FACTS AND FIGURES

- Each year worldwide, unsafe food causes **600 million cases** of foodborne diseases and **420 000 deaths**. WHO. 2015.

- **Contamination of food** with antimicrobial-resistant bacteria is common. Foods. 2022.

- Resistant infections can be difficult and sometimes impossible to treat. For example, each year, over **5 000 people lose their lives** due to antimicrobial-resistant non-Typhoidal *Salmonella* infections worldwide. The Lancet. 2019.

- Globally, antimicrobial resistance is a consequence of the use, especially the **overuse and misuse**, of antimicrobials in humans, plants, and animals. FAO. 2021.

- **Activities to raise awareness** in low-and middle-income countries about the risk of AMR in agrifood systems are **uncommon**. WHO. 2021.
ACT NOW. WHAT YOU CAN DO

Antimicrobial resistance is a silent pandemic, and it needs ‘all hands on deck’ to deal with this.

**Government authorities**

- Raise awareness on the need to address foodborne AMR and the availability of tools like the Codex AMR texts to do so.
- Establish and enforce regulations addressing the responsible and prudent use of antimicrobials.
- Strengthen the capacity for monitoring and surveillance of AMR and antimicrobial use in food and food systems to better inform management actions to reduce AMR.
- Promote good practices to contain foodborne AMR with an emphasis on stopping antimicrobial use as growth promoters.

**Producers and processors of food**

- Understand how antimicrobial stewardship can improve animal health, food safety, and economic returns.
- Consult veterinarians or animal and plant/crop health professionals to determine if antimicrobials are the most appropriate treatment for the disease being treated.
- Keep records on antimicrobial use.
- Adopt best practices to prevent diseases and enhance production without the use of antimicrobials.

**Health professionals (animals and plants/crops)**

- Recognize any antimicrobial use has implications for foodborne AMR, food safety, human health, and the environment.
- Only prescribe and use antimicrobials, according to relevant regulations, when alternatives are not available.
- Support national monitoring and surveillance systems by collecting and reporting data in agrifood systems.

**Consumers**

- Advocate for policies that foster only responsible and prudent use of antimicrobials.
- Support food producers who follow good antimicrobial stewardship practices by purchasing their products.
- Protect yourselves from foodborne AMR by handling food safely (practice good personal hygiene; keep clean food preparation and storage areas; separate raw and cooked products; cook food thoroughly; store food at safe temperatures; and use safe raw ingredients).

For more information, please visit: #AMRCodexTexts

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