



World Food Safety Day

Safe food now for a healthy tomorrow

This day is jointly celebrated by the UN Food and Agriculture Organisation and the WHO, in recognition of the fact that

Food safety saves lives.



07th June

Food safety is everyone's business

From Farm to Fork, from Farmer to Consumer, everyone is involved.

At every point in the chain, there are hazards that can cause contamination.

Everyone involved at the various stages has a responsibility to keep food safe.



COVID-19 and Food Safety

There is no evidence that COVID-19 transmits through food!
The main risk arises due to human-to-human transmission during food handling, especially in areas of poor ventilation.

Staying Safe

When purchasing food:

- Do not go shopping if you are feeling unwell
- Keep distance from other shoppers
- Carry your own bags
- Minimise touching food products and surfaces
- Carry your own sanitizer
- Wash your hands with soap and water on returning home

Ordering Food from Delivery Platforms:

- Keep at least 1-meter distance from food delivery person
- Preferably, choose contactless delivery option
- Discard external packing and do not reuse
- Wash hands with soap and water before eating
- Eat Hot foods Hot, and Cold foods Cold

When handling food:

- Do not wash the exterior of eggs. Wipe with dry cloth or brush to remove external contaminants
- Wash fresh vegetables and fruits in running water and steep in a light Potassium Permanganate solution followed by rinsing with water
- Store eggs and perishable items in the refrigerator
- Wash milk packets in running water and cut only after drying
- Wash hands with soap and water before and after handling food
- Do not use any chemicals or sprays on foods for any kind of 'sanitization'