

World Food Safety Day Observance

Organized by ITL Public School

Date of Observance: June 7, 2026

On the occasion of **World Food Safety Day**, celebrated annually on June 7th, ITL Public School conducted an extensive awareness drive highlighting the critical imperative of maintaining rigorous food safety standards across the entire supply chain—from farm to fork. Aligned with the United Nations global theme, *"Food Safety: Prepare for the Unexpected,"* the institution reinforced the shared responsibility among educators, students, parents, and community members to anticipate, identify, and mitigate foodborne risks before they compromise human health.

2. Theme & Strategic Focus

The 2024 global theme emphasizes proactive risk management, emergency readiness, and system resilience. Food safety emergencies can stem from unexpected contamination incidents, natural disasters, power outages affecting refrigeration, or unexpected breakdown of hygienic protocol. ITL Public School's observance underscored that preparation and conscious daily choices are key to preventing widespread health consequences.

3. Core Institutional Commitments & Pillars

True to its overarching dedication to holistic health and ethical stewardship, ITL Public School advocates for three primary operational pillars across all educational and dining spaces:

- **Rigorous Hygiene Maintenance:** Enforcing thorough handwashing protocols, surface sanitization, and hygienic food handling routines across household and institutional kitchens.
- **Conscious Ingredient Selection:** Encouraging the selection of fresh, ethically sourced, unadulterated food products while minimizing reliance on heavily processed or high-preservative items.
- **Effective Storage & Preservation Solutions:** Promoting strict temperature control, proper sealing, clear labeling, and timely consumption to prevent spoilage and microbial contamination.

4. Alignment with Sustainable Development Goals (SDGs)

Food safety is inextricably linked to global sustainability targets established by the United Nations. ITL Public School actively integrates these goals into its institutional framework and student learning outcomes.

SDG Target	Title	Institutional Action & Direct Linkage
SDG 2	Zero Hunger	Ensuring food is safe and nutritious, preventing food waste caused by premature spoilage.
SDG 3	Good Health and Well-being	Directly preventing foodborne illnesses and infectious conditions through strict hygiene practices.
SDG 12	Responsible Consumption & Production	Promoting mindful buying, effective storage, and conscious ingredient selection to minimize food loss.

5. Actionable Steps for the Community

To translate awareness into lasting daily habits, the report outlines five key operational guidelines for students, staff, and families:

1. **Keep Clean:** Wash hands before handling food and thoroughly sanitize all food preparation equipment.
2. **Separate Raw and Cooked:** Prevent cross-contamination by keeping raw meat, poultry, and seafood away from ready-to-eat foods.
3. **Cook Thoroughly:** Ensure foods, especially meat and eggs, reach appropriate internal temperatures to eliminate harmful micro-organisms.
4. **Keep Food at Safe Temperatures:** Refrigerate perishable items promptly and avoid leaving cooked food at room temperature for extended periods.
5. **Use Safe Water and Raw Materials:** Select fresh produce, check expiry dates, and utilize clean water for cooking and washing.

6. Conclusion

Ensuring food safety today guarantees a healthy, resilient, and thriving community tomorrow. ITL Public School remains steadfast in its dedication to cultivating conscious citizens who prioritize health, sustainability, and communal well-being. By taking simple, everyday steps, every meal consumed can remain secure, wholesome, and nourishing.