FAO/ WHO/ OIE Consultation on Antimicrobial Usage (AM) and Antimicrobial Resistance (AMR)

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Development of AMR and spread from non-human to humans?



AMR - Human Health Consequences?

- Infections that would otherwise not have occurred.
- Increased frequency of treatment failures and increased severity of infections.
 - Prolonged duration of illness
 - Greater frequency of blood infections
 - More hospitalization
 - Increased mortality
 - Higher costs
- How often ??



Recommendations, expert workshop

- Establish national surveillance programs on the non-human usage of AM, and AMR in bacteria from food and animals.
- Implement strategies to prevent transmission of AMR resistant bacteria from animals to humans through the food production chain.
- Implement existing guidelines on AM usage: WHO: Containment of AMR in animals intended for foods OIE: Prudent Antimicrobial use.

Mejeriforeningen Dansk Kvæg

Recommendations, expert workshop

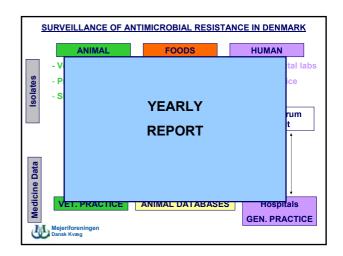
- Implement specific management strategies to prevent the development and spread of bacteria resistant to critically important antimicrobial agents for people.
- Enhance the capacity of countries, particularly developing countries, to conduct surveillance programs of AM use and AMR to implement intervention strategies to contain AMR.
- Risk management of AMR on the international arena. (Codex allimentarius task group under WTO).



General Opinon of Stakeholders

- We need AM for the treatment of sick animals.
- We have a responsibility for AMR and human health.
- Yes, we want/need cooperation on global level.
- We have a responsibility for developing countries.
- Decisions have to respect national traditions.





Prevention through The Food Chain

Farm Level (Aim= Reduction in AM Usage)

- Good Agricultural Practice (GAP).
- Good Veterinary Practice (GVP).

Food Business (Aim= less bacteria)

- Raw material should be produced under GAP.
- Codex: General Principles for Food Hygiene.
- Implementation of HACCP.

National Level (Aim= Less zoonotic bacteria)

 Develop and/or implement control strategies for foodborne zoonoses in primary production.



Critically important classes of AM

Salmonella spp. and other enterobactericeae:

Flouroquinolones and third-generation cefalosporins.

Campylobacter spp.:

Flouroquinolones and macrolides

Gram-positive bacteria:

Glycopeptides, oxazolidones and streptogramins



Conclusions, management options

1 National Surveillance programs and Concept of "threshold of resistance" must be developed.

Restricted clever use of antibiotics

And

Fighting zoonotic bacteria

Principles by governments and all stakeholders.

- 5 There is a strong need for capacity building, networking and coordination.
- 6 A codex/OIE task force on AMR should be established



