Food that has been in contact with flood-water may have become unsafe for human consumption. Food suppliers and vendors can reduce food safety risks by following these simple tips.

**TIP 1**

Assess food and raw ingredients, and discard food that you suspect is contaminated.

**Assess the safety of food that has been in contact with flood-water.** If food or raw ingredients smell bad or look different (for example, slimy or mouldy), they are not safe for human consumption. This can include:

- Meats, fruits, vegetables and rice that have been in contact with flood-water.
- Food stored in permeable packaging such as cardboard, plastic wrap, foil, screw-topped jars and bottles that have been in contact with flood-water, even if the contents seem dry.
- Items that cannot be effectively cleaned such as cardboard juice or milk boxes and food containers with screw tops, snap lids, pull tops or crimped caps.

Contamination may occur without visible signs. When in doubt, throw it out.

**Discard contaminated food.**

- Contaminated food must be thrown away.
- Ensure that contaminated food is made inaccessible to the public.
- Document the location of disposed food and keep a record of it.

**Purchase and use only safe food and raw ingredients from reliable and trusted sources.**

- Be alert for signs that the food has been exposed to flood-water or other sources of contamination.

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](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. Boil or use purifying tablets or a solution of four drops of non-scented household bleach with no additives (5% hydrochloric acid) per litre of water. Wait at least 30 minutes before using or serving boiled or purified water.

2. Clean recovered food, including undamaged and unopened canned and bottled goods, with sterilized or chlorinated water. Sanitize food preparation facilities and cookware.

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

Ensure that staff and customers have access to toilets, clean water and soap. Food preparation and consumption must take place in a clean environment.

TIP 3
Inform staff and customers.

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: Clean recovered food carefully and label it accordingly.

TIP 4
Cooperate with food inspectors.

Comply with food inspection procedures and guidelines. Only resume activities after the necessary conditions for safe food 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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