Food and Agriculture Organization of the United Nations

ACT NOW

## ACTION TO SUPPORT IMPLEMENTATION OF CODEX AMR TEXTS (ACT) PROJECT

Foodborne antimicrobial resistance (AMR) is a global threat. There is no time to wait.

WHAT WE DO

The ACT project works globally and locally to address foodborne AMR
through the implementation of Codex AMR texts, with a particular focus
on **Bolivia (Plurinational State of)**, **Cambodia**, **Colombia**, **Mongolia**, **Nepal**, and **Pakistan**.
Codex texts (international standards, guidelines, and codes of practice)
outline the steps and policies that decision-makers should take to protect the health
of consumers and ensure fair practices in the food trade.
Improved management of foodborne AMR can be accomplished
through activities described in the Codex AMR texts.
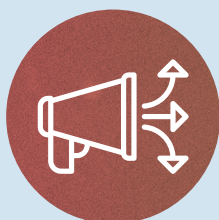
Raise awareness of Codex texts with a special focus on foodborne AMR.

Provide support for data collection and analysis to strengthen AMR monitoring and surveillance.

Assist countries to assess needs and apply best practices to control foodborne AMR.

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:

Join the conversation
#AMRCodexTexts

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