

SAFER FOOD FOR ALL CONSUMERS

The burden of foodborne diseases

AFRICAN REGION HAS THE HIGHEST GLOBAL BURDEN OF FOODBORNE CHOLERA, WITH THOSE INFECTED MOST LIKELY TO DIE FROM THE DISEASE

FROM THE FARM



Chemical hazards Cyanide and Aflatoxin

caused a 1/4 of the deaths from foodborne disease in the Region

1 in 5 of the people die

Paralysis (Konzo) caused by cyanide in cassava (unique to the African Region)

WHAT SHOULD I CARE TO CONSIDER

- Contaminated irrigation water
- Manures used
- Hygienic handling during & after harvesting
- Pesticide residues

LOOK OUT FOR

- No flies
- No visible dirt
- What is the source of washing water
- Does the market look hygienic?
- How clean is the vendor?

MY MARKET



WHAT SHOULD I DO?

- Always wash my hands with clean water and soap before preparing, serving or eating food
- Cook food until it is well cooked
- Keep foods requiring cold temperature in refrigerator
- Wash vegetables & fruits with clean water
- Dispose of wastes immediately
- Separate vegetables from raw beef, chicken and fishery products

A FAMILY THAT EATS HEALTHY STAYS TOGETHER

FOOD SAFETY STARTS WITH YOU

Source: WHO Estimates of the Global Burden of Foodborne Diseases. 2015.



World Health
Organization

REGIONAL OFFICE FOR AFRICA