Fires, explosions and volcanic eruptions can damage and contaminate food and water due to heat, smoke, fumes and chemicals. Food inspectors can manage the risk to public health and safety with these simple tips.

**TIP 1**

**Inspect for signs of contamination.**

Inspect all stages of food supply, from production, processing, transport and distribution, to preparation and handling in markets, restaurants and food stalls. Make sure to also inspect crop fields, water bodies and slaughterhouses.

Assess the type and extent of contamination of food and water, especially caused by exposure to heat, smoke, fumes and chemicals. Pay special attention to obvious exposure to chemical contamination from firefighting efforts. Toxins can be deadly and cannot be sanitized or washed off. Clearly label contaminated food as unfit for consumption.

**TIP 2**

**Inform food suppliers and vendors about food safety risks and take necessary action.**

Advise on what food may be used, sold and discarded. Be alert for signs that the food has been exposed to heat, smoke, fumes or chemicals. Food that smells bad or looks different than it should may not be safe for human consumption. This can include:

- Meat, fruit, vegetables and rice
- Food in permeable packaging such as cardboard, plastic wrap, cans, screw-topped jars and bottles
- Canned food and bottled drinks that look or smell contaminated

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

**Discard contaminated food to prevent further contamination.** Ensure that contaminated food and drinks are discarded or made inaccessible to the public. Document the location of disposed food thoroughly and keep a record of it.

For more information, please visit [The Five Keys to Safer Food Programme](https://www.who.int/activities/promoting-safe-food-handling) recommended by the World Health Organization.
**TIP 3**

**Inform about measures to maintain food safety.**

Promote sanitation of salvaged food, food preparation facilities and cookware.

- Purify water for drinking and food preparation. Boil or use purifying tablets or unscented household bleach with no additives: four drops of household bleach (5% hydrochloric acid) per litre of water. Wait at least 30 minutes before using or serving boiled or purified water.

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

Instruct food suppliers and vendors to keep safe food protected.

All food and drinks must be stored in cool and dry places, away from sources of contamination.

**TIP 4**

**Inform the public about good food hygiene practices.**

Inform food handlers and consumers 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

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)