



## Guide on Safety of Drinking Water and Food for Disaster Relief



### Objective:

In the event of a disaster, water source and foodstuff are susceptible to contamination. When they are consumed, they may jeopardise health and public safety. Members of the public should have a good knowledge of food safety and hygiene principles and comply with them. They have to adopt contingency and risk reduction measures to ensure safety and health in disaster relief and recovery in order to minimise large-scale outbreaks of food poisoning in the community.



## Safety of Drinking Water

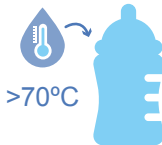
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- Bring drinking water **to the boil (100°C)** before consumption or drink bottled water which has not been contaminated by flood water



- **Fetch drinking water from designated water supply points**, as instructed by the civil defence units. Do not drink water from a fire hydrant or water sources of unknown quality



- Prepare powdered infant formula and dietary supplements for babies and toddlers with drinking water that has been brought to the boil (100°C). Mix powdered formula with water **at a temperature of at least 70°C**. Let the milk cool down to the appropriate temperature before feeding. The milk has to be consumed within 2 hours



## Food Safety

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- Only consume thoroughly cooked food or uncontaminated dried food. **Do not consume raw, cold or perishable food since it poses a high risk to food safety**



<2 hours

- For cooked food used for distribution purposes in disaster relief, avoid preparing large quantity at a time. **The time between cooking food thoroughly and serving it should be kept within 2 hours**



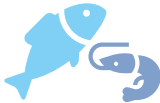
## The Food Industry is Obligated to Comply with the Following



- In case of damaged equipment or poor hygiene conditions, or before clean-up and disinfection, the concerned shop owner should consider suspension of business activity



- In the event of a power outage, raw food and cooked food stored at unsafe temperatures have to be discarded immediately



- The disposal of food products which have been exposed to flood water should be done according to level of urgency and degree of spoilage. Handle perishable food, live and fresh food, marine products, dried food, and then pre-packaged food products



- For disposal of contaminated food products, classify them, wrap them properly, spray bleach on the bags and transport them directly for destruction to avoid the products being picked up by others and breeding of mosquitoes and pests



- Never prepare, supply or sell food products that have been exposed to flood water. Otherwise, the concerned entity will be prosecuted for violation of the “Food Safety Law”



## Prevention of Infectious Diseases



- Wash hands with liquid soap to prevent food poisoning and contracting infectious diseases. Rub hands with alcohol-based hand rub products if water is not available



- Dispose of contaminated food products at the locations designated by the authority. Never pick up any discarded contaminated food products



- Mix food grade bleach or disinfectants with water according to the given dilution ratios. Use the diluted solution for cleaning and disinfection of cooking utensils, equipment and the surroundings affected by flood water



Educational Videos about Safety of Drinking Water and Food for Disaster Relief



Drinking Water Safety



Food Safety



Clean-up, Disinfection and Recovery Works



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