



Addressing the Root Causes of Antibiotic Resistance

The Role of Educators, Researchers and Health Care Practitioners

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National Director
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Health Care Without Harm US & Canada

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Health Care Without Harm and the global health care network working at the intersection of human and environmental health

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

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Clinician Champions in Comprehensive Antibiotic Stewardship Collaborative

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Toolkit: Antimicrobial Stewardship through Food Animal Agriculture: guidance for health care facilities and health professionals



The Campaign for Environmentally
Responsible Health Care



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.

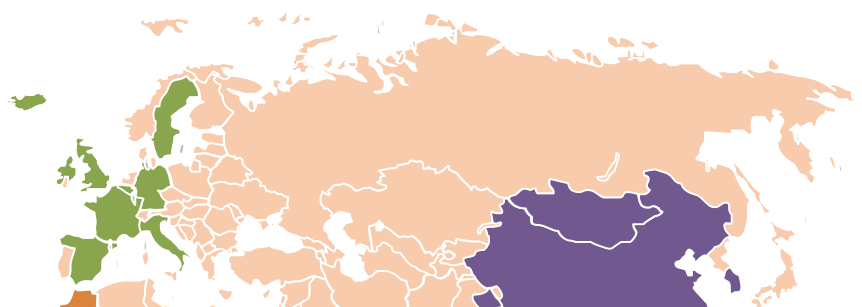
USA and Canada

GGHH's implementation arm in the US, Practice Greenhealth has 1,400 Hospital members in the U.S. In Canada, GGHH members include 1 Hospital, 5 Health Systems and 2 Organizations representing the interest of 1081 Hospitals and Health Centers.



Europe

22 Hospitals, 1 Health Care Facility, 19 Health Systems and 12 Organizations, representing the interest of 11113 Hospitals and Health Centers.

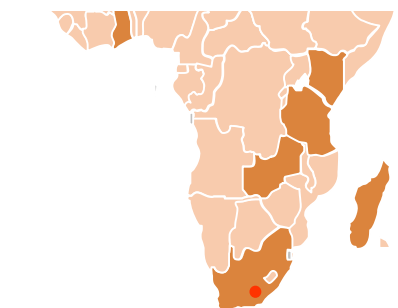


Asia
106 Hospitals, 3 Health Care Facilities, 10 Health Systems and 27 Organizations, representing the interest of 13708 Hospitals and Health Centers.

As of December 2017, GGHH has 954 members from 50 countries representing the interest of 32,503 hospitals and health centers.

Latin America

501 Hospitals, 66 Health Care Facilities, 39 Health Systems and 15 Organizations, representing the interest of 1787 Hospitals and Health Centers.



Africa

52 Hospitals, 19 Health Care Facilities, 6 Health Systems and 2 Organization, representing the interest of 1587 Hospitals and Health Centers.



Pacific

7 Hospitals, 1 Health Care Facility, 24 Health Systems and 8 Organizations, representing the interest of 787 Hospitals and Health Centers.

Global

1 Health System and 4 Organizations representing the interest of 1040 Hospitals.

A TEN GOAL FRAMEWORK

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?



PRODUCTION



PROCESSING



PACKAGING



DISTRIBUTION



CONSUMPTION



RECYCLING

Healthy Food in Health Care



A Pledge for Fresh, Local, Sustainable Food

Nutrition-related chronic diseases are placing new demands on an already overburdened health care system, and taking their toll on human productivity and quality of life. Our current large scale, industrial food system favors animal products and highly-refined, preservative laden, calorie-dense foods, rather than fresh fruits and vegetables, whole grains, and other high fiber foods important for health. It is a system misaligned with dietary guidelines. Moreover, the way our food is produced and distributed impacts our health and the environment in which we live. For example:

Antibiotic Resistance

The routine use of antibiotics contributes to growing antibiotic resistant bacteria. Each year 20 to 30 million pounds of antibiotics (including related antimicrobials) are used in agriculture—by volume, about 7-10 times the total antibiotics used in human medicine. Industrialized food systems that produce poultry, pork, beef, and farmed fish routinely use antibiotics as growth promoters rather than to treat identified disease. Routinely feeding antibiotics to animals that are not even sick increases antibiotic resistance among bacteria that cause human infections. Injecting dairy cows with recombinant bovine growth hormone (rBGH or rBST) increases udder infections, requiring more antibiotics and a higher likelihood of increased antibiotic resistant bacteria in milk.

Air and Water Pollution

Pesticide drift, field dust, waste burning, and toxic gases from degrading manure are all factors of food production that contribute to air pollution. Such air pollution can lead to asthma and other respiratory illnesses, cardiovascular disease, and lung cancer. In the U.S., food is trans-

ported an average of 1,500 miles to reach its destination. Through the use of diesel and other fossil fuels, vehicles unnecessarily contribute to global warming. Fertilizers and pesticides contaminate ground water in many locales and some pesticides have been found regularly in rainfall. Large-scale animal feedlot operations contribute to water pollution when untreated animal waste releases biologically active hormones, nitrates and other toxic breakdown products into waterways.

Worker Health and Safety

Widespread pesticide use in industrial-scale food production exposes farm workers and their families to dangerous chemicals, often at levels that exceed established "safety" limits. Longer-term, low-level pesticide exposure has been linked to an array of chronic health problems including: cancer, birth defects, neurological, reproductive, and behavioral effects, and impaired immune system function. Industrialized meat packing is recognized as one of the most dangerous occupations: every year, over one quarter of all workers needs medical attention beyond first aid.

Healthy Food in Health Care

Hospitals and health systems have opportunities to help prevent these food-related health concerns by modeling good nutrition in their institutions and by influencing how food is produced and distributed. Through its food purchasing decisions, the U.S. health care industry can promote health by providing more fresh, good tasting, nutritious food choices for patients, staff, and the community. And by supporting food production that is local, humane, and protective of the environment and health, health care providers can help create food systems that promote the well being of the whole community.

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.

LESS MEAT



57%
reduced
meat
served

BETTER MEAT



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

SUSTAINABLE



61%
include local
or sustainable
purchasing
criteria in
contracts or
RFPs

LOCAL



82%
purchase
local foods,
averaging
\$244,000
annually

HOSPITAL FOOD HUB



1 IN 5
hospitals
have farmers
markets,
gardens, produce
prescription
and/or CSA
programs

HEALTH BEYOND HOSPITAL WALLS



50%
offer diet
and nutrition
education*

*For community benefit programs targeting obesity, diet-related disease, or food access. According to a recent Health Care Without Harm survey of community benefit professionals.

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

TAKE ACTION

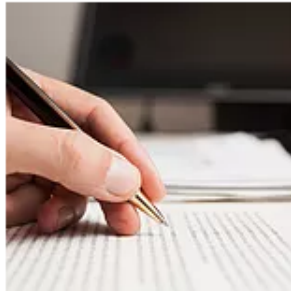
www.preserveantibiotics.org

JOIN CCCAS



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

CDC > Antibiotic Use



U.S. Antibiotic Awareness Week (USA AW)



USA AW 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

Partner Toolkit

You can participate in USA AW activities and

MARYN MCKENNA 11.19.14 11:45 AM

TO SLOW DOWN DRUG RESISTANCE IN HEALTH CARE, BUY AN ANTIBIOTIC-FREE TURKEY FOR THANKSGIVING



Organic turkey poults, Lance Cheung, USDA. @USDA/Flickr

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 235,000 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 \(CCCAS\) Collaborative](#) is asking clinicians to participate in a national activity leading up to and during the [CDC's Get SMART week](#), November 16-22, 2015. 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](#).

- Abbotsford Regional Hospital and Cancer Centre
- UCSF Medical Center
- Medstar Washington Hospital Center
- Children's National Medical Center
- Washington Hospital Center
- Jennie Edmundson Hospital
- Ann & Robert Lurie Children's Hospital of Chicago
- Advocate Lutheran General Hospital
- Advocate Children's Hospital - Park Ridge Campus
- Community Health Network
- St. Joseph Mercy Hospital
- Hennepin County Medical Center
- Research Medical Center, Kansas City Hospital
- Children's Mercy Hospital
- VA Medical Center - New Hampshire
- Long Island Jewish Medical Center
- Schuyler Hospital
- Stony Brook University Hospital
- Hillcrest Hospital
- Oregon Health and Science University Medical Center
- St. Peter's Hospital
- Seattle Children's Hospital
- Sweedish Medical Center
- Broadway Medical Center
- Harborview Medical Center
- Valley Medical Center
- Highline Community Hospital

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

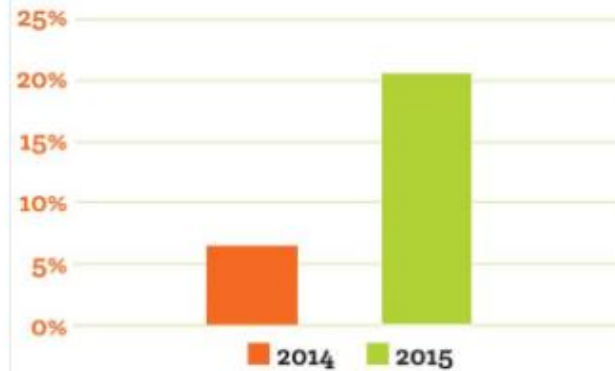


This story is told by Dr. Scott Weissman, a member of the [Clinician Champions in Comprehensive Antibiotic Stewardship \(CCCAS\) Collaborative](#) who testified to Congress about his battle with a nearly untreatable infection that presented in one his patients.

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 exstrophy, 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

Antibiotic Free Meat Purchases

(% of total meat purchases by weight)



Aparna Bole

@DrAparnaBole

Follow

At @UHHospitals were #AntibioticSmart through stewardship in "both" prescribing & food purchasing. @HCWithoutHarm @CDCgov #GetSmartWeek

10:16 AM · 15 Nov 2016 · Cleveland, OH



2

Ask Me
WHAT DOES MY
Food
HAVE TO DO WITH

ANTIBIOTIC
RESISTANCE?

Antibiotic Prescribing and Use in Hospitals and Long-Term care

- Antibiotic Use for Healthcare
- Overview and Evidence to Support Stewardship +
- Implementation Resources -
- Core Elements of Hospital Antibiotic Stewardship Programs**
- Checklist for Core Elements of Hospital Antibiotic Stewardship Programs
- Clinician Guide for

[CDC](#) > [Antibiotic Use](#) > [Antibiotic Use for Healthcare](#) > [Implementation Resources](#)

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, 20-50% of all antibiotics prescribed in U.S. acute care hospitals are either unnecessary or


1. Leadership Commitment
2. Accountability
3. Drug Expertise
4. Action
5. Tracking
6. Reporting
7. Education

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- Summary of C
- Leadership C

Antimicrobial Stewardship through Food Animal Agriculture Toolkit Module

Guidance for health care facilities and health professionals



January 2017





American Academy
of Pediatrics



DEDICATED TO THE HEALTH OF ALL CHILDREN®



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

University of California San Francisco

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UCSF Sustainability Stories

Deborah Fleischer, Green Impact, May 2013

UCSF Academic Senate Approves Resolution to Phase Out Meat Raised with Non-Therapeutic Antibiotics

UC Recognized for its Leadership in Sustainable Investment July 7, 2019

Chancellor Hawgood Honors UCSF's Green Champions July 7, 2019

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.

s right now:
g Group all stress

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

Promoting and Marketing Antibiotic Stewardship Through Food Services



A guide for foodservice staff to educate and incentivize around meat and poultry raised without routine antibiotics

Your facility has made a commitment to antibiotic stewardship and is working towards the goal of reducing antibiotic misuse and overuse through foodservice procurement. As part of food services or care meat and poultry raised without routine antibiotics, you can entice patrons to try your meals and

myriad of repeated ways, sharing your story can entice patrons to try your meals and care. We want to participate in antibiotic stewardship, and this is the way our department can. A Health in California

"GOOD" FOOD POPULARITY BY THE NUMBERS

- 86% of consumers would like restaurants to be more transparent about what's in their food. (Technomic)
- 72% of consumers are more concerned with additives in food than they were two years ago. Among these "additives" are meat and poultry raised with routine antibiotics. (Technomic)
- In a survey of keywords found on menus "antibiotic-free" was in the top three after "natural" and "organic." (National Restaurant Association)
- 70% of consumers are more likely to patronize an eating establishment that offers locally produced food items (National Restaurant Association)
- More than 60% of respondents said they would be willing to pay at least 5¢ per lb. more, while nearly 40% said they would pay \$1 or more per lbs. (Consumers Report)

Health Care Without Harm

US & Canada

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Home > Press Release > 29 Massachusetts Hospitals Commit to Antibiotic Stewardship through Food Purchasing

29 Massachusetts Hospitals Commit to Antibiotic Stewardship through Food Purchasing

Press Release posted on March 8, 2016
Contact: HCWH US and Canada Team

US & Canada | Tags: Healthy Food in Health Care, antibiotic resistance

Partnering with the Massachusetts Hospital Association and Health Care Without Harm, these hospitals are forging new paths for prevention-based healthcare

[Boston, MA] Twenty-nine member hospitals from across the state have signed the Massachusetts Hospital Association's (MHA) Antibiotic Stewardship Commitment in collaboration with Health Care Without Harm (HCWH), agreeing to purchase and serve at least one meat item that is raised without routine antibiotics within their food services menu offerings. By doing so, these hospitals leverage their purchasing dollars to stimulate broader market shifts, connect their food service operations more closely with their clinical priorities, and improve the overall health of their workers, patients, and community.

"Hospitals have always collaborated with the communities they serve to promote a healthier future for their patients, staff, and residents. In particular, Massachusetts hospitals have focused many of their community benefits programs and other initiatives to prioritize health prevention education," said MHA President and CEO Lynn Nicholas. "This effort will serve as a strong platform to develop specific statewide goals that appropriately tie our clinical expertise with community health prevention goals."

Health Care Sector Demands Sustainable Meat and Poultry

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

US & Canada |

Tags: [HCWH US and Canada](#), [Healthy Food in Health Care](#), [Press Release](#), [Agriculture](#)

Contact: Benn Grover, Health Care Without Harm
Phone: 888-461-0112
Email: bgrover@hcwh.org

Leading health systems urge food producers, manufacturers, and supply chain sustainably raised meat and poultry products, starting with those raised without

[Washington, DC] Nine U.S. health systems, supported by a network of thousands of facilities across the United States, are calling on food producers and manufacturers to meet the growing demand for sustainable meat and poultry within health care.

The health systems – Advocate Health Care, Catholic Health Initiatives, Dartmouth-Hitchcock, Gundersen Health System, HackensackUMC, Kaiser Permanente, Partners HealthCare Health System, and Veterans Health Administration Nutrition and Food Services – have already achieved significant goals in sustainable food purchasing. Up to 60% of their meat and poultry purchases are now comprised of products raised without routine antibiotics.

Despite these efforts, U.S. hospitals' capacity to meet sustainable food purchasing goals is limited. "We need to reach until producers and the health care supply chain increase production of sustainable products."

"Health systems have been demanding these products for several years and small and mid-scale 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 tip 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 Bisnett, 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."



NJB > NJB News Now > HackensackUMC Calls on Food...

HackensackUMC Calls on Food Producers, Manufacturers to Provide Sustainable Meat and Poultry to the Health Care Industry

Aug 26, 2016 | [0 Comments](#)



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

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

Healthier Hospitals
A PRACTICE GREENHEALTH PROGRAM

UNDERSTANDING LABELS
Meat and Poultry

PRACTICE Greenhealth

This vetted list of criteria meets the definition of sustainable meat and poultry for the Healthy Food in Health Care program of [Health Care Without Harm](#) as well as Healthier Hospitals, a program of [Practice Greenhealth](#).

THIRD PARTY CERTIFICATIONS
Third-party audited, transparent guidelines, standard attributes

Certified Organic		
	<ul style="list-style-type: none">• Diet - 100% Organic Feed; no animal by-products• Antibiotic and Hormones - Never• Living Conditions - Must accommodate natural behavior• GMOs - No genetically modified (GM) livestock; No GM feed	Beef, broiler chicken, turkey, pork, dairy, eggs
Animal Welfare Certifications		
	<ul style="list-style-type: none">• Antibiotics - Administered for therapeutic purposes only• Hormones - Never• Living Conditions - Humane treatment of animals	Beef, pork, broiler chicken, turkey, eggs, dairy, bison, sheep, goat
	<ul style="list-style-type: none">• Antibiotics - Administered for therapeutic purposes only• Hormones - Never• Living Conditions - Humane treatment of animals	
	<ul style="list-style-type: none">• Diet - 100% Organic Feed; no animal by-products• Antibiotic and Hormones - Never• Living Conditions - Must accommodate natural behavior• GMOs - No genetically modified (GM) livestock; No GM feed	
	<ul style="list-style-type: none">• Antibiotics - Administered for therapeutic purposes only• Hormones - Never• Living Conditions - Humane treatment of animals	
Certified Responsible		
	<ul style="list-style-type: none">• Antibiotics - Administered for therapeutic purposes only• Hormones - Never• Living Conditions - Humane treatment of animals	
	<ul style="list-style-type: none">• GMOs - No genetically modified (GM) livestock; No GM feed	

Less Meat, Better Meat:

Reduce meat purchased by 10% per year OR achieve ultimate goal of an average 1.5 oz (.09375 lbs / meal) per meal served.

Increase by 5% per year or achieve ultimate goal of 20% of meat and poultry purchases raised without the routine use of antibiotics. (Meat = beef, pork, poultry and lunch meat; measure=lbs.)

Education

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

SUGGESTED EDUCATIONAL RESOURCES	STEWARDS	ADMINISTRATION	CLINICAL STAFF	FOOD SERVICE	GENERAL STAFF	PATIENTS / PUBLIC
American Academy of Pediatrics, Technical Report. Nontherapeutic Use of Antimicrobial Agents in Animal Agriculture: Implications for Pediatrics . Pediatrics. 2015; 136, 6.	X	X	X			
Centers for Disease Control and Prevention. Antibiotic Resistance Threats in the United States, 2013 . Atlanta, GA: U.S Department of Health and Human Services, CDC. 2013; p.7, 36-7.	X					
Centers for Disease Control and Prevention. Antibiotic Resistance Threats in the United States, 2013 [infographic].		X		X	X	X
Centers for Disease Control and Prevention. Antibiotic Resistance from the Farm to the Table .			X			
Centers for Disease Control and Prevention. Antibiotic Resistance from the Farm to the Table [infographic].		X				
Centers for Disease Control and Prevention. National Antimicrobial Resistance Monitoring System – Enteric Bacteria (NARMS): Antibiotics in Food-Producing Animals .	X	X				
Health Care Without Harm. Healthy Food in Health Care Webinar Series (3-part series): How the Health Care Sector Can Help Prevent Antibiotic Overuse in Animal Agriculture	X					
Clinician Champions for Comprehensive Antimicrobial Stewardship (CCOAS) Collaborative : A joint committee of Health Care Without Harm, the Pediatric Infectious Diseases Society and the Sharing Antimicrobial Reports for Pediatric Stewardship group	X					
Health Care Without Harm. Healthier Hospitals Less Meat Better Meat Toolkit .	X					
Health Care Without Harm. Expanding Antibiotic Stewardship: The Role of Health Care in Eliminating Antibiotic Overuse in Animal Agriculture . 2014.			X			
Health Care Without Harm. Understanding Labels: Meat and Poultry .						
Health Care Without Harm. Promoting and Marketing Antibiotic Stewardship Through Food Services						
Health Care Without Harm. Marketing and Promotion to Support Purchasing Strategies [webinar]						

WE'RE DOING OUR PART TO

SAVE ANTIBIOTICS

BY SERVING

SUSTAINABLY RAISED MEATS

Did you know?

80%

OF ALL ANTIBIOTICS ARE USED FOR INDUSTRIAL ANIMAL AGRICULTURE

29 MILLION POUNDS

OF ANTIBIOTICS USED IN MEAT PRODUCTION

7 MILLION POUNDS

OF ANTIBIOTICS USED IN HUMAN MEDICINE

ANTIBIOTIC OVERUSE IN ANIMALS CONTRIBUTES TO ANTIBIOTIC-RESISTANT INFECTIONS IN HUMANS.

Antibiotic Resistance

COSTS THE UNITED STATES

8 MILLION

ADDITIONAL HOSPITAL DAYS A YEAR

\$20 BILLION

A YEAR IN DIRECT HEALTH CARE EXPENSES

\$35 BILLION

A YEAR IN LOST PRODUCTIVITY

SERVING MEAT RAISED WITHOUT ROUTINE ANTIBIOTICS, WE'RE DOING OUR PART TO SUPPORT HEALTHY, SUSTAINABLE FOOD SYSTEMS.

WWW.NOHARM.ORG
@HCWITHOUTHARM

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University Hospital and American Family 95% Antibiotic-Free Meat; Receives Circle of Excellence Award

Madison, Wisconsin — As Earth Day 2019 approaches, UW Health

CHANNEL 3000

HOME NEWS WEATHER SPORTS ENTERTAINMENT

News

UW Health earns award for antibiotic-free meat

By: Amy Reid

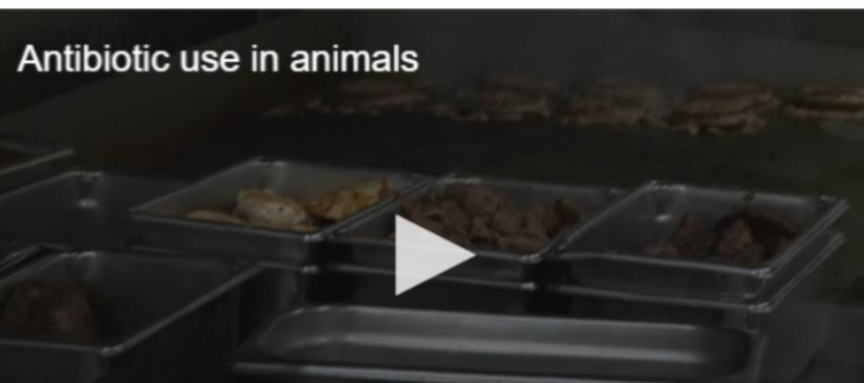
Posted: Apr 21, 2019 10:13 PM CDT Updated: Apr 22, 2019 07:55 AM CDT



News Sports Weather Madison CW Livestream

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Changes at UW Health sparks discussion about antibiotic-free meat



Antibiotic use in animals

Antibiotic-free meat Discussions

DID YOU KNOW?



DOR
U
LABELED
THAT
PRODU
WHEN
READ BELOW T



Culinary Services at UW Health

July 28 at 9:00 AM · 🌐

We work with a local meat purveyor, @KettleRangeMeatCo who purchases beef cattle from a variety of Wisconsin farms. These farms have made a commitment to not use antibiotics as they raise their cattle, unless it is medically necessary. Learn more about the reduction of unnecessary antibiotic use here: <https://www.pewtrusts.org/.../antibiotics-and-antimicrobials-in-agriculture>

DID YOU KNOW?



MOST
THE BEEF SERVED
AT UW HEALTH
COMES FROM LOCAL
WISCONSIN FARMERS

READ BELOW TO LEARN MORE



Culinary Services at UW Health

July 9 at 10:00 AM · 🌐

Offering healthier food and beverage options reinforces our commitment to being a leader in the healthcare community by providing nourishing foods and beverages to our patients and families, employees, faculty and staff.

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

DID YOU KNOW?



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

READ BELOW TO LEARN MORE



@HCWithoutHarm #healthyfood #environmentalnutrition
LinkedIn: Health Care Without Harm **Facebook:** HealthCareWithoutHarm
www.healthyfoodinhealthcare.org
scinton@hcwh.org