

UNSAFE FOOD IS NO FOOD

Background

The impact of unsafe food costs low- and middle-income economies (including Nigeria) about \$110 billion in lost productivity and medical expenses each year, according to the World Bank, therefore food must be protected at every stage from production to consumption.

What happens when you eat unsafe food

- Food borne illnesses such as typhoid, cholera, or diarrhea—are caused by germs in contaminated food.

How does food become unsafe

- Poor hygienic practices in handling food
- Inadequate infrastructure to enable hygienic practices
- Inadequate knowledge of safe food handling practices among food vendors

Call to Action - Government

- Investment in foundational knowledge on food safety
- Setting up rules on safe food practices
- Imposition of penalties for non-compliance

Call to Action - Vendor and Consumers

- Using low-cost behavior such as practicing simple hygiene and safe food handling such as washing hands and food properly
- using clean utensils and keeping environment clean

“Safe food saves lives, boosts health, and protects the Nigerian economy”

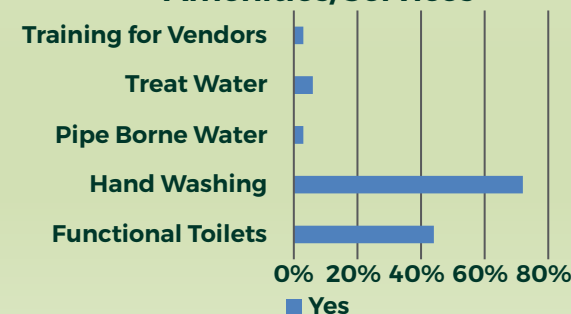


Clean and fresh-looking fruits and vegetables may still harbor invisible contaminants, making them unsafe for consumption without proper handling or treatment.



The Research Supporting African MSMEs to Provide Safe and Nutritious Food” project conducted a survey of 299 Nigeria wholesale markets for tomato and green leafy vegetables (GLV) and fish in 8 states between July 2023 and February 2024. The survey found that many markets had poor infrastructure and amenities such as few or no toilets or washing stations.

Share Of Markets With Amenities/Services



>500 Traders per Toilet