

IO2.2. Collection of best practices on zoonoses interventions

Type of practice	Training Program
Best practice title	Five Keys To Safer food Manual
Period of implementation	-
Location	Worldwide
Geographical coverage	International
Contacts	WHO Headquarters in Geneva Avenue Appia 20 1202 Geneva Telephone: +41-22-7912111
Link	http://apps.who.int/iris/bitstream/10665/43546/1/9789241594639_eng.pdf?ua=1
Target audience	All population
Objectives	Objective is to train population about food borne diseases and to prevent them.
Short description	This training program can be used for variety of audience, from school children to veterinary or food specialists. The program is translated to more than 87 languages. It has two sections: Background materials and Five Keys To Safer Food. The purpose of Back ground material is to elevate the need to get the knowledge about how to have more safe food. Later sections then provide information about 5 steps to achieve that. They are: Keep clean, Separate raw and cooked, cook thoroughly, keep food at safe temperatures and use safe water and raw materials. Then the program is followed by evaluation forms, both for organizer/trainer and participant.
Activities/Action plan	-
Resources/Products	Posters - http://www.who.int/foodsafety/publications/consumer/en/5keys_en.pdf?ua=1 Video - https://www.youtube.com/watch?v=ONkKy68HEIM
Impact	Over 100 countries have reported using the Five Keys to Safer Food. As a result, billions of food handlers, including consumers, are empowered to prevent foodborne diseases, make safe and informed choices and have a voice to push for a safer food supply.
Key words	Food safety, food borne diseases, EHEC, salmonella