



JOINT PRESS RELEASE BETWEEN
THE MINISTRY OF HEALTH
KINGDOM OF CAMBODIA AND
THE WORLD HEALTH ORGANIZATION (WHO)



Press Release, 7th April 2015

World Health Day 2015 - From Farm to Plate: Make Food Safe

The first World Health Day was initiated by the members of the World Health Assembly in 1948. It was created to provide an opportunity to focus world attention on a health problem or issue that deserves special consideration. Each year a theme is selected to highlight a priority area in health. The Ministry of Health of Cambodia is hosting the event, reiterating their commitment towards public health.

This year's theme "From Farm to Plate: Make Food Safe" aims to alert people working in different government sectors, farmers, manufacturers, retailers, health practitioners – as well as consumers – about the importance of food safety to ensure that the food on our plates is safe to eat.

Worldwide, unsafe food is linked to the deaths of an estimated 2 million people annually and is the second leading cause of death in children aged under 5 years. Unsafe food creates a vicious cycle of diarrhoea and malnutrition, threatening the nutritional status of the most vulnerable. Where food supplies are insecure, people tend to shift to less healthy diets and consume more unsafe foods – in which chemical, microbiological and other hazards pose health risks. Food containing harmful bacteria, viruses, parasites or chemical substances is responsible for more than 200 known diseases, ranging from diarrhoea to cancers.

As our food supply becomes increasingly globalized, the need to strengthen food safety systems in and between all countries is becoming more and more evident. That is why the Ministry of Health, FAO and WHO with concerned Ministries and partners are promoting efforts to improve food safety, from farm to plate (and everywhere in between) on World Health Day with the objective of preventing and controlling foodborne diseases.

Food Safety is an issue in Cambodia like everywhere else in the world. Last year, 8 foodborne disease outbreaks, involving 464 cases and including 8 deaths, were notified to the Communicable Disease Control (CDC) Department.

The Minister of Health, H.E. Dr. Mam Bunheng, would like to encourage everyone to adopt the following WHO Five Keys to Safer Food. These are simple precautions which can protect everyone and their families when handling and preparing food:

1. Keep clean and wash your hands before handling food and during food preparation
2. Separate raw and cooked food
3. Cook thoroughly, especially meat, poultry, eggs and seafood
4. Keep food at safe temperatures (<5°C and >60°C)
5. Use safe water and raw materials

The Ministry of Health would like to encourage the general public to follow the above advice. Please stay alert, and help share these recommendations with others. Thank you.



Additional information can be found on

- CDC facebook page and the
- WHO World Health Day 2015 website - <http://www.who.int/campaigns/world-health-day/2015/en/>

The Ministry of Health will continue to keep the public informed of developments via the MoH website www.cdcmoh.gov.kh where relevant health education materials can also be downloaded.

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