



10 facts EVERYONE should know about food safety and volcanic ashfall

- 1** Volcanic ash often contains **toxic chemicals** that can enter the water and food supply through plants, animal feed sources (pasture, grain), fish and other animals and make you sick.
- 2** To avoid health problems, it is important to **remove ash deposits** from food crops and prevent animals from grazing on pastures with ash deposits.
- 3** **Water may be polluted** with toxic chemicals from ash and could contaminate food during preparation or cooking. Follow government advice on safe water use.
- 4** **Food harvested before the eruption** and has not been covered by ash can be safely prepared and eaten.
- 5** Ash-covered **fruits and vegetables** can be marketed after thorough washing and eaten after they are peeled. Wear gloves while removing the ash from produce.
- 6** **Foods harvested after the eruption** that cannot be cleaned and peeled may be unfit for consumption and should not be marketed until their safety can be confirmed.
- 7** Aquatic areas may be polluted with toxic chemicals. **Follow government advice** concerning fishing and harvesting activities, and consumption of fish and other aquatic products caught or harvested in areas affected by ashfall and tsunami **until the all-clear is given**.
- 8** Fish and other seafood caught in non-affected areas may still be eaten provided that they are **properly gutted, gilled and thoroughly washed** with clean drinking water.
- 9** Ensure that all foods, including freshly slaughtered animal carcasses, are **protected** (covered or packaged) from dust and volcanic ash during slaughtering, preparation, transport, storage and display. **Avoid consuming kidney** meat.
- 10** Do not eat or market **animals and fish found dead**. Dispose of these animal products by burial in a landfill or by incineration.

Report and seek medical advice and services **immediately** if you experience any illness. Filtering water and cleaning food and raw materials, maintaining good hygiene, avoiding cross-contamination of raw and cooked foods, and cooking/storing food at correct temperatures are all key to keeping **FOOD SAFE FOR EVERYONE**.