

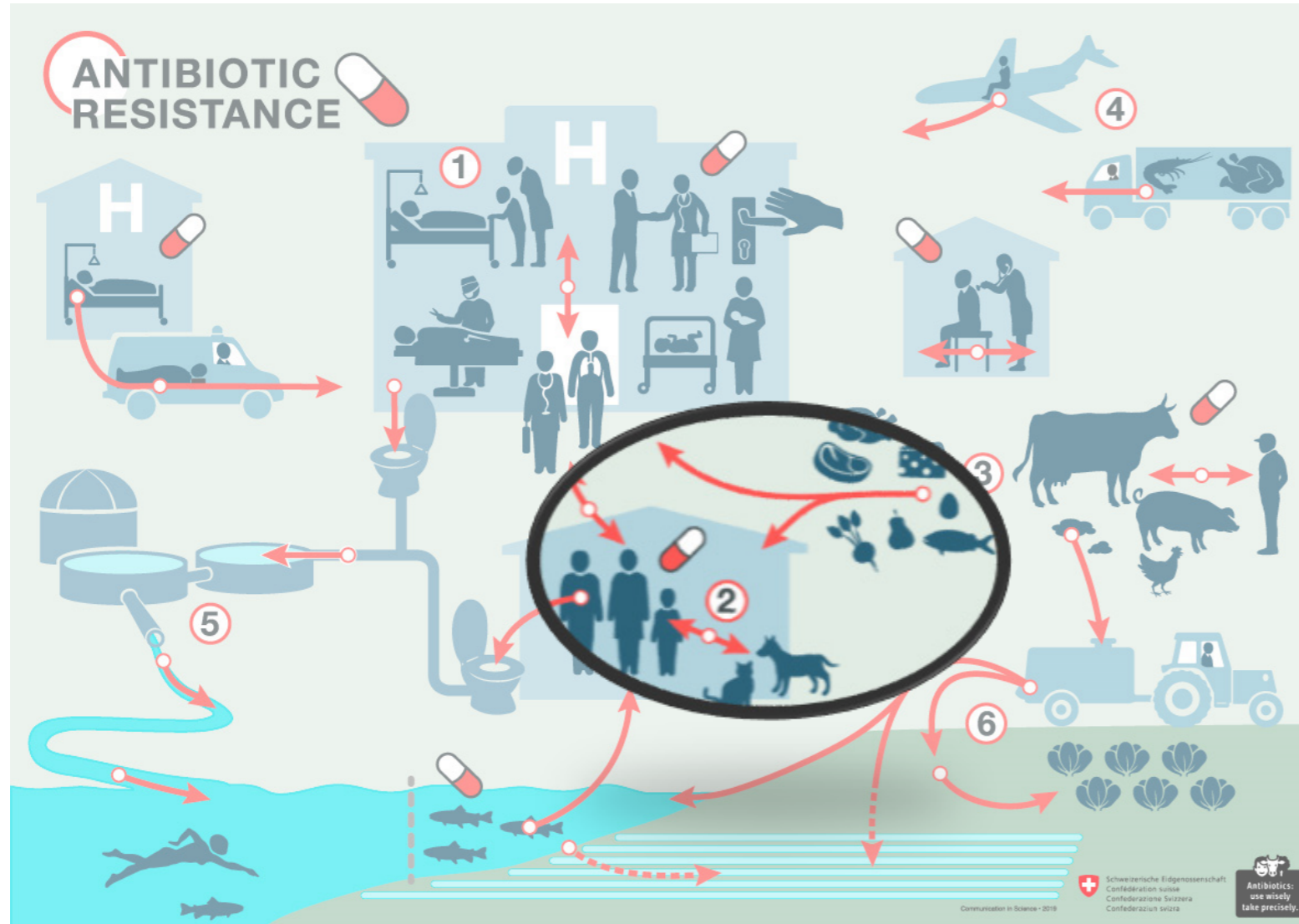
Final project presentation:

Consumer interventions to reduce risk of AMR transmission – Ensuring safe food handling

Claudia Freivogel, Isabel Lechner, Manon Schuppers/Katharina Stärk & Vivianne Visschers



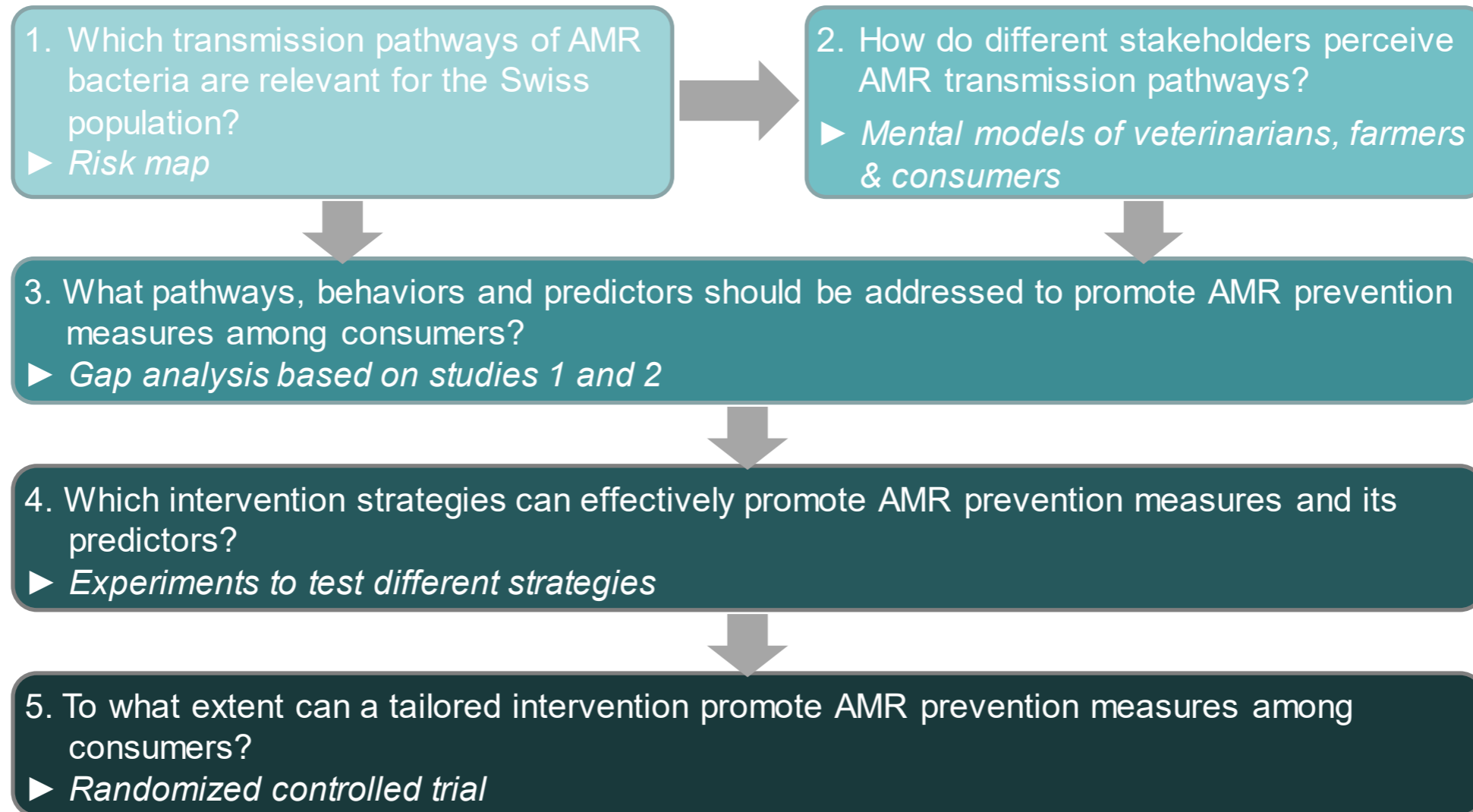
Aims



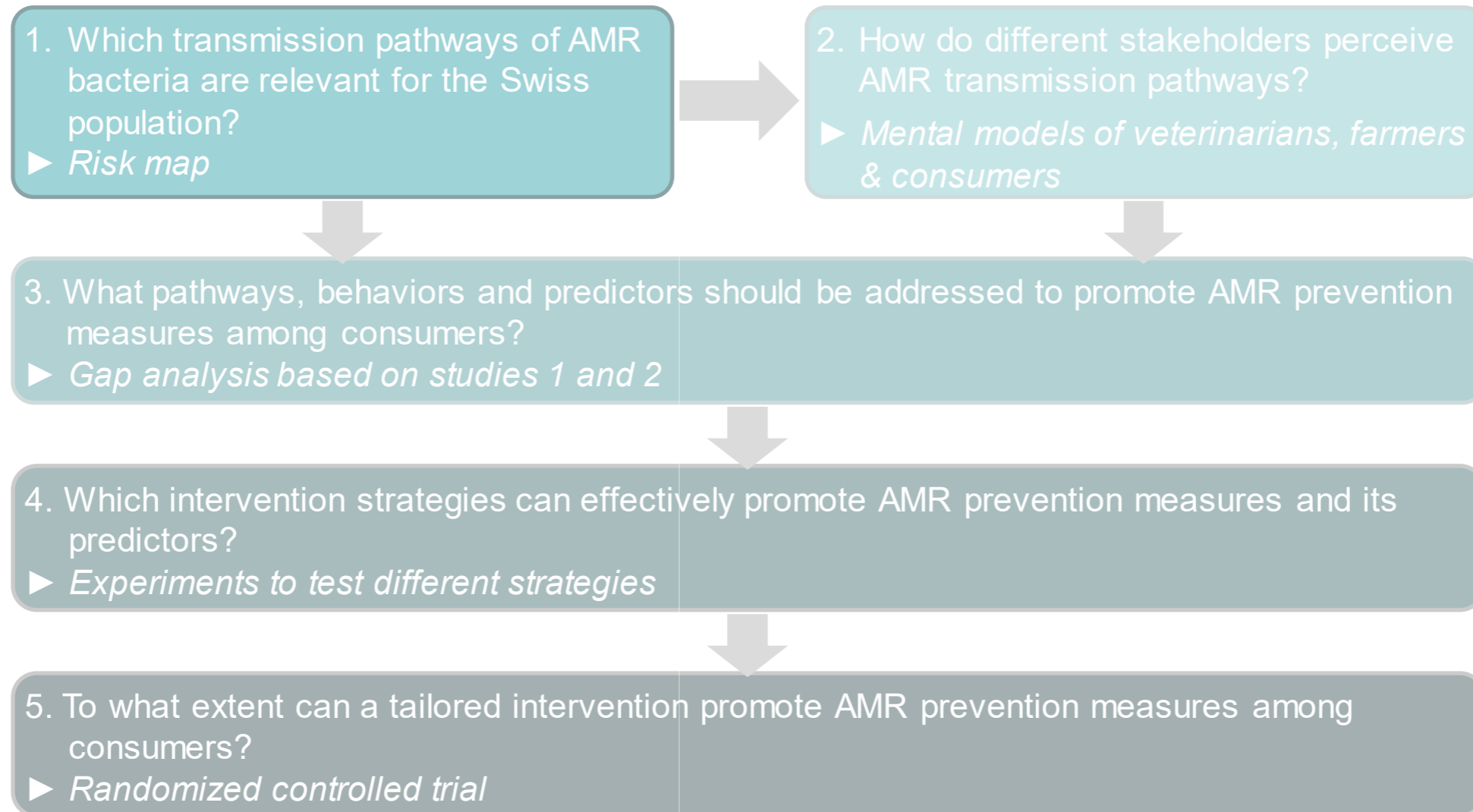
1. Identify the **relevant transmission pathways** of antimicrobial resistant bacteria between animals and the Swiss population
2. Investigate the **effectiveness of intervention strategies** that promote safe food handling among consumers.

(FOP, 2018)

Overview of the project

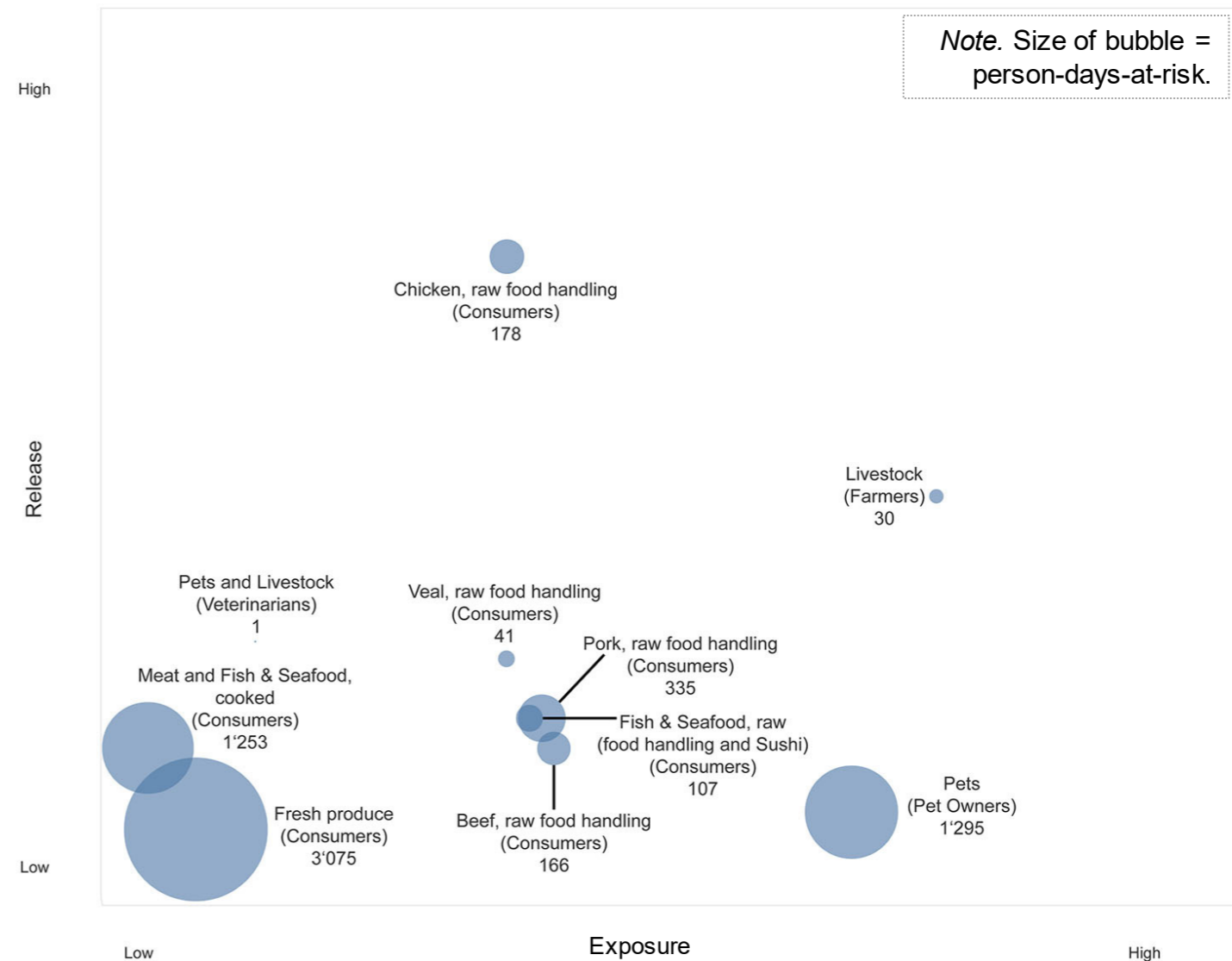


Study 1: Relevant transmission pathways

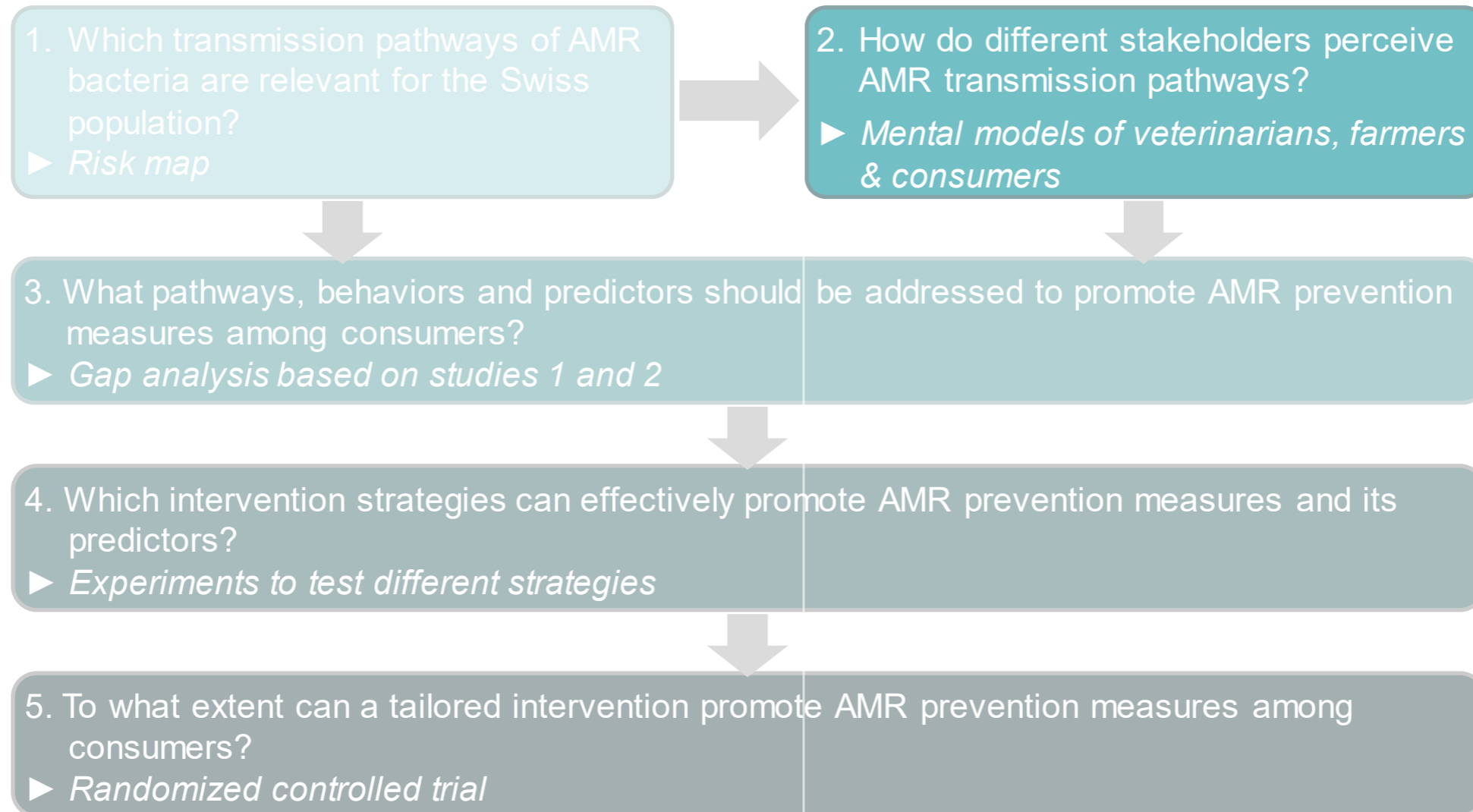


Study 1: Relevant transmission pathways

- Expert workshop, 7 experts
- Risk assessment:
 - 1) Hazard identification
 - 2) Release assessment
 - 3) Exposure assessment
 - 4) Consequences assessment
(see Risk-Assessment Framework of the OIE, Vose, 2001)
- 3rd dimension: exposure frequency
(*person days-at-risk*).



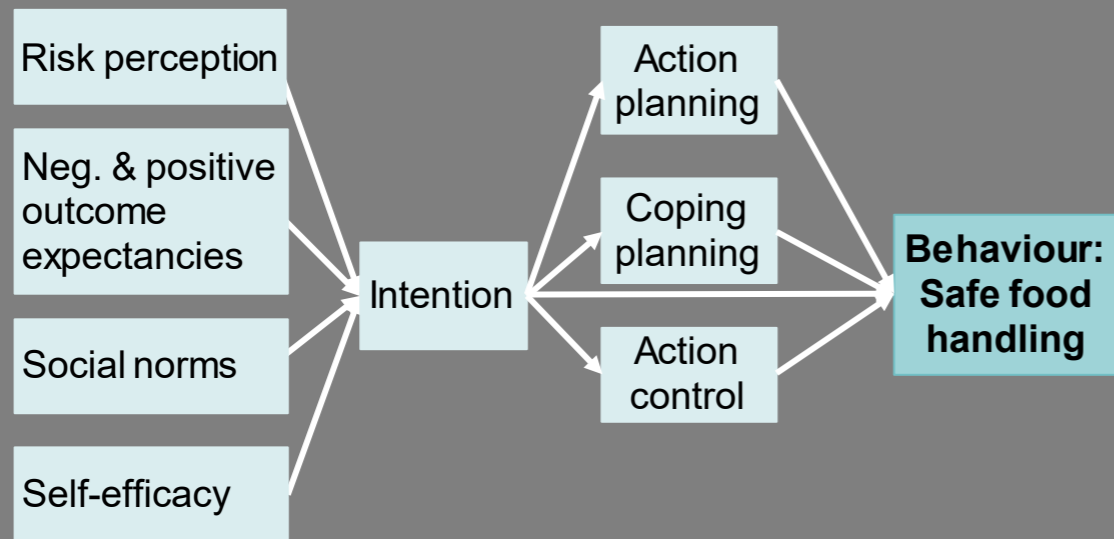
Study 2: Perception of AMR transmission pathways



Study 2: Perception of AMR transmission pathways

A. Interviews with 14 consumers, 6 farmers and 6 veterinarians about food handling and pet care

B. Online survey with 665 consumers



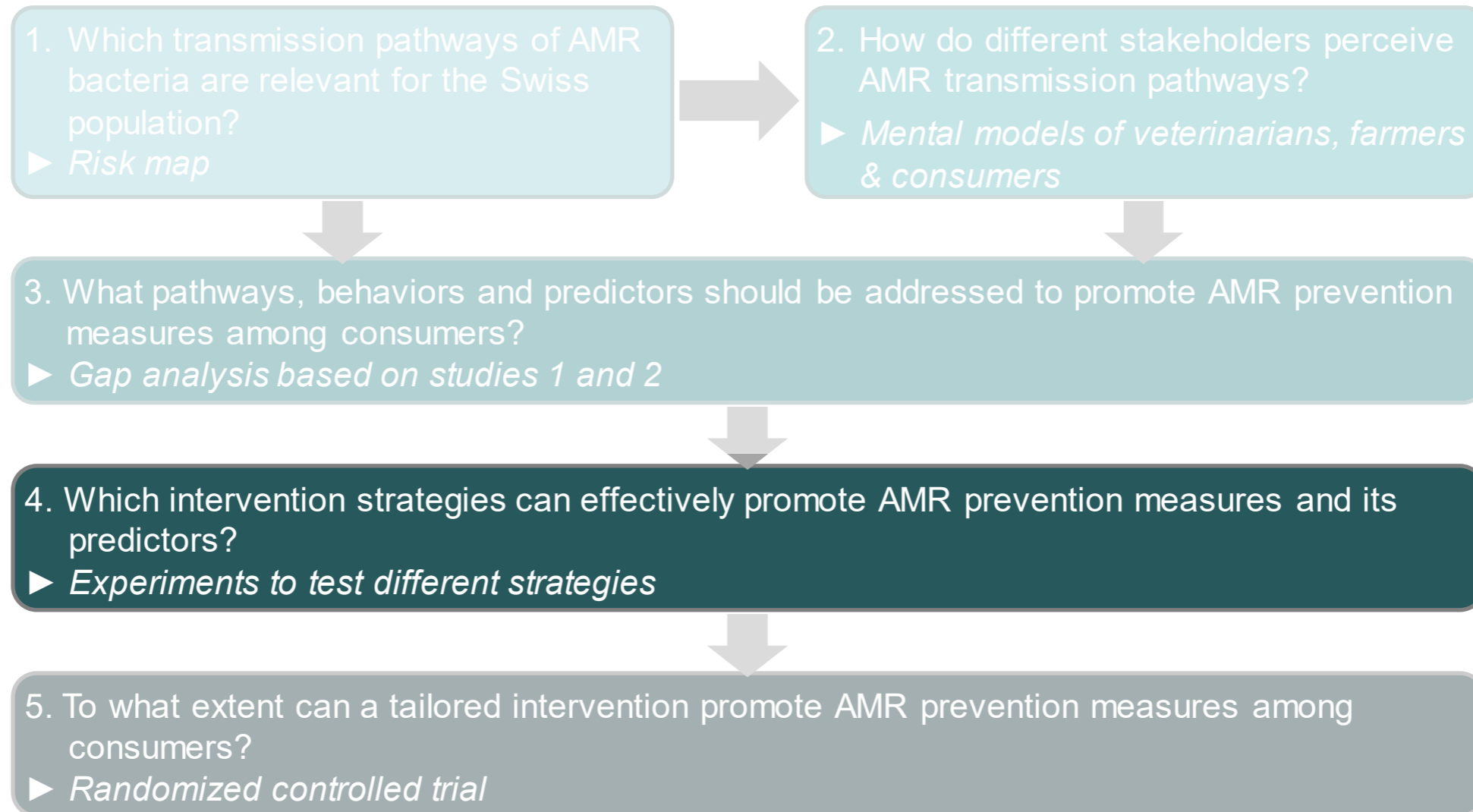
(Health Action Process Approach [HAPA], Schwarzer, 1992)

- Low awareness of AMR exposure through food or pets
- Improve behaviour by raising self-efficacy in preventive measures and coping

Predictors	Intention β	Behaviour β
Risk perception	0.10 ***	-0.01
Positive outcome expectancy	0.07 *	0.04
Negative outcome expectancy	-0.05	0.02
Self-efficacy	0.65 ***	0.22 ***
Subjective Norms	0.06	0.07 *
Intention		0.41 ***
Action planning		0.04
Coping planning		0.15 ***
Action control		0.07 *
R^2	0.56	0.60

*** $p < 0.001$, ** $p < 0.01$, * $p < 0.05$

Study 4: Testing intervention strategies



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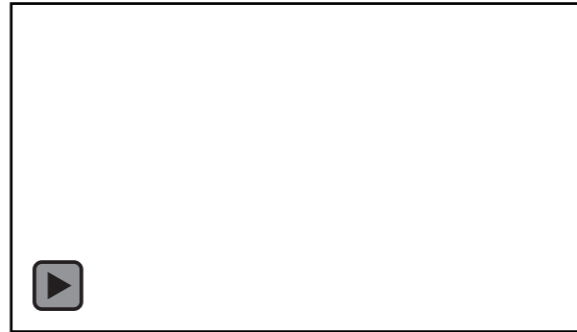
Methods:

- Three online experiments
- Different samples of Swiss consumers
- 5 strategies
- Effects measured through questionnaires

Results:

- Video raised knowledge and risk perception
- Personalized risk message did not affect risk perception or intention
- Goal setting improved behaviour and coping planning

Educational video

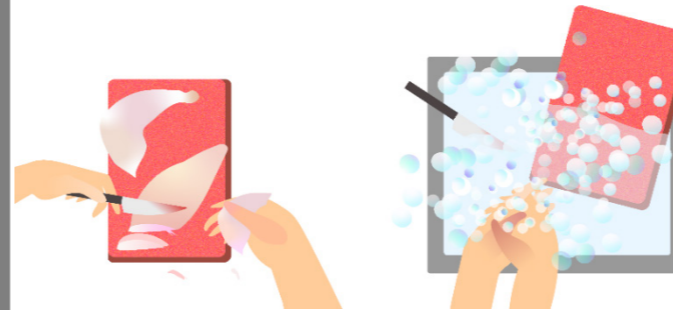


Personalized risk message

...6 out of 10 chicken legs may contain antibiotic resistant bacteria.
You indicated to eat chicken meat **once a week**. To do this safely and worryless, make sure to prepare and store the meat and other fresh foods hygienically.

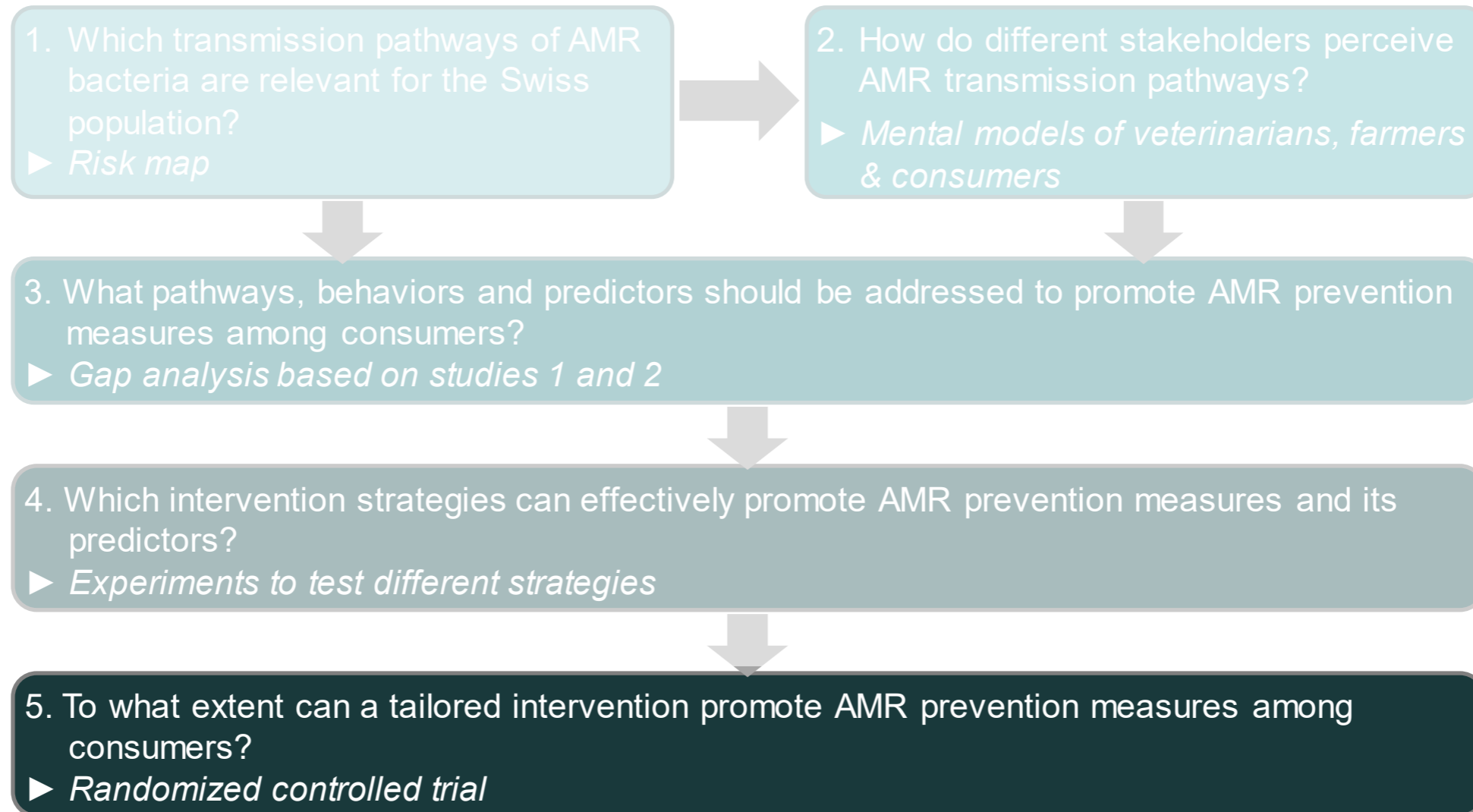


Goal setting + recommendations



Wash your hands and kitchen utensils well with soap and water immediately after contact with raw meat.

Study 5: Tailored intervention



Study 5: Tailored intervention

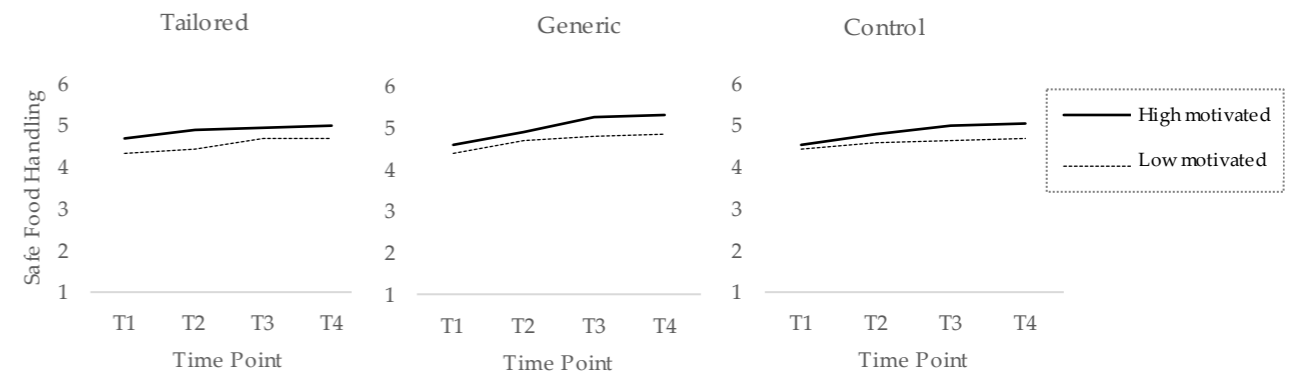
- Online intervention, May-August 2020
- Representative sample from German-speaking cantons (N = 398 completed)

Intervention	Time point			
	T1	T2	T3	T4
Tailored	Q1 + TI1	Q2 + TI2	Q3 + TI3	Q4
Generic	Q1 + video	Q2 + cues	Q3 + cues	Q4
Control	Q1	Q2	Q3	Q4

Week 2
Week 4
Week 8

Notes. Q = Questionnaire, TI = Tailored intervention

- Safe food handling increased in all three conditions
- This increase over time was stronger among low motivated participants in the tailored intervention than the control condition, also for intention, self-efficacy and risk perception.



Conclusions

Contributions to *Behaviour change*:

- Psychological behavioural determinants that promote safe food handling and safe pet care, based on HAPA
- Evidence-based intervention strategies that effectively promote safe food handling among consumers

Advances to *Behaviour change*:

- Determinants of safe food handling: risk perception, self-efficacy, intention, and coping planning,
- Determinants of safe pet care: social norms and the pet's status in the household
- Educational video and goal setting influence determinants of safe food handling

Innovation aspect:

- Theory-based investigation of determinants of safe food handling and safe pet handling
- Development and test of strategies that promote safe food handling

Improvement of existing materials:

- Suggestions how to improve “Sicher Geniessen” campaign (Federal Food Safety and Veterinary Office).



Thank you!

Contact:

Dr. Vivianne Visschers
Hochschule für Angewandte Psychologie FHNW
Riggenbachstrasse 16
4600 Olten
Tel. 062 957 24 36 / vivianne.visschers@fhnw.ch

