



Policy & Prevention

Policy makers VS food handler/customer prevention

As part of its global strategy to decrease the burden of foodborne diseases, WHO identified the need to communicate simple global health messages based on scientific evidence to train all types of food handlers and consumers

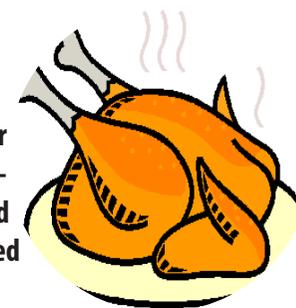
The Five Keys to Safer Food explain the basic principles that each individual should know all over the world to prevent foodborne diseases. Over 100 countries have reported using the Five Keys to Safer Food. As a result, thousands of food handlers, including consumers, are empowered to prevent foodborne diseases, make safe and informed choices and have a voice to push for a safer food supply

To ensure the same understanding in practice along the full chain - from farm to table - WHO has developed additional Five Keys materials directed to rural people who grow fruits, vegetables and fish for their own use or for sale on local markets. WHO's objective is to target those who usually do not have access to food safety education despite the important role they have in producing safe food for their community

What can consumers do to protect themselves from foodborne illness?

A few simple precautions can reduce the risk of foodborne diseases:

-Cook meat, poultry and eggs thoroughly. Using a food thermometer to measure the internal temperature of meat is a good way to be sure that it is cooked sufficiently to kill bacteria.

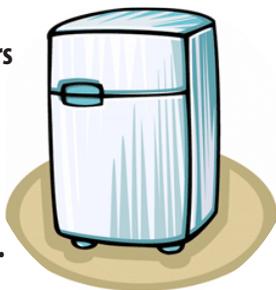


Separate: Don't cross-contaminate one food with another. Avoid cross-contaminating foods by washing hands, utensils, and cutting boards after they have been in contact with raw meat or poultry and before they touch another food.



Chill: Refrigerate leftovers promptly.

Bacteria can grow quickly at room temperature, so refrigerate leftover foods if they are not going to be eaten within 4 hours.



Clean: Wash produce.

Rinse fresh fruits and vegetables in running tap water to remove visible dirt and grime.

Report: Report suspected foodborne illnesses to your local health department. The local public health department is an important part of the food safety system.

Often calls from concerned citizens are how outbreaks are first detected.

If a public health official contacts you to find out more about an illness you had, your cooperation is important. In public health investigations, it can be as important to talk to healthy people as to ill people.



What is the role of policymakers in food-borne illness outbreaks?



Policymakers need to understand costs and risks to states that foodborne illness cause, and that they must be prepared with effective prevention and control policies. Policymakers gather material and analyze them to decide what further step that they can take on. Some materials they gather include the Guidelines for Foodborne Disease Outbreak Response that is the publication by the Council to Improve Foodborne Outbreak Response (CIFOR) to address some of the most critical elements of a more effective, prevention-oriented food safety system and points the way toward a

better system of outbreak response, a popular website of FoodSafety.gov that has information regarding food poisoning and product recalls, that also provides information on how to prepare and store food safely to prevent illnesses, and a toolkit by the CIFOR guides public health practitioners through a series of worksheets intended to help jurisdictions identify the recommendations which will work best for them. This toolkit was developed to further help states and cities to understand the contents of their Guidelines and how to implement appropriate recommendations. Besides these material, policymakers have lots of another material related to the foodborne disease that put as much as concern with different focus.

Sources :

www.who.int/foodsafety/consumer/5keys/en/
<http://www.womeningovernment.org/public-health/preparedness/foodborneillness>