



PANAFTOSA
Centro Panamericano de Fiebre Aftosa
y Salud Pública Veterinaria

PANAFTOSA and AIRBNB promotes food safety

Rio de Janeiro, Brazil, June 24, 2021 - As a result of the financial support of Airbnb, the Pan American Health Organization (PAHO), through its Pan American Foot-and-Mouth Disease Center and Veterinary Public Health (PANAFTOSA/VPH), has created a series of informational materials to prevent foodborne illness and allergies.

In furtherance of this partnership, PANAFTOSA/VPH has published online trainings for food handlers in Spanish and Portuguese, created infographics on food allergens and updated the 5 Keys to Food Safety, the Organization's tool to raise public awareness of the importance of keeping food safe. As a result of the collaboration with Airbnb, these materials have had a broader distribution reach as they have been made available to thousands of Airbnb Experience hosts.

The Food Safety area of PANAFTOSA/VPH highlighted the importance of offering this material to all types of audiences: "We are convinced that knowledge is prevention. Knowing the 5 Keys to Food Safety is essential not only to ensure food safety but also to prevent foodborne diseases. The 5 Keys have never been so relevant as they are now during the COVID-19 Pandemic".

For its part, Airbnb developed its Guidelines for Safe Food Handling, based on PAHO/WHO's Five Keys to Safer Food program, and required all hosts who are hosting Experiences that include food preparation to follow the guideline. Airbnb highlighted: "Thanks to this partnership PAHO we were able to provide our community with valuable food safety resources such as food safety guidelines, trainings, and general food safety tips".

These educational materials, including in the PAHO Virtual Campus for Public Health and its Food Handlers Virtual Training, are of open access and have been further disseminated among Airbnb hosts "to promote a better understanding of the risks of food safety and the prevention of foodborne diseases."

In a world where the food supply chain has become more complex, any adverse food safety incident can have negative global effects, impacting public health, commerce, tourism and the economy.

"We all have a role to play, from the farm to the table, to ensure that the food we eat is safe and does not harm our health," concludes PANAFTOSA/VPH.

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DOWNLOAD THE MATERIAL

5 keys for Safe Food

- Magnet
- Banner

FOOD HANDLERS TRAININGS

https://www.campusvirtualsp.org/en/course/food-handlers-virtual-training-2019 https://www.campusvirtualsp.org/pt-br/curso/treinamento-virtual-para-manipuladores-de-alimentos-portugues-2020

INFOGRAPHICS ABOUT FOOD ALLERGENS AND DIETARY RESTRICTIONS

https://www.paho.org/es/noticias/17-12-2020-fiestas-fin-ano-que-tenemos-que-saber-sobre-alergias-restricciones-alimentarias

ABOUT PANAFTOSA/VPH

The Pan American Center for Foot-and-Mouth Disease and Veterinary Public Health is part of the Department of Communicable Diseases and Determinants of Environmental Health of the Pan American Health Organization.

PANAFTOSA/VPH is responsible for PAHO's technical cooperation on Food Safety and works for the prevention, surveillance and control of zoonotic and foodborne diseases, and the eradication of Foot-and-mouth Disease, with the objective of protecting and promoting public health and socioeconomic development in the region and the wellbeing of its people.

LINKS OF INTEREST

https://www.paho.org/es/temas/inocuidad-alimentos

https://www.paho.org/es/temas/enfermedades-transmitidas-por-alimentos

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