Food and Agriculture Organization of the United Nations

World Health Organization

SUSTAINABLE DEVELOPMENT GOALS

7 June 2019 **World Food Safety Day**

Food safety, everyone's business

A Guide to World Food Safety Day 2019

Get Started!

The first ever World Food Safety Day (WFSD) will be celebrated on 7 June 2019 to draw attention and inspire action to help prevent, detect and manage foodborne risks, contributing to food security, human health, economic prosperity, agriculture, market access, tourism and sustainable development.

Theme

"Food safety, everyone's business"

Everyone has the right to safe, nutritious and sufficient food. Still today, almost one in ten people in the world fall ill after eating contaminated food. When food is not safe, children cannot learn, adults cannot work. Human development cannot take place.

Safe food is critical to promoting health and ending hunger, two of the primary goals of the 2030 Agenda. There is no food security without food safety and in a world where the food supply chain has become more complex, any adverse food safety incident may have global negative effects on public health, trade and the economy.

Yet food safety is taken for granted. It is often invisible until you get food poisoning. Unsafe food containing harmful bacteria, viruses, parasites or chemical substances, causes more than 200 diseases – ranging from diarrhoea to cancer.

This international day is an opportunity to strengthen efforts to ensure that the food we eat is safe. Whether you produce, process, sell or prepare food, then you have a role in keeping it safe. Everybody along the food chain is responsible for food safety.

For this inaugural WFSD all stakeholders are invited to raise global awareness about food safety in general and to highlight that everyone involved in food systems has a part to play. This year WFSD reinforces the call to strengthen commitment to scale up food safety made by the **Addis Ababa Conference** and the **Geneva Forum** under the umbrella of "The Future of Food Safety" in 2019.

To combat ongoing changes in climate, global food production and supply systems that affect consumers, industry and the planet itself, everyone needs to consider food safety now and tomorrow.

Calls to action

What you can do to make a sustained difference in food safety

This action-oriented campaign will promote global food safety awareness and call upon countries and decision makers, the private sector, civil society, UN organizations and the general public to take action.

We are inviting all players in the farm-to-fork continuum to get involved: FAO, WHO and Codex Member Countries and their partners; everyone who grows, processes, transports, stores, sells and consumes food; goodwill ambassadors; social media influencers and the general public, especially youth.

1. Ensure it's safe

Governments must ensure safe and nutritious food for all

National governments are critical in guaranteeing that we all can eat safe and nutritious food. Policy makers can promote sustainable agriculture and food systems, fostering multi-sectoral collaboration among public health, animal health, agriculture and other sectors. Food safety authorities can manage food safety risks along the entire food chain, including during emergencies. Countries can comply with international standards established by the Codex Alimentarius Commission.

2. Grow it safe

Agriculture and food producers need to adopt good practices

Farming practices must ensure a sufficient supply of safe food at a global level today while at the same time mitigating climate change and minimizing environmental impacts for tomorrow. As food production systems transform to adapt to changing conditions, farmers must carefully consider optimal ways to address potential risks to ensure that food is safe.

3. Keep it safe

Business operators must make sure food is safe

Preventive controls can address most of food safety problems. Everyone involved in food operations – from processing to retail – must ensure compliance with programmes like HACCP, a system that identifies, evaluates and controls hazards which are significant for food safety from primary production to final consumption. Additionally, good processing, storage and preservation help retain nutritional value and food safety as well as reduce post-harvest losses.

4. Check it's safe

All consumers have a right to safe, healthy and nutritious food

Consumers have the power to drive change. They need to be empowered to make healthy food choices for themselves and support sustainable food systems for the planet. Given the complexity of food safety, consumers need access to timely, clear and reliable information about the nutritional and disease risks associated with their food choices. Unsafe food and unhealthy dietary choices swell the global burden of disease.

5. Team up for safety

Food safety is a shared responsibility

The diverse group that share responsibility for food safety – governments, regional economic bodies, UN organizations, development agencies, trade organizations, consumer and producer groups, academic and research institutions and private sector entities – must work together on issues that affect us all, globally, regionally and locally. Collaboration is needed at many levels – across sectors within a government and across borders when combatting outbreaks of foodborne illness globally.

How to participate in WFSD

Organize a WFSD event

Celebrate WFSD by organizing different activities aimed at the general public – concerts, festivals or fairs, food tastings or cooking demonstrations with a #foodsafety message. You can also host a public lecture, panel or roundtable with political leaders, educators, scientists and farmers, followed by a question and answer session to encourage involvement. Social or cultural events may also serve as platforms to reach audiences and spread the word.

Engage the young generation

Involve students in #foodsafety activities at schools, youth centres or youth events. This way young people can learn about food safety and pass on the message that by changing simple day-to-day actions, they can avoid the perils of foodborne disease.

Recreation and sports

Organize a run, a march, a walk or even a dance or fitness activity to promote #foodsafety. Encourage people to get involved in their communities, committing to take action and calling on others to do their part.

Get the media involved!

Spread WFSD messages through your participation in talk shows and discussion panels, media briefings and radio or TV call-in shows.

Use the WFSD visual

Download our poster and share it and update your web page with the WFSD banner, linking it to the WFSD website. You can also produce a range of gadgets including t-shirts, caps, mugs and bags using our free graphics. Remember to use the WFSD visual as much as possible across your events and activities and download the WFSD backdrop or event banner here.

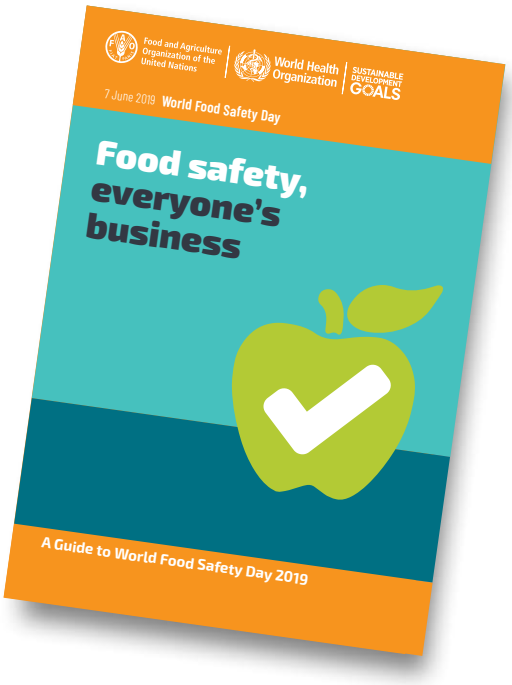
Spread the word

Inform, educate and engage audiences with information about #foodsafety. Join the #WorldFoodSafetyDay campaign by sharing our free material on digital channels. Identify and engage with local and national digital influencers in the food sector (bloggers, actors, popular public figures, photographers, chefs, experts) to amplify our messages around #safefood and #foodsafety. Take part in the ongoing #WorldFoodSafetyDay twitter campaign and publish photos, messages or videos to show your appreciation for #foodsafety.

Communication materials

Designs for the following products will be made available in the six official UN languages:

- WFSD poster
- Web banners
- Social media Trello Board
- Event backdrop or banner
- Gadgets – T-shirt, cap, bag, mug, apron
- WHO campaign materials



Key messages

There is no food security without food safety.

If it is not safe, it is not food. Food security is achieved when all people, at all times, have physical and economic access to food that meets their dietary needs for an active and healthy life. In fact, food safety is a critical part of the utilization component of the four dimensions of food security – availability, access, utilization and stability.

Unsafe food takes a huge toll on human health and the economy.

The World Health Organization estimates that more than 600 million fall ill and 420 000 die every year from eating food contaminated with bacteria, viruses, parasites, toxins or chemicals. As for the economic price tag, according to the World Bank, unsafe food costs low-and middle-income economies alone about US$ 95 billion in lost productivity annually. Unsafe food also limits trade.

Food safety is a shared responsibility from production to consumption.

Food safety is everyone's responsibility and therefore everyone's business. Today, food is processed in greater volumes and distributed over greater distances than ever before. Widespread collaboration and contributions of all actors in the food supply chain, as well as good governance and regulations, are essential to food safety.

Investing in sustainable food systems pays off.

Safe food allows for suitable uptake of nutrients and promotes long-term human development. Safe food production improves sustainability by enabling market access and productivity, which drives economic development and poverty alleviation, especially in rural areas.

Implementing a "One Health" approach improves food safety.

The health of people is connected to the health of animals and the environment. Pathogens transmissible from animals to humans through direct contact or through food, water, and the environment have an impact on public health and socio-economic well-being. Together governments, academia, experts, non-governmental and international organizations can combat food safety risks such as antimicrobial resistance as well as pathogenic bacteria on fruits and vegetables as a result of contact with contaminated soil or water and on animal-sourced foods.

FAO and WHO are supporting global efforts to promote safe food.

FAO assists Member Countries to prevent, manage and respond to risks along the food production chain while WHO facilitates global prevention, detection and response to public health threats associated with unsafe food. Both Organizations work to ensure consumer trust in their authorities, and confidence in the safe food supply. Through complementary mandates, the long-standing partnership between FAO and WHO covers a range of issues to support global food safety and protect consumer health.

Codex Alimentarius food standards help protect health and facilitate trade.

The Codex Alimentarius Commission, managed by FAO and WHO, establishes science-based food standards, guidelines and codes of practice that ensure food safety and quality by addressing contaminants, hygienic practices, labelling, additives, inspection and certification, nutrition and residues of veterinary drugs and pesticides. When governments adopt international standards, farmers and producers are able to meet consumer demands for safe food at the same time gaining access to the global food market.

The UN recognizes food safety

On 20 December 2018 the United Nations General Assembly adopted resolution 73/250 proclaiming a World Food Safety Day.

Starting in 2019, every 7 June will be a time to celebrate the myriad benefits of safe food.

Facts and figures

An estimated **600 million** – almost **1 in 10 people** in the world – fall ill after eating contaminated food and **420 000** die every year.

Children under 5 years of age carry **40 percent** of the foodborne disease burden, with **125 000** deaths every year.

Foodborne illnesses are usually infectious or toxic in nature and caused by bacteria, viruses, parasites or chemical substances entering the body through **contaminated food or water**.

Foodborne diseases **impede socioeconomic development** by straining health care systems, and harming national economies, tourism and trade.

The value of trade in food is **US$ 1.6 trillion**, which is approximately **10 percent of total** annual trade globally.

Recent estimates indicate that the impact of unsafe food costs low- and middle-income economies around **US$ 95 billion** in lost productivity each year.

Safe food is critical, not only to better health and food security, but also for **livelihoods, economic development, trade** and the international reputation of every country.

Climate change is associated with altered geographic occurrence and prevalence of food safety hazards.

Each year, an estimated **700 000** people die around the globe because of antimicrobial-resistant infections.

Improving hygiene practices in the food and agricultural sectors helps to reduce the emergence and spread of antimicrobial resistance along the food chain and in the environment.

Better data is needed to understand the far-reaching impacts of unsafe food.

Investment in **consumer food safety education** has the potential to reduce foodborne disease and return savings of up to ten-fold for each dollar invested.

#WORLDFOODSAFETYDAY

www.fao.org/world-food-safety-day

www.who.int/foodsafety

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