



香港紅十字會
HONG KONG RED CROSS

World Antimicrobial Awareness Week



World Antimicrobial Awareness Week (WAAW), from 18 to 24 November every year, aims to increase awareness of global antimicrobial resistance (AMR) and to encourage best practices among the general public, health workers and policy makers to avoid the further emergence and spread of drug-resistant infections.



General Public's KAP Survey on AMR 2016/17

Successfully interviewed
1255 Hong Kong people



54%

Mistaken cold
and flu treatable
by antibiotics!



Misunderstanding on indications
of antibiotics remains prevalent!

What is the difference between antimicrobial and antibiotic?

Antimicrobial agents are drugs that can **kill or suppress disease-causing microorganisms**, such as bacteria, virus, fungi and parasites.



Antibiotics are drugs for **treating bacterial infections**, either by killing the bacteria or stopping them from growing. There are different types of antibiotics for treating different bacterial infections.



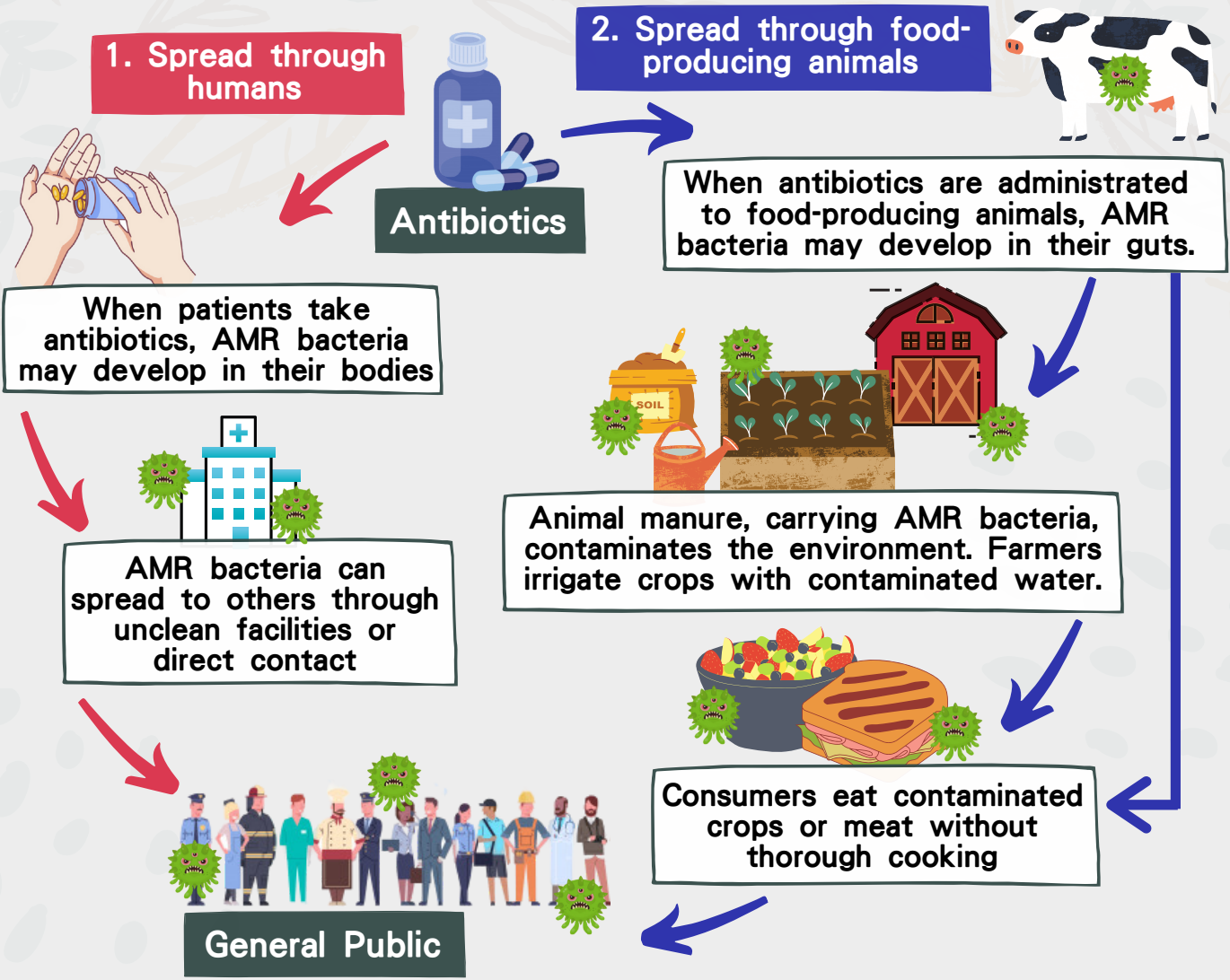
What is Antimicrobial Resistance (AMR)?

When antibiotics wipe out disease-causing bacteria in our body, normal bacteria are also killed, thereby **increasing the opportunity for resistant bacteria** to grow and multiply. AMR occurs when microorganisms change in ways that **render the medications** used to cure the infections they cause **ineffective**

These resistant bacteria are sometimes referred to as **'superbugs'**. Some superbugs are capable of resisting more than one antibiotic and such infections are difficult to treat.



How does AMR spread?



Measures to fight AMR

When raising animals:

- Optimise use of antimicrobials in livestock.
- Never use antibiotics as growth promoters.



When you get sick:

- Do not demand antibiotics from your doctor
- Follow your doctor's advice when taking antibiotics
- Do not stop taking antibiotics by yourselves even if you are feeling better
- Never buy antibiotics without prescription



When cooking:

- Choose safe raw materials
- Keep hands and utensils clean
- Separate raw and cooked food
- Cook thoroughly
- Keep food at safe temperature (below 4° C or above 60° C)

