Why educate the food handlers?

Billions of people all over the world do not have access to food safety education despite the important role they have in producing safe food for their community. Knowing how to grow and handle products safely, store and cook them properly, and make wise choices is absolutely vital to protect health.

The Five Keys to Safer Food

1. Keep clean
2. Separate raw and cooked
3. Cook thoroughly
4. Keep food at safe temperatures
5. Use safe water and raw materials

In 2001, WHO identified the need to create a global message easy to adopt and adapt to educate all food handlers, including consumers.

Widely adopted by countries (over 100 countries have reported using the WHO message in a wide range of settings, including in emergencies) the Five keys to Safer Food poster is available in 88 languages. Over the past years, the Five Keys to Safer Food have become an international reference source and are recognized as one of the best WHO global risk communication message.

As a result, billions of food handlers are empowered to prevent foodborne diseases, make safe and informed choices, and have a voice to push for a safer food supply.

Practical implementation of the ONE HEALTH approach

Based on the success of the Five Keys to Safer Food concept, WHO developed

in 2012: Five Keys to growing safer fruits and vegetables: promoting health by decreasing microbial contamination

in 2015: Five keys to growing safer aquaculture products to protect public health - developed in collaboration with the Food and Agriculture Organization of the United Nations (FAO)

- To encourage hygienic practices from farm to table
- To prevent foodborne diseases outbreaks
- To promote understanding of the links between the health of humans, animals and the environment
- To build healthy market places
- To improve community health
- To aid in achieving the UN Sustainable Goals (SDGs)

The mission of the WHO Department of Food Safety and Zoonoses is to lower the burden of foodborne diseases, thereby strengthening the health security and ensuring sustainable development of Member States.
Simple messages help countries, communities and individuals avoid foodborne diseases

- 1 in 10 people fall ill every year from eating contaminated food and 420 000 die as a result.
- Children under 5 years of age are at particularly high risk, with some 125 000 young children dying from foodborne diseases every year.

Diseases that people get from eating contaminated food are an important cause of illness, disability and deaths around the world, as revealed by the first ever **WHO Estimates of the Global Burden of Foodborne diseases** published in December 2015. Foodborne diseases—especially those caused by bacteria, viruses, parasites and fungi—are preventable, and education in safe food handling is a key measure for prevention, including to contain antimicrobial resistance. With the Five Keys materials, WHO’s objective is to promote the same understanding along the food chain and target those who usually do not have access to food safety education despite the important role they play in producing safe food for their community.

Prevention first!

Five Keys materials (posters, training manuals and videos) are available in several languages at [http://www.who.int/foodsafety/areas_work/food-hygiene/5keys/en/](http://www.who.int/foodsafety/areas_work/food-hygiene/5keys/en/).