

DID YOU KNOW?

UNSAFE FOOD REDUCES HUMAN CAPITAL

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

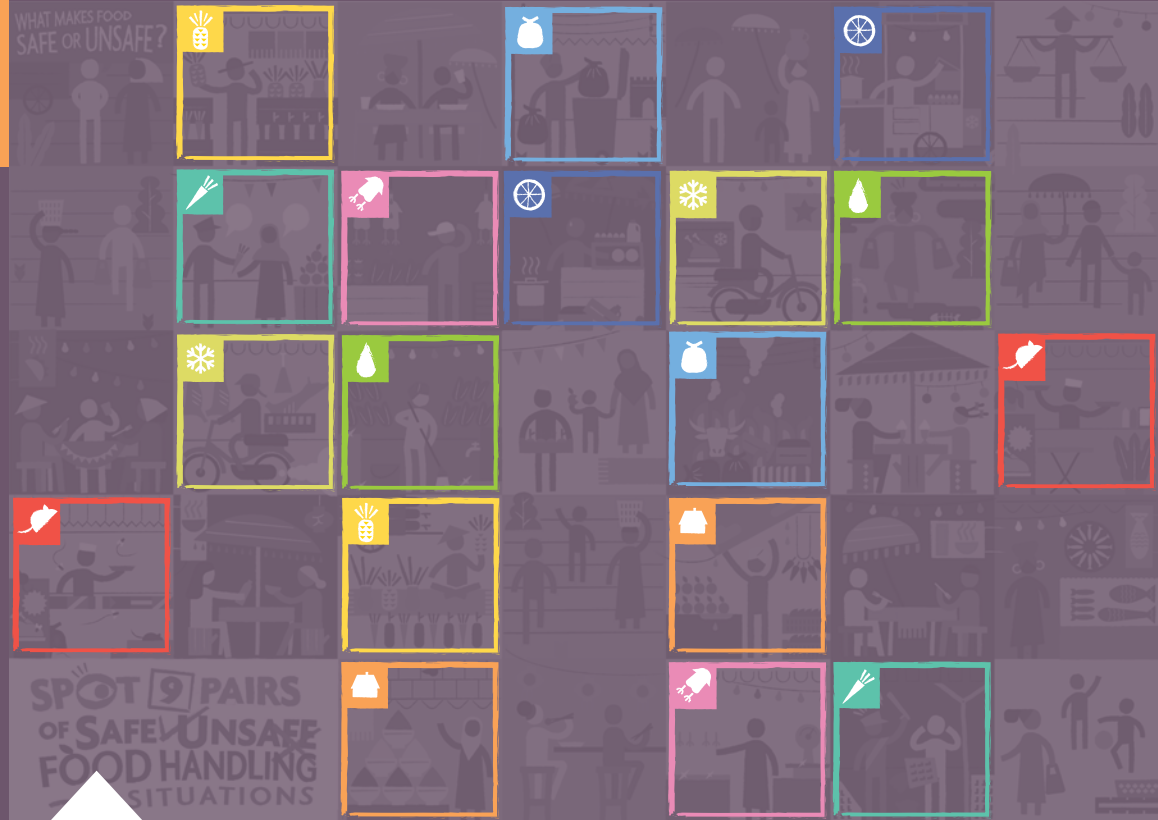
FOOD CAN BE MADE SAFER ALL ALONG THE FOOD CHAIN

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.

UNSAFE FOOD THREATENS YOUNG CHILDREN THE MOST

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.

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

SMALL CHANGES CAN MAKE A BIG DIFFERENCE IN THE SAFETY OF OUR FOOD



CARROTS VS. STICKS

Authorities should promote compliance with food safety rules, rather than focusing only on inspection and sanctions.



PRODUCE SOLD IN STALL VS. ON THE GROUND

Food should be kept at least 15 cm off the ground. Avoiding direct sunlight also prevents loss of food quality and nutrition.



CHICKEN AND PRODUCE VS. CHICKEN ALONE

Meat sales should be done separately from fresh produce sales to avoid cross-contamination.



TIN ROOF VS. LEAKY TARP

Low cost infrastructure upgrades can reduce food's exposure to environmental hazards and improve conditions for vendors.



CLEAN WATER VS. STANDING POOLS

Keeping market areas clean and mopped reduces environmental contamination as well as disease vectors and pests.



TRASH CANS VS. OPEN BURNING OF WASTE

Proper disposal of waste avoids attracting bacteria-spreading vermin and flies.



CARCASS IN OPEN AIR VS. MEAT IN AN ICEBOX

Simple equipment can help keep meat at a safe temperature during transport.



MODERN FOOD CART VS. IMPROVISED FOOD STALL

Modernizing food carts creates a cleaner and safer environment for street food.



CLEAN VS. UNCLEAN FOOD RESTAURANT

Adopting and enforcing hygiene standards in restaurants has a direct impact on the safety of food.