Celebrating World Health Day: 5 Keys to Safer Food

MADISON, Wis. (FRI) – The World Health Organization (WHO) plans to focus on food safety for this year’s World Health Day on April 7. WHO says the need to strengthen food safety systems across all countries has never been greater, due to an increasingly globalized food supply.

WHO offers “Five keys to safer food” as a guide for safely handling and preparing food:

1. Keep clean
2. Separate raw and cooked food
3. Cook food thoroughly
4. Keep food at safe temperatures
5. Use safe water and raw materials

As a food safety leader, the Food Research Institute (FRI) at UW–Madison supports WHO’s focus on global food safety. FRI’s core mission is to enhance the safety of the world’s food supply through research training, outreach, and service.

UW–Madison offers excellent food safety resources to a variety of audiences, including academia, government, industry, and consumers. For more information regarding academic, industry, and government food safety resources, visit the FRI website at www.fri.wisc.edu. A wealth of food safety information geared toward consumers is available from UW Extension at www.foodsafety.wisc.edu.

About the Food Research Institute

The Food Research Institute (FRI), a part of the College of Agricultural and Life Sciences at the University of Wisconsin–Madison, operates its own laboratories and administers its own research and service programs. The mission of FRI is to catalyze multidisciplinary and collaborative research on microbial foodborne pathogens and toxins and to provide training, outreach and service to enhance the safety of the food supply. To fulfill this mission, FRI conducts fundamental and applied research, provides accurate and useful information and expertise, delivers quality education and training, and provides leadership in identifying and resolving food safety issues to meet community, government, and industry needs.

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