



FARM TO FORK








The Public Health Agency of Canada FoodNet Canada Surveillance System

Public health and food safety partners working together across the farm-to-fork continuum to identify the primary sources of major enteric pathogens that are contributing to human illness.

2016 RESULTS

MOST COMMON PATHOGENS

 FARM*	 WATER	 FOOD	 HUMAN CASES
<ul style="list-style-type: none">• <i>Campylobacter</i> in turkey (56–68%)• <i>Campylobacter</i> in feedlot beef (72%)• <i>Salmonella</i> in broiler chickens (25–57%)**• <i>Salmonella</i> in swine (7–22%) <p>* Manure samples ** Significant decrease seen since 2015</p>	<ul style="list-style-type: none">• Shigatoxigenic <i>E. coli</i> (STEC) in irrigation canals (24–47%)• Also identified: <i>Campylobacter</i> and <i>Salmonella</i> in irrigation water (up to 22%)	<ul style="list-style-type: none">• <i>Campylobacter</i> in skinless chicken breasts (37–45%)• <i>Salmonella</i> in frozen raw breaded chicken products (25–36%)• <i>Listeria monocytogenes</i> in skinless chicken breast (14–33%) and ground pork (6–24%)	<ul style="list-style-type: none">• <i>Campylobacter</i> (35%)• <i>Salmonella</i> (32%)• <i>Giardia</i> (14%) <p>Of reported cases[†] of these pathogens, 22% were travel-acquired and 59% were acquired in Canada</p>
Percentages represent samples tested across sentinel sites 			[†] Reported to FoodNet Canada

KEY HIGHLIGHTS



Poultry and poultry products are significant sources of both *Campylobacter* and *Salmonella* for humans. Other sources, such as irrigation water, may also cause human illness.



In produce, very few samples of ready-to-eat slaws and vegetables were positive for pathogens of interest, suggesting a more limited contribution to human illness in Canada.



Although travel was an important factor (for 22% of reported illnesses), the majority of enteric illness was acquired in Canada.



Food safety risks for human illness vary across the country. Continued monitoring of emerging issues causing human illness, such as *Listeria* in ground beef and pork in small vs. large stores, is important.

ABOUT FOODNET CANADA

- Conducts surveillance to determine what foods and other sources are making Canadians ill;
- Determines significant risk factors for enteric illness;
- Accurately tracks disease rates and risks over time;
- Provides practical information to prioritize risks and assess the effectiveness of interventions;
- Examines regional differences to provide a better understanding of the human health risks, and their differences, across Canada.



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www.canada.ca/en/public-health/services/surveillance/foodnet-canada.html

SENTINEL SITES

- British Columbia (Fraser Health Region)
- Alberta (Calgary and Central Zone)
- Ontario (Middlesex-London Health Unit)

FOODBORNE ILLNESSES CAN BE PREVENTED BY FOLLOWING SAFE FOOD HANDLING PRACTICES.

Learn more about food safety by visiting www.canada.ca/foodsafety

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