If food smells bad or looks different (for example, slimy or mouldy), it is not safe for human consumption. This can include:

- Perishable food such as meat, poultry, fish and eggs that have been exposed to temperatures above 5 °C for more than two hours.
- Items stored in refrigerators that have been in contact with liquids or juices from meat or fish.
- Canned food and bottled beverages that may have been contaminated by thawing liquids seeping in under caps and lids.

Damage or contamination may occur without visible signs. When in doubt, throw it out.

Discard unsafe food.
- Unsafe food must be thrown away and destroyed.
- Ensure that unsafe food is made inaccessible to customers.
- Document the location of disposed food and keep a record of it.

Purchase and use only safe food from reliable and trusted sources.
- Be alert for signs that the food has been stored at improper temperatures or unhygienically handled.

For more information, please visit The Five Keys to Safer Food Programme recommended by the World Health Organization: https://www.who.int/activities/promoting-safe-food-handling
Sanitize recovered food, food preparation facilities and cookware.

1. Purify water for drinking and food preparation.
2. Boil or use purifying tablets or a solution of four drops of unscented household bleach with no additives (5% hydrochloric acid) per litre of water. Wait for at least 30 minutes before using or serving boiled or purified water.
3. Use strainers to collect food scraps and leftovers which could be sources of contamination. Discard waste several times a day.

Keep safe food protected. All food and drinks must be stored in cool and dry places, away from high humidity, moisture and direct sunlight.

TIP 2

Inform staff and customers about the five keys to safer food.

1. Keep clean
2. Separate raw and cooked food
3. Cook thoroughly
4. Keep food at safe temperatures
5. Use safe water and raw ingredients

If selling or marketing recovered food: Check the recovered food carefully, clean and label it accordingly.

TIP 3

Cooperate with food inspectors.

Liaise with food inspectors and follow their guidance. Only resume activities after the necessary conditions for safe food storage, handling and preparation are met.

For more information, please visit The Five Keys to Safer Food Programme recommended by the World Health Organization: https://www.who.int/activities/promoting-safe-food-handling

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