Addressing the Root Causes of Antibiotic Resistance

The Role of Educators, Researchers and Health Care Practitioners

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National Director
Healthy Food in Health Care Program
Health Care Without Harm US & Canada

July 30, 2019
01 Health Care Without Harm and the global health care network working at the intersection of human and environmental health

02 U.S. health sector efforts to transform their food service operations and shift purchasing

03 Clinician Champions in Comprehensive Antibiotic Stewardship Collaborative

04 Toolkit: Antimicrobial Stewardship through Food Animal Agriculture: guidance for health care facilities and health professionals
FIRST, DO NO HARM

Patient Health  Worker Health  Community Health

Through its massive buying power and mission-driven interest in preventing disease, the health care sector can help shift the entire economy toward sustainable, safer products and practices.
As of December 2017, GGHH has 954 members from 50 countries representing the interest of 32,503 hospitals and health centers.
Global Green and Healthy Hospitals (GGHH) has its foundation in a comprehensive framework of 10 interconnected goals for the health sector to address and promote greater human and environmental health.

- **Leadership**
  - Prioritize Environmental Health

- **Chemicals**
  - Substitute Harmful Chemicals with Safer Alternatives

- **Waste**
  - Reduce, Treat and Safely Dispose of Healthcare Waste

- **Energy**
  - Implement Energy Efficiency and Clean, Renewable Energy Generation

- **Water**
  - Reduce Hospital Water Consumption and Supply Potable Water

- **Transportation**
  - Improve Transportation Strategies for Patients and Staff

- **Food**
  - Purchase and Serve Sustainably Grown, Healthy Food

- **Pharmaceuticals**
  - Safely Manage and Dispose of Pharmaceuticals

- **Buildings**
  - Support Green and Healthy Hospital Design and Construction

- **Purchasing**
  - Buy Safer and More Sustainable Products and Materials
Not All Apples Are Created Equal

Environmental Nutrition Redefines What Constitutes Healthy Food

TRADITIONAL NUTRITION

Focuses on biochemical components of food and individual food consumption

Asks:
- How much Vitamin C?
- How many calories?
- How much fiber?

ENVIRONMENTAL NUTRITION

Accounts for social, political, economic, and environmental factors related to the food system as a whole

Also asks:
- Was it grown with harmful pesticides or synthetic fertilizers?
- What labor standards were used?
- Were toxic chemicals used in packaging?
Healthy Food in Health Care
A Pledge for Fresh, Local, Sustainable Food

Healthy Food In Health Care 2016-2017

Health care institutions are adopting practices to support a food system that is environmentally sustainable, improves nutritional quality, and supports human dignity and justice.

57% reduced meat served
66% are choosing to purchase meat products raised without routine antibiotics, up from 49% in 2014

LESS MEAT

BEETTER MEAT

SUSTAINABLE

LOCAL

HOSPITAL FOOD HUB

HEALTH BEYOND HOSPITAL WALLS

61% include local or sustainable purchasing criteria in contracts or RFPs
82% purchase local foods, averaging $244,000 annually
1 IN 5 hospitals have farmers markets, gardens, produce prescription and/or CSA programs
50% offer diet and nutrition education

1/3 OF U.S. HOSPITALS ARE PART OF OUR NETWORK

*For community benefit programs targeting obesity, diet-related diseases, or other issues.
TAKE ACTION

www.preserveantibiotics.org

DEVELOP A RESOLUTION

Develop a resolution for purchasing meat raised without routine antibiotics at your facility.

TAKE ACTION

Take action on one of our priority campaigns to reduce antibiotic use in agriculture.
U.S. Antibiotic Awareness Week (USAAW)

USAAW is an annual observance that raises awareness of the threat of antibiotic resistance and the importance of appropriate antibiotic use.

Get Involved
Join CDC and partners as we highlight ways to reduce antibiotic resistance.

Partner Toolkit
You can participate in USAAW activities and resources.
Calling All Clinicians: Pledge for Better Meat to Help Save Antibiotics

Last week, nearly 300 health care facilities across the country celebrated Food Day by serving more than 285,000 meals that feature meat and poultry raised without the routine use of non-therapeutic antibiotics.

Health care is joining the chorus of voices calling for a transformation in the way we raise animals for meat consumption in this country and you are instrumental in protecting antibiotics for human health by ending their overuse in animal agriculture.

The Clinician Champions in Comprehensive Antibiotic Stewardship (CCAS) Collaborative is asking clinicians to participate in a national activity leading up to and during the CDC’s Get SMART week, November 16-22, 2016. Participating clinicians will write a letter to their local hospital CEO or CMO requesting a resolution to phase out the purchase of meat raised with routine antibiotics.

Sign Our Get SMART Clinician’s Pledge

We also have a number of resources to support your work, including:

- Template letter to your CEO
- Guidance on developing a Resolution
- Expanding Antimicrobial Stewardship fact sheet

We encourage you to familiarize yourself with the topic by watching our recent webinar, Opportunities for Health Professional Engagement: Clinical Advocacy on Policies and Procurement Resolutions.
Story #1 - Dr. Scott Weissman

“This patient taught me much of what I know about managing infections in complicated patients. But being a specialist at an academic referral center, I didn’t fully appreciate how this kind of antibiotic resistance was changing medicine even for the community pediatrician.”

- Dr. Scott Weissman, Clinician Champions in Comprehensive Antibiotic Stewardship Collaborative

#GetSmartWeek Clinician Stories

This story is told by Dr. Scott Weissman, a member of the Clinician Champions in Comprehensive Antibiotic Stewardship (CCCAS) Collaborative who testified to Congress about his battle with a nearly untreatable infection that presented in one of his patients.

Early in my career as a Pediatric Disease specialist, I was asked to consult on a patient who had been born with a condition called bladder extrophy, where her bladder was not fully enclosed at birth. She had had dozens of surgeries in her life to provide her with normal functioning and quality of life. She had suffered urinary tract infections more frequently than other children her age, and had received more than her fair share of antibiotics to treat them, but was being referred to me because the bacteria were becoming increasingly difficult to treat.

Antibiotic Free Meat Purchases

(\% of total meat purchases by weight)

<table>
<thead>
<tr>
<th>Year</th>
<th>2014</th>
<th>2015</th>
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<tr>
<td></td>
<td>5</td>
<td>25</td>
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At @UHospitals we're AntibioticSmart through stewardship in "both" prescribing & food purchasing. #CaringWithCare #GoSmartWeek

10:16 AM - 15 Nov 2017 - Cleveland, OH

Ask Me What Does My Food Have To Do With Antibiotic Resistance?
Core Elements of Hospital Antibiotic Stewardship Programs

Introduction
Antibiotics have transformed the practice of medicine, making once lethal infections readily treatable and making other medical advances, like cancer chemotherapy and organ transplants, possible. The prompt initiation of antibiotics to treat infections has been proven to reduce morbidity and save lives, with a recent example being the rapid administration of antibiotics in the management of sepsis (1). However, 30-35% of all antibiotics prescribed in U.S. acute care hospitals are either unnecessary or excessive (2). Inappropriate antibiotic use can contribute to the problem of antimicrobial resistance, which poses serious public health threats.

1. Leadership Commitment
2. Accountability
3. Drug Expertise
4. Action
5. Tracking
6. Reporting
7. Education
The purpose of this Pediatric Antibiotic Stewardship Program (ASP) Toolkit is to provide helpful resources for improving the use of antibiotics in children cared for in all healthcare settings (e.g., inpatient and outpatient, including emergency/urgent care settings). Additionally, this toolkit addresses ways to improve the use of antibiotics in the food we eat. The toolkit is intended for all clinicians interested in improving the use of antibiotics in all settings. This includes frontline clinicians, antimicrobial stewardship teams, and other groups interested in improving antibiotic use. The toolkit is a collaborative effort between the Pediatric Infectious Diseases Society (PIDS) and the American Academy of Pediatrics.
Leadership Commitment

“In 2009, Cook County Hospital and the Alliance for Prudent Use of Antibiotics estimated that the total health care cost of antibiotic resistant infections in the United States was between $16.6 and $26 billion dollars annually.”

• Cost Assessment
  • Meat purchasing tracking tool
  • Guidance on talking with food suppliers
  • Cost Mitigation strategies

• Facility Policy Development
  • Examples of letters to administration
  • SBAR assessments
  • Presentations conducted to hospital leadership

Whereas our facility ASP will articulate a timeline for phasing out the purchase of meat raised with routine antibiotics and a reporting process to ensure benchmarks are met.
Accountability & Drug Expertise

• Development of Antibiotic Stewardship Program Team

  1. Physician leader and pharmacist leader
  2. Food service leader
  3. Executive sponsor
  4. Dietitian/nutritionist
  5. Food services management leader
  6. Operations leader
  7. Nursing leader
  8. Infectious diseases specialist

• Physician Leader(s) Pharmacist Leader(s)
  • Background education on use of antibiotics in agriculture
  • Strategies to uncover your hospitals food purchasing structure
Action

• Education

• Advocacy
  • Leveraging your affiliations
  • Using your own experience – Telling your story

• Food Procurement Resolutions
34 million on meat and poultry

- Advocate Health Care
- Catholic Health Initiatives
- Dartmouth-Hitchcock
- Gundersen Health System
- HackensackUMC
- Kaiser Permanente
- Partners HealthCare*
- University Hospitals Health System
- Veterans Health Administration Nutrition and Food Services

Health Care Sector Demands Sustainable Meat and Poultry

Press Release posted on August 22, 2016
Contact: Healthy Food Team

US & Canada
Tags: HCWI US and Canada, Healthy Food in Health Care, Press Release Agriculture

Contact: Bevan Grover, Health Care Without Harm
Phone: 800-661-0112
Email: bgrover@hcwi.org

Leading health systems urge food producers, manufacturers, and supply chain stakeholders to raise sustainable meat and poultry products, starting with those raised within.

(Washington, DC) Nine U.S. health systems, supported by a network of health systems across the United States, are calling on food producers and manufacturers to increase demand for sustainable meat and poultry in health care.

The health systems – Advocate Health Care, Catholic Health Initiatives, Dartmouth Gundersen Health System, HackensackUMC, Kaiser Permanente, Partners HealthCare, and Veterans Health Administration Nutrition and Food Services – have already achieved significant goals in sustainable food purchasing. To meet 50% of their meat and poultry purchases, they have only been able to source products raised without routine antibiotics.

To meet more ambitious goals, U.S. hospitals’ capacity to meet sustainable food purchasing needs must increase production from local, sustainable meat and poultry producers.

"Health systems have been demanding these products for several years and many now have seen that producers are ready to respond. We see an opportunity for health care to partner with their vendors, like food service management companies, food distributors and group purchasing organizations to incorporate these producers and offer the scale around antibiotic overuse in animal agriculture. We want to see larger producers follow suit so all hospitals and other institutions can access these products," said Hillary Donner, National Procurement Director for Health Care Without Harm’s Healthy Food in Health Care program. "Over time, these partnerships have the potential to also reshape the supply chain and take sustainable meat production to the next level."
Tracking & Reporting

TRACKING
• Suggested Health Sector Meat Purchasing Metrics
  • Navigating meat labeling
• Methodology

REPORTING
• What and Where to report – Internal and External
• How to report
  • Examples of hospital reporting
## Education

- **Antibiotic Stewards**
- **Administration**
- **Clinical Staff**
- **Food Service Staff**
- **General Staff**
- **Patients and the Public**
- **Considerations for Ambulatory Settings**

### Suggested Educational Resources

<table>
<thead>
<tr>
<th>Resource Description</th>
<th>Stewards</th>
<th>Administration</th>
<th>Clinical Staff</th>
<th>Food Service</th>
<th>General Staff</th>
<th>Patients/Public</th>
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<tbody>
<tr>
<td>Centers for Disease Control and Prevention. <em>Antibiotic Resistance from the Farm to the Table,</em> infographic.</td>
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<td><em>Clinician Champions for Comprehensive Antimicrobial Stewardship</em> (DOD/DoD) Collaborator, a joint committee of Health Care Without Harm, the Pediatric Infectious Diseases Society, and the Sharing Antimicrobial Reports for Pediatric Stewardship group.</td>
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<td>Health Care Without Harm. <em>Understanding Labels: Meet and Faulty.</em></td>
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<td>Health Care Without Harm. <em>Promoting and Marketing Antibiotic Stewardship Through Food Services.</em></td>
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<tr>
<td>Health Care Without Harm. <em>Marketing and Promotion to Support Purchasing Strategies</em> [webinar]</td>
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![Image with text: “We’re doing our part to save antibiotics by serving sustainably raised meats.”](image-url)
Changes at UW Health sparks discussion about antibiotic-free meat
DID YOU KNOW?

At UW Health, we consider the investment in high-quality and healthy food as an employee and community health.

The UW Health mission is to advance health without compromise through excellence in patient care, scholarship, service to the community, and responsibility. We strive for a vision of working together to be a national leader in health care, advancing the well-being of the people of Wisconsin and beyond.

We work with a local meat producer to offer beef from a variety of Wisconsin farms. These farms have committed to not use antibiotics as the raise their cattle. Usually medically necessary. Learn more about the reduction in unnecessary antibiotic use here: https://www.pennstate.org/antibiotics-and-animal-health.

We also make a point to promote the benefits of local, seasonal foods to our patients and staff. The UW Health lifestyle is the core of our culinary offerings, and we encourage our patients and staff to make healthy choices every day. 

Our dietitians are available to help you make the best choices for your health. Contact us at (608) 263-2000 or visit our website at uwhealth.org/food-service.