In produce, very few samples of fresh berries and herbs were positive for pathogens of interest, suggesting a more limited contribution to human illness in Canada. Although travel was an important factor (for 25% 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 potentially emerging issues causing human illness, such as Listeria in ground beef, is important.

**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 fresh berries and herbs were positive for pathogens of interest, suggesting a more limited contribution to human illness in Canada.
- Although travel was an important factor (for 25% of reported illnesses), the majority of enteric illness was acquired in Canada.

**MOST COMMON PATHOGENS**

<table>
<thead>
<tr>
<th>FARM*</th>
<th>WATER</th>
<th>FOOD</th>
<th>HUMAN CASES</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Campylobacter in turkey (86–90%)</td>
<td>• Verotoxigenic E. coli (VTEC) in irrigation water and in surface water (24–42%)</td>
<td>• Campylobacter in skinless chicken breasts (38–43%)</td>
<td>• Campylobacter</td>
</tr>
<tr>
<td>• Salmonella in broiler chickens (45–72%)</td>
<td>• Campylobacter and Salmonella were also found in irrigation water (5–21%)</td>
<td>• Salmonella in chicken nuggets (23–34%)</td>
<td>• Salmonella</td>
</tr>
<tr>
<td>• Salmonella in swine (2.8%–29%)</td>
<td></td>
<td>• Listeria monocytogenes in ground beef (up to 35%)</td>
<td>• Giardia</td>
</tr>
</tbody>
</table>

Percentages represent samples tested across sentinel sites. These pathogens represent 82% of reported cases.

**ABOUT FOODNET CANADA**

- Conducts surveillance to determine what foods and others 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.

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

Learn more about food safety by visiting [www.canada.ca/foodsafety](http://www.canada.ca/foodsafety).