to prepare or store food is done in three main steps: removing debris (e.g. wiping, vacuuming), rinsing, and sanitizing to kill germs. Certain sanitizers might not be safe for food contact surfaces, so check the label to make sure it is food grade.

www.fao.org/food-safety