

# What We Did Why It Matters

April 28, 2016



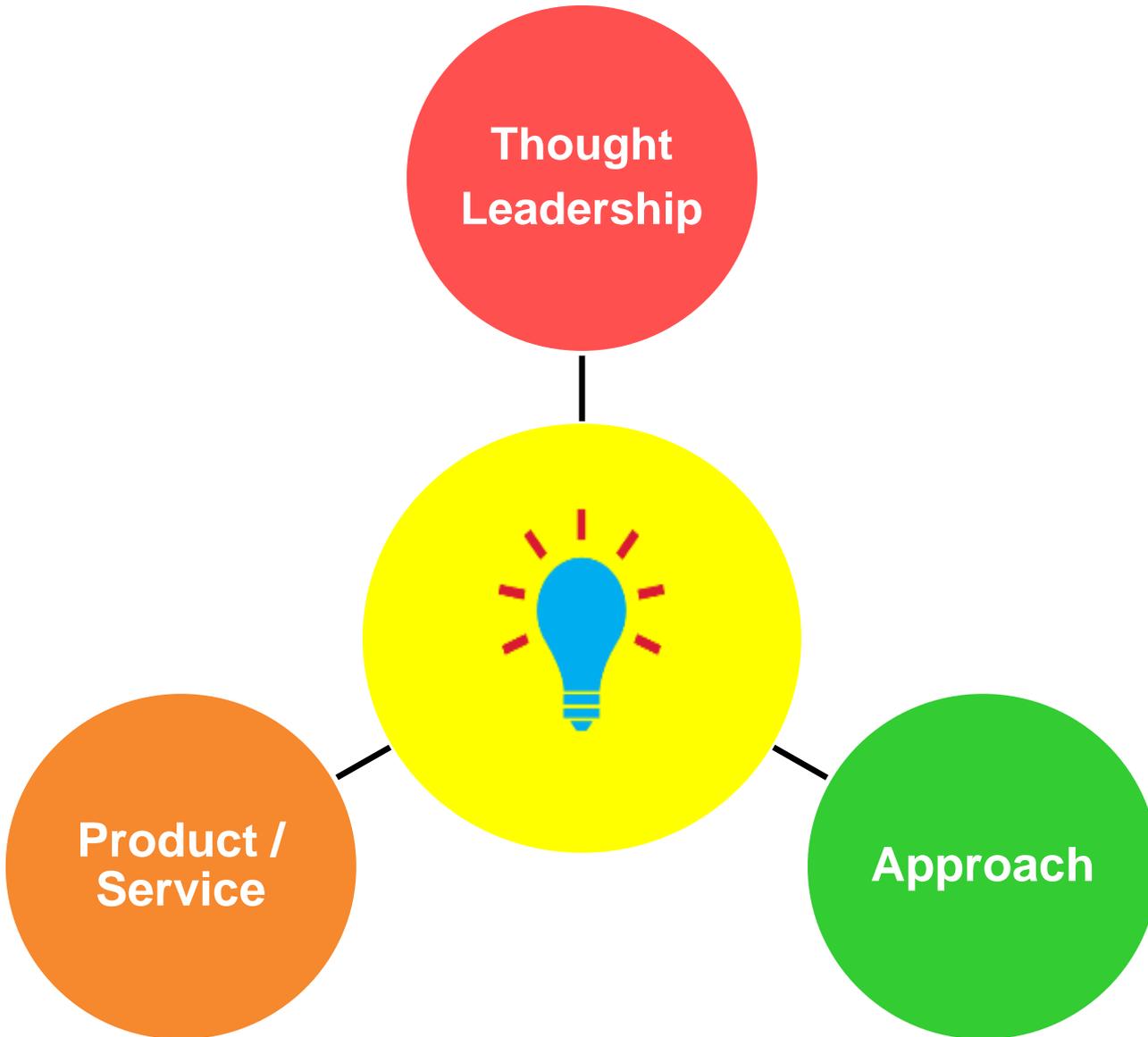
# SANITATION AND INNOVATION



**USAID**  
FROM THE AMERICAN PEOPLE

**wash**plus  
Supportive Environments for Healthy Communities

# What We Mean By Innovation



# Sanitation Innovation



আপনার শিশু যেখানেই মলত্যাগ করুক না কেন তা ল্যাট্রিনে নিয়ে ফেলতে হবে



**What To Do With Infant Poo**



## Sanitation Marketing in Ethiopia



# Inclusive Sanitation in Kenya



**Latrine Designs in Mali, Kenya & Uganda**



## **Sand Envelopment to Filter Leaky Latrines**

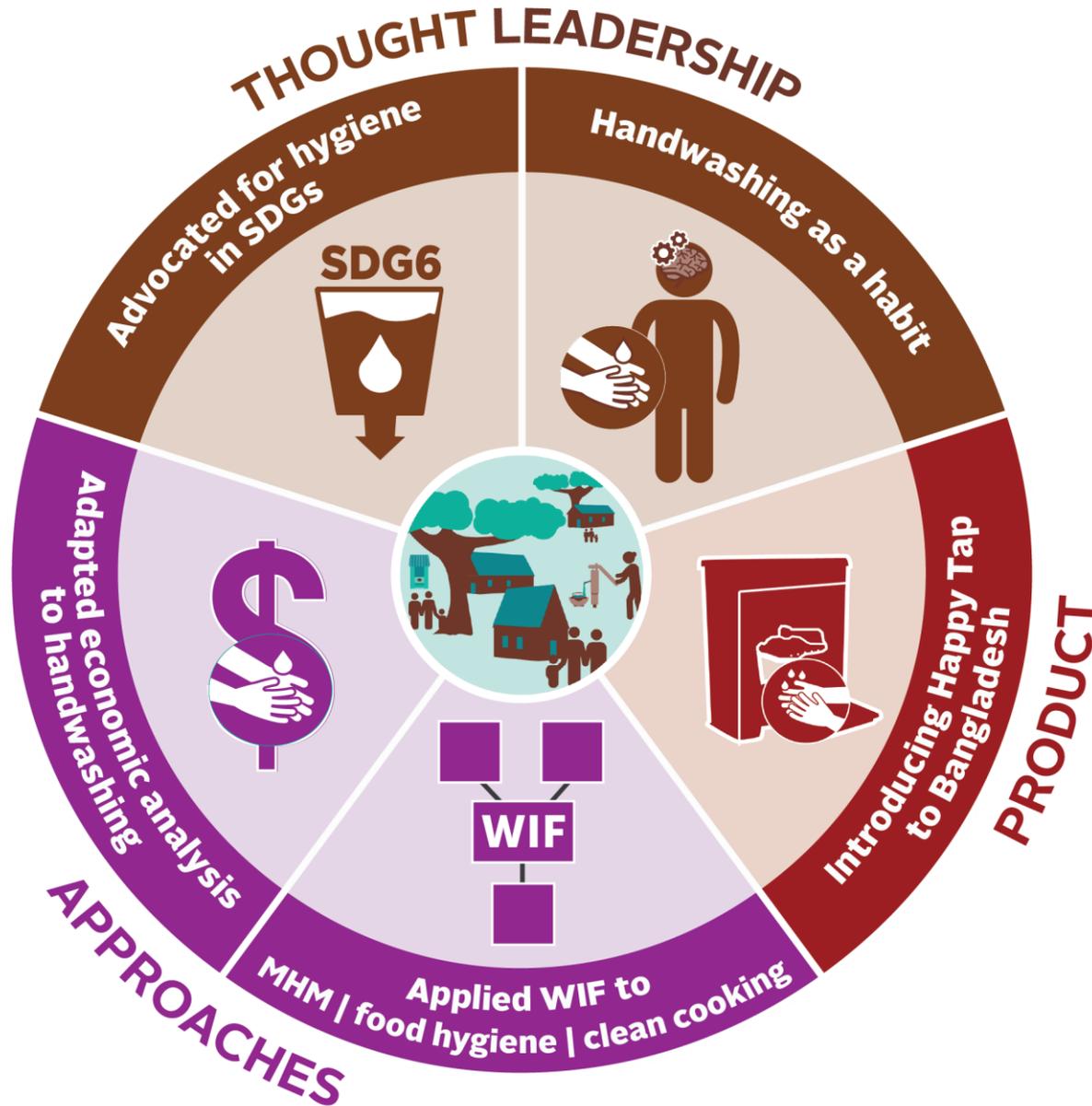


**Fecal Sludge Management in Madagascar**



## Peri-Urban CLTS in Benin

# Hygiene Innovation



**SDG 6.2: By 2030, achieve access to adequate and equitable sanitation and hygiene for all and end open defecation, paying special attention to the needs of women and girls and those in vulnerable situation**

**Keeping the H in WASH**



**Economic Analysis Tool**



**Better Handwashing Facilities**



# The Science of Habit

# Five keys to safer food

## Keep clean



- ✓ Wash your hands before handling food and often during food preparation
- ✓ Wash your hands after going to the toilet
- ✓ Wash and sanitize all surfaces and equipment used for food preparation
- ✓ Protect kitchen areas and food from insects, pests and other animals

### Why?

While most microorganisms are not cause for concern, dangerous microorganisms are widely found in soil, water, animals and people. These microorganisms are carried on hands, wiping cloths and utensils, especially cutting boards and the digital contact can transfer them to food and cause foodborne disease.

## Separate raw and cooked



- ✓ Separate raw meat, poultry and seafood from other foods
- ✓ Use separate equipment and utensils such as knives and cutting boards for handling raw foods
- ✓ Store food in containers to avoid contact between raw and prepared foods

### Why?

Raw food, especially meat, poultry and seafood, can contain dangerous microorganisms which may be transferred onto other foods during food preparation and storage.

## Cook thoroughly

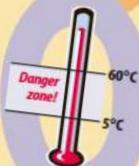


- ✓ Cook food thoroughly, especially meat, poultry, eggs and seafood
- ✓ Bring food-like soups and stews to boiling to make sure that they have reached 70°C. For meat and poultry, make sure that juices are clear, not pink. Ideally, use a thermometer
- ✓ Reheat cooked food thoroughly

### Why?

Proper cooking kills almost all dangerous microorganisms. Studies have shown that cooking food to a minimum of 70°C can help ensure it is safe for consumption. Foods that require special attention include minced meat, sausages, large pieces of meat and whole poultry.

## Keep food at safe temperatures



- ✓ Do not leave cooked food at room temperature for more than 2 hours
- ✓ Refrigerate promptly all cooked and perishable food (preferably below 5°C)
- ✓ Keep cooked food piping hot (more than 60°C) prior to serving
- ✓ Do not store food too long even in the refrigerator
- ✓ Do not thaw frozen food at room temperature

### Why?

Microorganisms can multiply very quickly if food is stored at room temperature. By heating at temperatures below 5°C or above 60°C, the growth of microorganisms is slowed down or stopped. Some dangerous microorganisms still grow below 5°C.

## Use safe water and raw materials



- ✓ Use safe water or treat it to make it safe
- ✓ Select fresh and wholesome foods
- ✓ Choose foods processed for safety, such as pasteurized milk
- ✓ Wash fruits and vegetables, especially if eaten raw
- ✓ Do not use food beyond its expiry date

### Why?

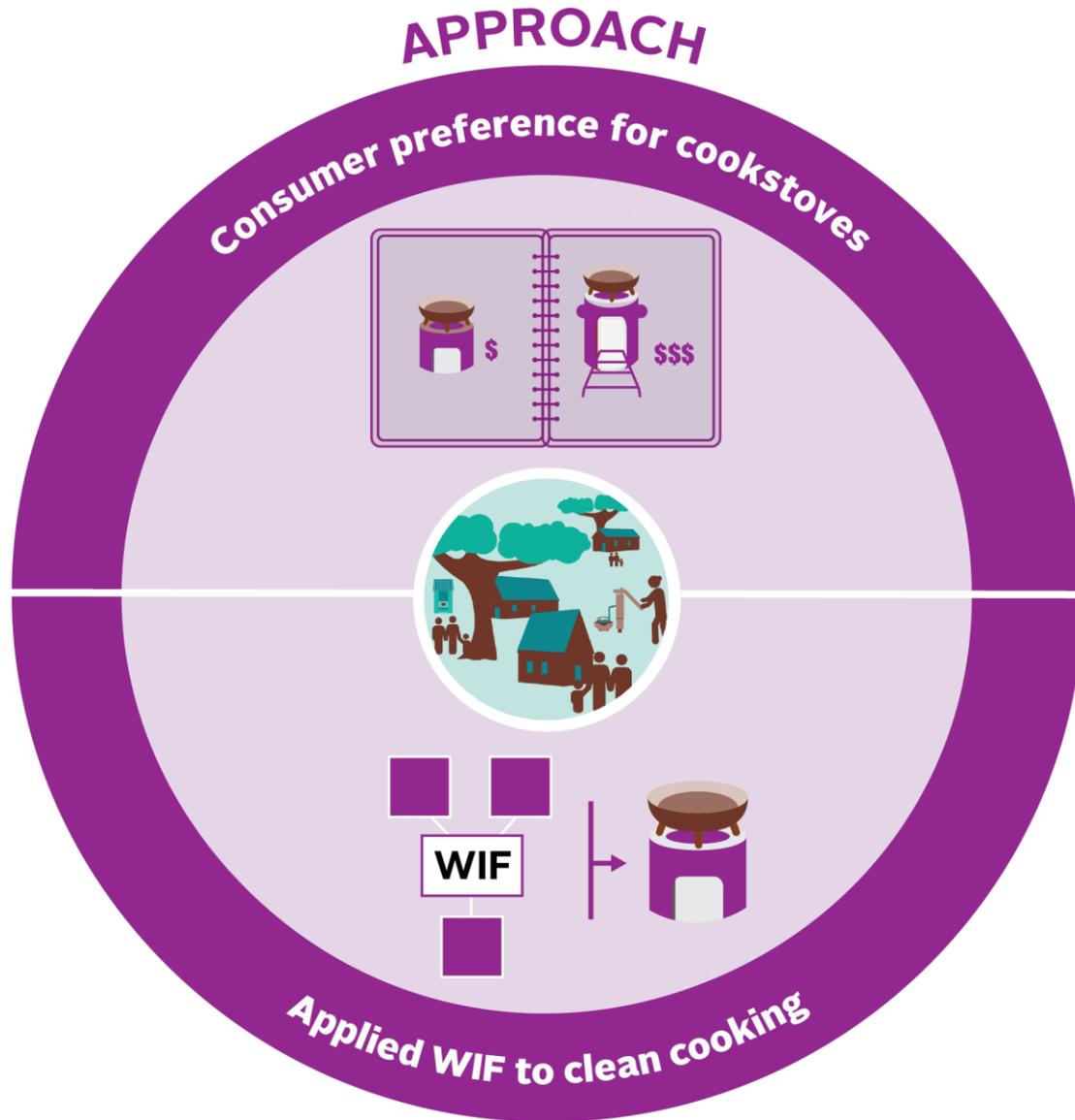
Raw materials, including water supplies, may be contaminated with dangerous microorganisms and chemicals. Such chemicals may be formed in damaged and mouldy foods. Care in selection of raw materials and simple practices such as washing and peeling may reduce the risk.

Knowledge = Prevention



# Small Doable Actions for Food Hygiene

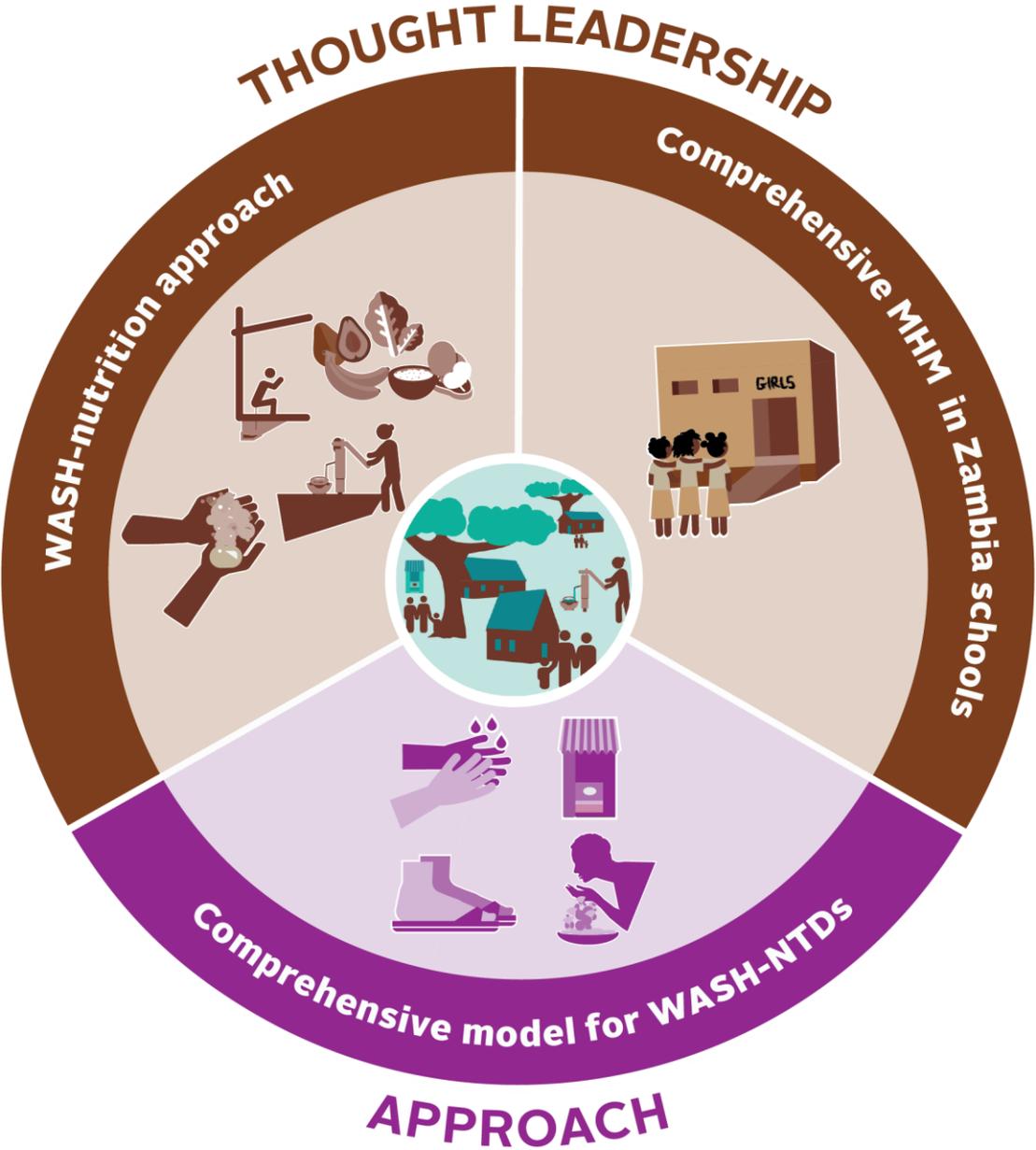
# Clean Cooking Innovation





**Consumer Preference Approach to Clean Cooking**

# Integration Innovation



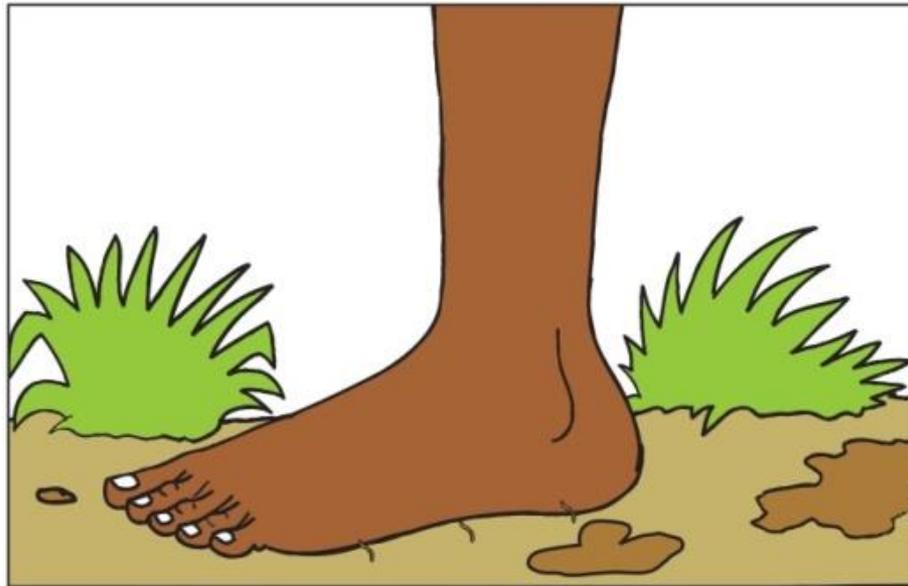
IMPROVING NUTRITION  
OUTCOMES WITH BETTER WATER,  
SANITATION AND HYGIENE:



PRACTICAL SOLUTIONS FOR  
POLICIES AND PROGRAMMES

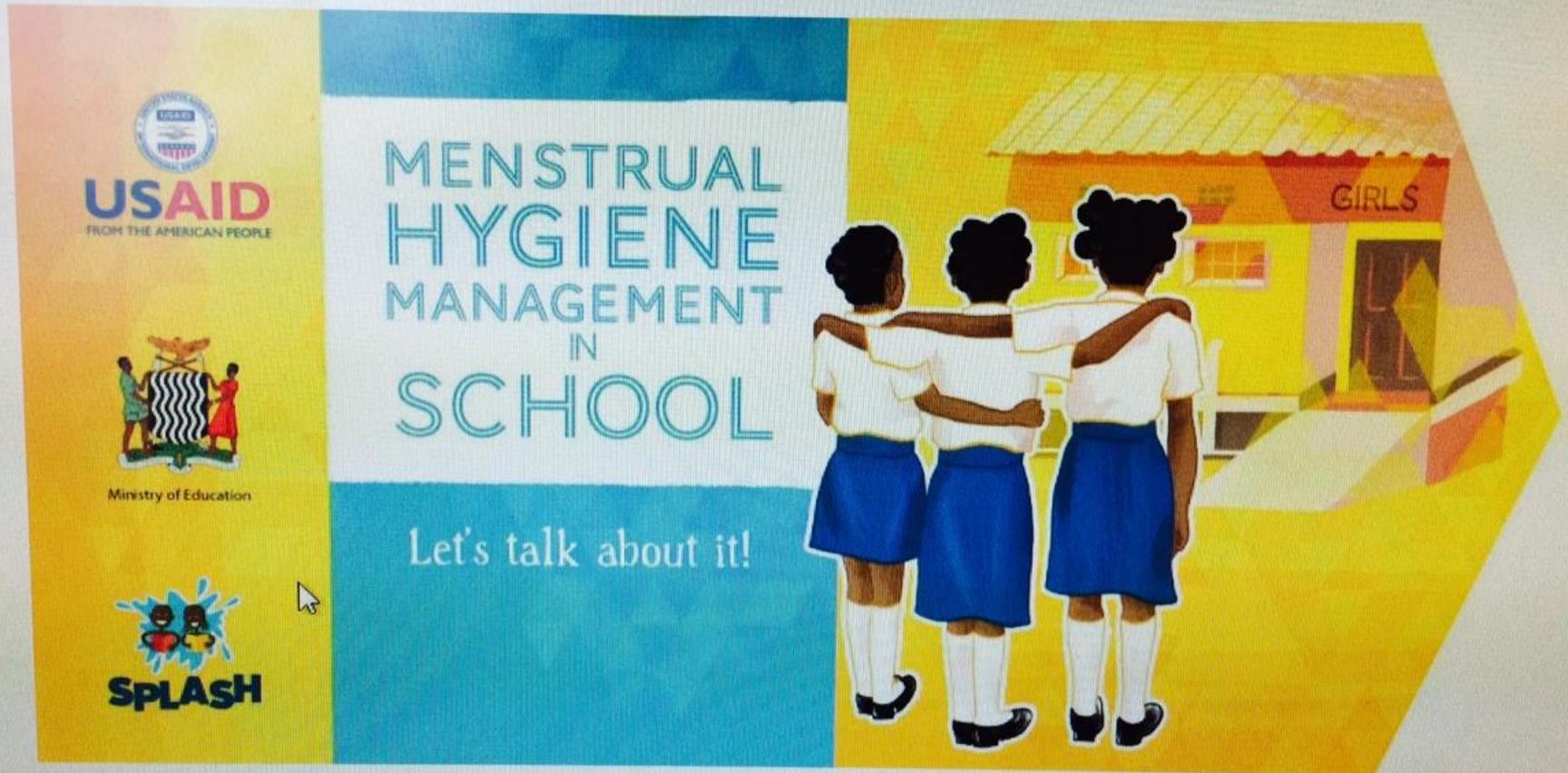


# Integrating WASH and Nutrition



**Integrating WASH and NTDs**

# MHM MINI TOOLBOX



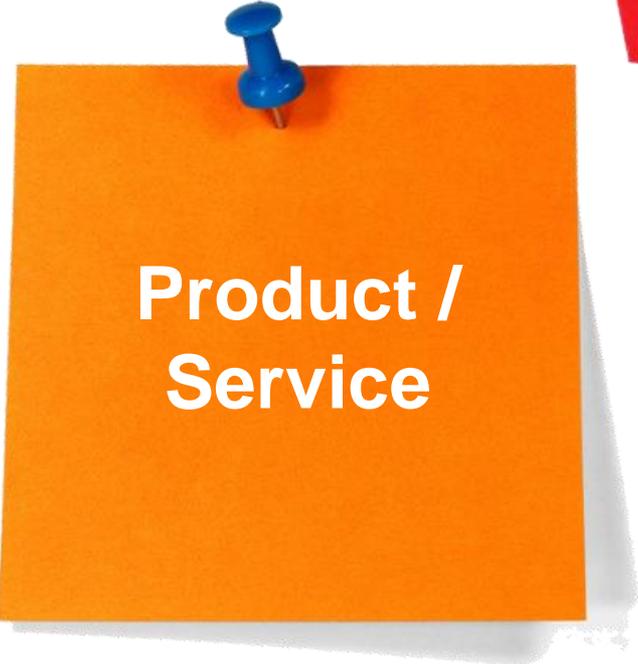
FOR TEACHERS AND SCHOOLS IN ZAMBIA

**Comprehensive MHM in Zambia Schools**

# Types of Innovation



**Thought  
Leadership**

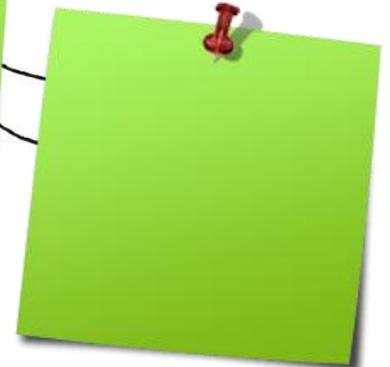
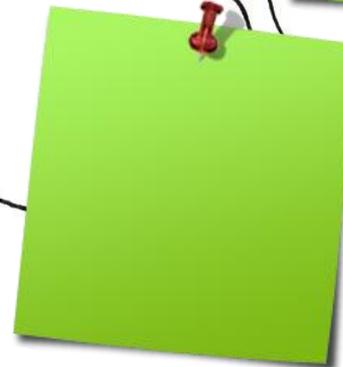
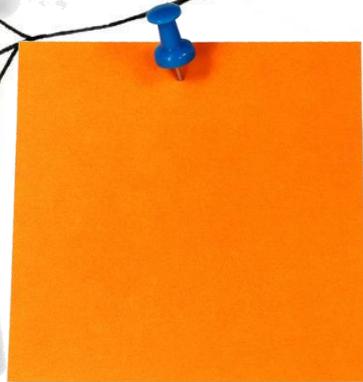
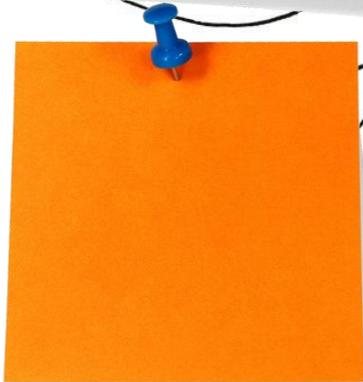
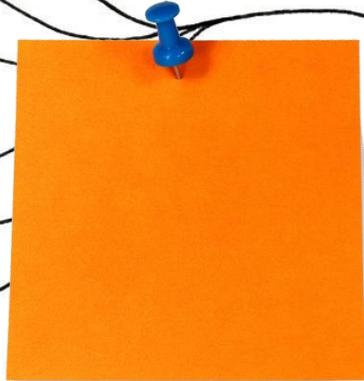
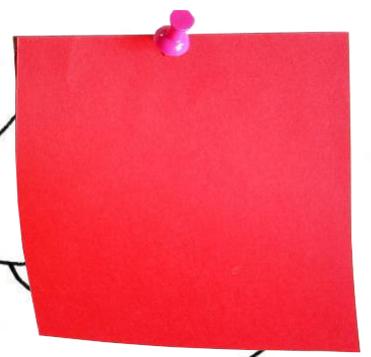
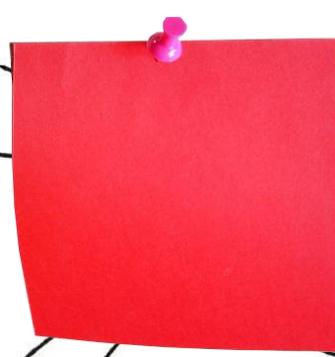
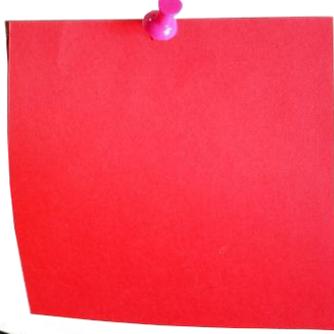


**Product /  
Service**



**Approach**

**INNOVATION  
2010-NOW**



**INNOVATION  
NEXT GEN**

**What  
Next?**

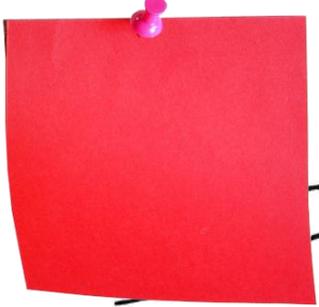
**What  
Next?**

**What  
Next?**

**What  
Next?**

**What  
Next?**

**What  
Next?**



# Mapping Innovations

- Discuss with your table
  - 2010 to now: innovations that worked & changed the sector
  - Next Gen: innovations that we need to work on in the next 5 years
- Record innovations on color post-its
- Select one to share in plenary

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