Assess your food stock. Discard food that shows signs of heat exposure and unpackaged food which has been exposed to smoke, fumes or firefighting chemicals.

Any type of food stored in permeable packaging — cardboard, plastic wrap, etc. — should be thrown away. Toxic fumes can permeate the packaging and contaminate the food.

Food that has been exposed to smoke or fumes should be discarded. This includes unpackaged food in refrigerators, which are not airtight.

Purchase and use only safe food and water from reliable and trusted sources. Be alert for signs that the food has been stored at improper temperatures or exposed to chemicals. Do not under any circumstance sell or use food or water that has been contaminated by chemicals, as toxins cannot be removed or washed off.
**TIP 3**

*Keep food preparation areas clean and safe.*

- **Check water sources.** If your water source has changed colour or has a foul or chemical smell, do not use it. Instead, find alternative sources for water, such as water trucks.

- **Chemicals used to fight fires contain toxic materials and can contaminate food and cookware.** Washing food does not remove chemicals. Any food that has been exposed to chemicals should be discarded, including crops grown in agricultural fields.

- **Canned goods and cookware exposed to chemicals can be decontaminated.** Wash in a strong detergent solution, then soak for 15 minutes in a solution of 1.5 tablespoons of unscented liquid chlorine bleach per five litres of water.

**TIP 4**

*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**

*Selling or marketing salvaged foods:* Clean recovered foods carefully and label them accordingly. Do not under any circumstance sell or use food or water that has been contaminated by chemicals, as toxins cannot be removed or washed off.

**TIP 5**

*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](https://www.who.int/activities/promoting-safe-food-handling)

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