

Knowledge of AMR amongst food handlers: Conclusion

In order to meet the FSA commitments under the [5-year \(2019-2024\) AMR National Action Plan \(NAP\)](#), this research was conducted to inform the food safety section of the NAP (specifically 2.5.2) which makes references to the UK promoting good hygienic practices across the food chain including a commitment to "assess and track the perceptions and understanding of food handlers and consumers about AMR bacteria in food and what can be done to protect people through food hygiene at home".

The findings suggest that food handlers' levels of awareness and understanding of AMR are lower than consumers. Most notably it appears that some food handlers aren't aware of the key food handling/preparation activities that can limit the spread of AMR. Subsequent research should explore this finding further to establish the need for communication/awareness campaigns.