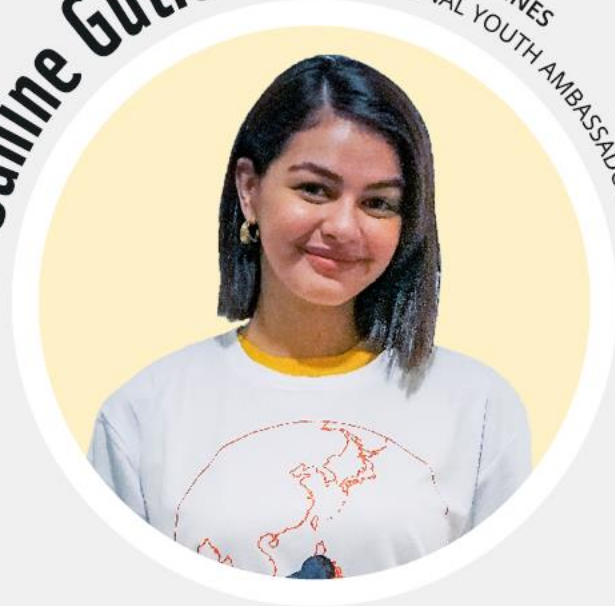




Conservation Starts With You



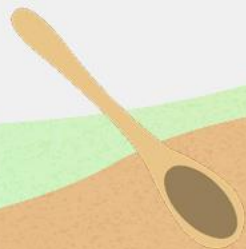
Janine Gutierrez
WWF-PHILIPPINES
NATIONAL YOUTH AMBASSADOR



Food Safety: Everyone's Business

19 JUNE 2020 | 05:00 PM

Melody Melo-Rijk
WWF-PHILIPPINES PROJECT MANAGER
THE SUSTAINABLE DINER PROJECT





WWF



A Key Ingredient For Sustainable Tourism

Food Safety: Everyone's Business



Melody Melo-Rijk, RND, MBA-HRM, EnP

The Sustainable Diner Project Manager

Certified ServSafe Food Protection Manager





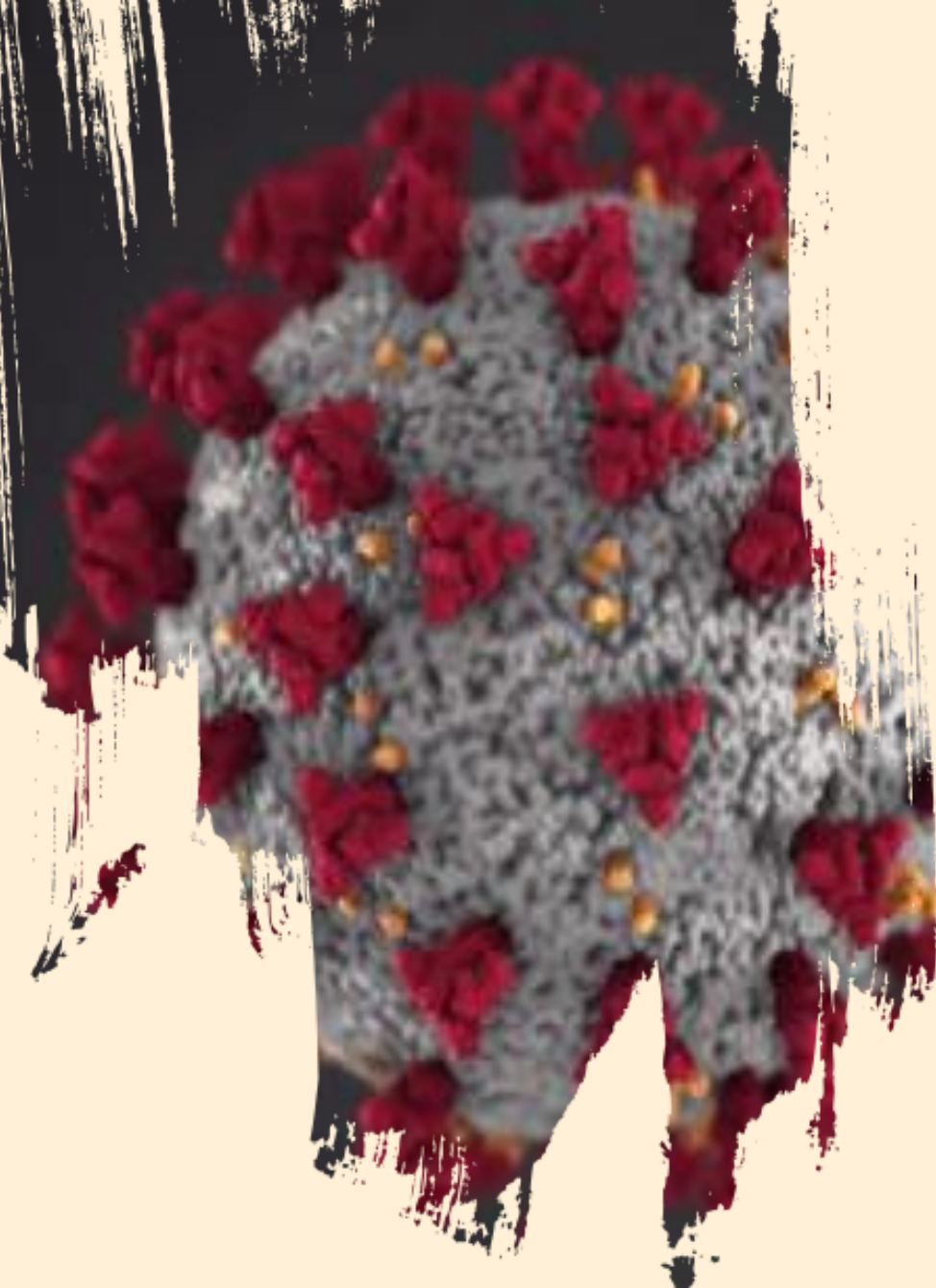
World Food Safety Day

June 7, 2020



Outline

- COVID-19 Disease and Food
- Food Safety at Home
- Food Safety in Businesses
- Food Safety and Food Waste



What is COVID-19 Disease?

- ✓ Disease that is caused by SARS-COV 2 virus
- ✓ Mode of transmission: Human to human through droplets of saliva or discharge from the nose



What is COVID-19 Disease?

Symptoms take an average of 5–6 days to show but it can take up to 14 days

Most common symptoms:

- Fever
- Dry cough
- Tiredness

Less common symptoms:

- Aches and pains
- Sore throat
- Diarrhea
- Conjunctivitis
- Headache
- Loss of taste or smell
- A rash on skin, or discoloration of fingers or toes

Serious symptoms:

- Difficulty breathing or shortness of breath
- Chest pain or pressure
- Loss of speech or movement





Can COVID-19 disease be transmitted to food?

There is no evidence that animals or food of animal origin can transmit the virus COVID-19 to humans.

Preventing contamination in the food chain will reduce foodborne illness and reduce the likelihood of the emergence of novel diseases such as COVID-19.

FAO, April 2020





5 Steps to Keep Our Food Safe

Watch the video on Youtube: bit.ly/foodsafetyvid



Food Safety at Home

- **Practice personal hygiene at all times**
 - ✓ Frequent and thorough handwashing for at least 20 seconds. Make sure to turn off the faucet when not in use.
 - ✓ Regular bathing is important to reduce microbial load on our bodies.



Food Safety at Home

- **Clean and sanitize**
 - ✓ *Cleaning*- simply removes visible debris, dirt and dust.
 - ✓ *Sanitizing*- is meant to eliminate or reduce the microorganisms in food contact surfaces. Use FDA approved sanitizing solutions and follow the instructions for use.



Food Safety at Home

- **Separate raw and cooked food**
- ✓ *Cross-contamination* is the transfer of harmful bacteria to food from other foods, cutting boards, and utensils if they are not handled properly. This is especially true when handling raw meat, poultry, eggs, and seafood, so keep these foods and their juices away from already cooked or ready-to-eat foods and fresh product.



Food Safety at Home

- **Cook and store food properly**
 - ✓ The *temperature danger zone* is the range between 41°F and 135°F (5°C and 60°C). Harmful microorganisms grow well in that zone.
 - ✓ Have a kitchen thermometer at hand



Food Safety at Home

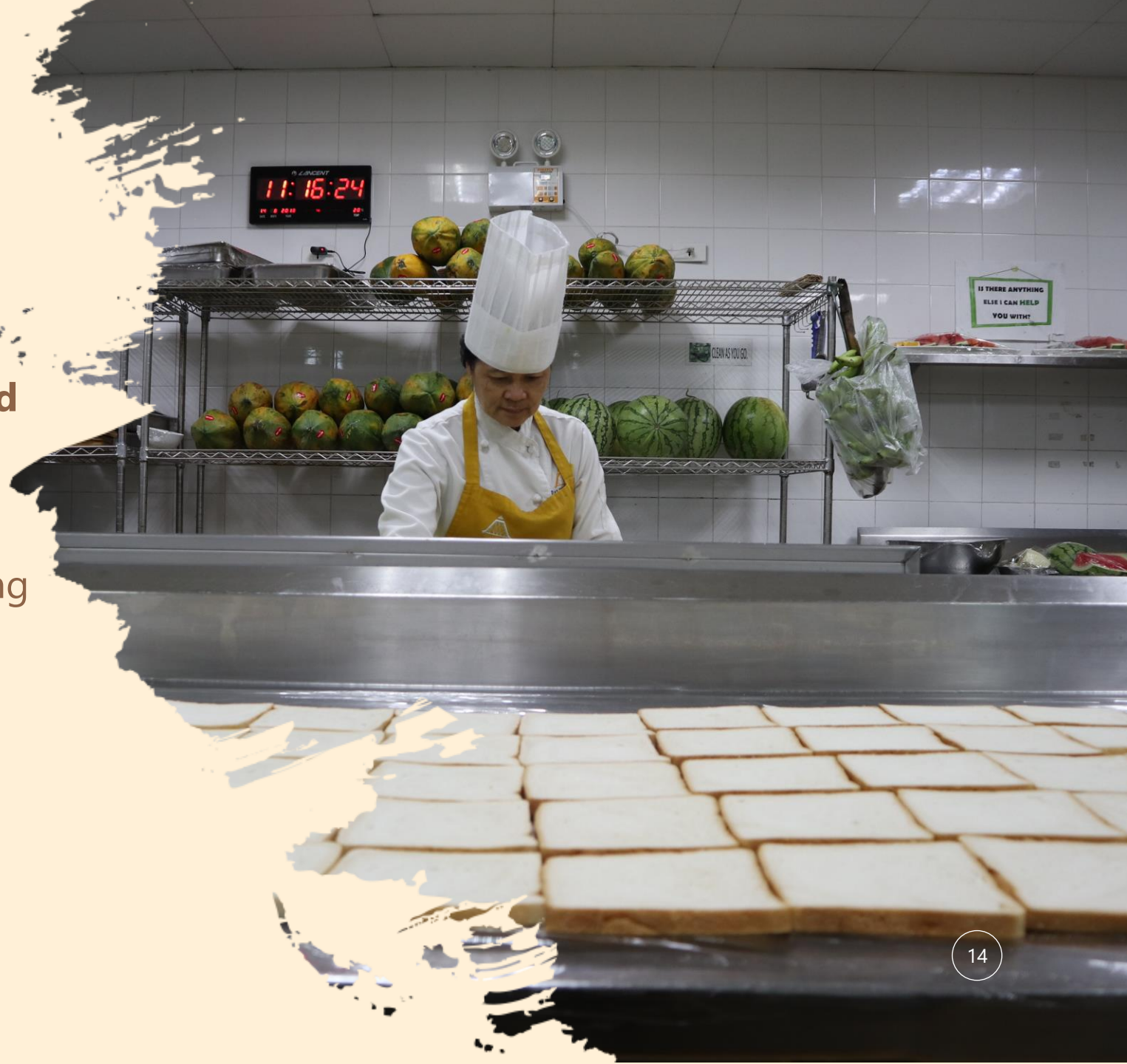
- **Consume fresh food and clean water**
- ✓ Do not forget to wash your hands before washing your food items with clean water.



Food Safety in Businesses

- **Employees must be healthy and clean**
 - ✓ Health Declaration
 - ✓ Temperature checks and sanitizing mats
 - ✓ Personal Protective Equipment (PPE)
 - ✓ Transparency of employees regarding their health condition

Source: US FDA





Food Safety in Businesses

- **Clean and sanitize**
 - ✓ All food contact surfaces must be cleaned and sanitized
 - ✓ All food items must be cleaned thoroughly using clean water.
 - ✓ Do not put sanitizing solutions in your food.
 - ✓ Wash your hands at least every 20 minutes

Source: US FDA





Food Safety in Businesses

- **Maintain social/ physical distancing at all times**
 - ✓ Maintain a physical distance between 1-2 meters (3-6 feet)
 - ✓ Provide reminders and markers
 - ✓ Provide necessary waiting protocols for pick- up such as waiting area, pick up area
 - ✓ Avoid self service
 - ✓ Avoid putting food displays

Source: US FDA





Food Safety in Businesses

- **Ensure protocols for delivery and pick up**
- ✓ *Cashless payments*- money transfer applications (e.g. Gcash)
- ✓ *Contactless deliveries*- in-house restaurant delivery service or by food delivery apps
- ✓ *2 hour rule*- Food items should not be held at room temperature for more than two hours.
- ✓ Food contact surfaces (e.g. bags, packaging etc.) used for delivery/ pick up can be wiped clean and/or can be sanitized. *Do not put any sanitizing solutions directly in the food.*
- ✓ Use environment friendly/ sustainable packaging to ensure food safety





In the Philippines

80%

BIODEGRADABLE WASTE
IS FOOD WASTE

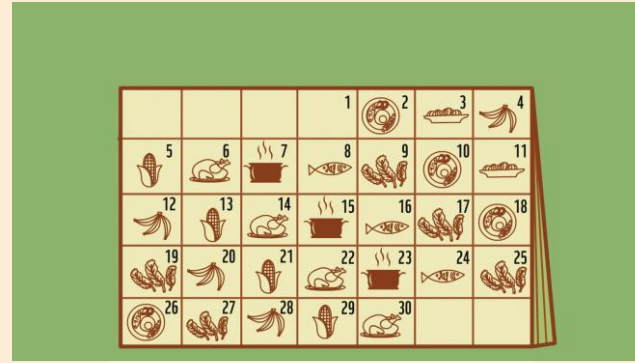
Watch the full video on FB: bit.ly/SustainableDinerpart2



Food Safety and Food Waste



Plan ahead



**Check labels and
expiry dates**



**Ensure proper storage and
preparation of food**



**Buy products you can
reasonably consume**



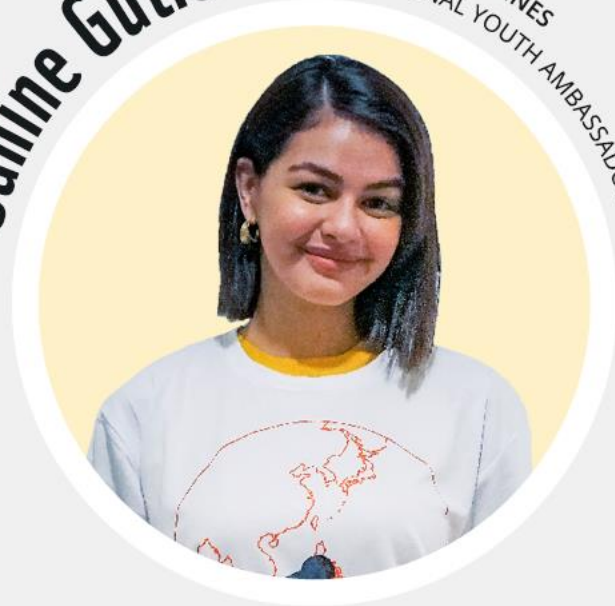
**Be creative in
utilizing food**



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