Africa CDC endorses a One Health approach to addressing shared health threats at the human-animal-environment interface for a safer and healthier Africa.
Africa CDC defines One Health as a transdisciplinary approach to making Africa safer and healthier for humans, animals, plants, and their shared environment.
Zoonotic diseases by the numbers

60% of existing human infectious diseases are zoonotic

75% of emerging infectious diseases of humans (including Ebola, HIV, and influenza) have an animal origin

80% of agents with potential bioterrorist use are zoonotic pathogens

5 new human diseases appear every year. Three are of animal origin

Source: https://www.oie.int/en/for-the-media/onehealth
List of zoonotic disease outbreaks represented for Africa is not exhaustive.
Zoonotic diseases are infectious diseases that can be transmitted between animals and humans through food, water, fomites, or vectors.
What is antimicrobial resistance?

- Antimicrobial resistance (AMR) is the ability of a microorganism to evolve; reducing or eliminating the effectiveness of antimicrobials to kill or reduce microbial growth.

- AMR occurs when microbes become resistant to antimicrobials, making diseases more difficult or impossible to treat.

- Antimicrobials such as antibiotics, antivirals, antiparasitics and antifungals are important for infectious disease control in humans, animals and plants, but they are becoming ineffective due to antimicrobial resistance.

- AMR occurs naturally over time, usually through genetic changes, evolution, or adaptation of microbes. However, AMR is largely driven by imprudent use of antibiotics in humans and animals (terrestrial and aquatic).

- AMR presents an urgent threat to health security, food safety and economic growth in Africa.
Addressing AMR requires a coordinated multisectoral and transdisciplinary approach to reduce the spread and emergence of AMR pathogens in Africa.
Food Safety

Food safety is the absence, or safe and acceptable levels, of hazards in foods, which may harm the health of consumers. Food-borne hazards can be microbiological, chemical or physical and they are often invisible to the plain eyes.

Bacteria, viruses or pesticide residues are some examples of hazards in food.

Food safety has a critical role in assuring that food stays safe at every stage of the food chain, from production to harvest, processing, storage, distribution, and all the way to preparation and consumption.