Food-borne illnesses cost low and middle-income economies about $110 billion in lost productivity and medical costs in 2016.

Simple investments and changes in the way food is handled from farm to fork can avoid millions of dollars in losses and save millions of people from hardship.

Children under 5 are only 9% of the world’s population, but they suffer almost 40% of food borne diseases and 30% of deaths related to unsafe food.

Food safety can be improved by small changes, such as:

- Promoting compliance with food safety rules, rather than focusing on inspection and sanctions.
- Keeping food at least 15 cm off the ground.
- Keeping market areas clean and mopped.
- Keeping meat at safe temperatures during transport.
- Keeping produce separate from meats.
- Modernizing food carts.
- Proper disposal of waste.
- Adopting hygiene standards in restaurants.

Learn more about the impact of foodborne illnesses and solutions for safer food in The Safe Food Imperative: Accelerating Progress in Low- and Middle-Income Countries, World Bank, 2019.

www.worldbank.org/safefoodimperative