

THE CHICKEN FARMER

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THE CHICKEN FARMER

Chicken Farmers of Canada Launches New DVD

Chicken Farmers of Canada (CFC) has launched its new DVD, *Good Business, Great Chicken*, created to educate and inform Canadians about the chicken industry and its supply management system.

The DVD and accompanying brochure feature chicken farmers and industry stakeholders speaking about the importance of the Canadian chicken industry to consumers and information about the industry's social, environmental and economic contributions to the nation.

The video was launched in May by four key members of parliament, who have jointly agreed to spread the word about the importance of the chicken industry to Canada:

- **Guy Lauzon**, Government Parliamentary Secretary for Agriculture (Stormont—Dundas—South Glengarry)
- **Alex Atamanenko**, New Democrat Agriculture Critic (British Columbia Southern Interior)
- **André Bellavance**, Bloc Québécois Agriculture Critic (Richmond—Arthabaska)
- **Ken Boshcoff**, Liberal Agriculture Committee member (Thunder Bay—Rainy River)

"I am proud to support supply management and its goal of delivering a reasonable return to the producer, while providing a fair price for consumers," said Guy Lauzon, "Canadian farmers have a government that is listening and working with them to develop and enhance programs that ensure the sustainability of this key industry."

"The Canadian chicken industry is an excellent example of how well our Supply Management system works," said Alex Atamanenko, "Farmers make a decent living from the marketplace and we get quality food. We must never allow pressure from the World Trade Organization or our trading partners force us to change or modify this unique system."

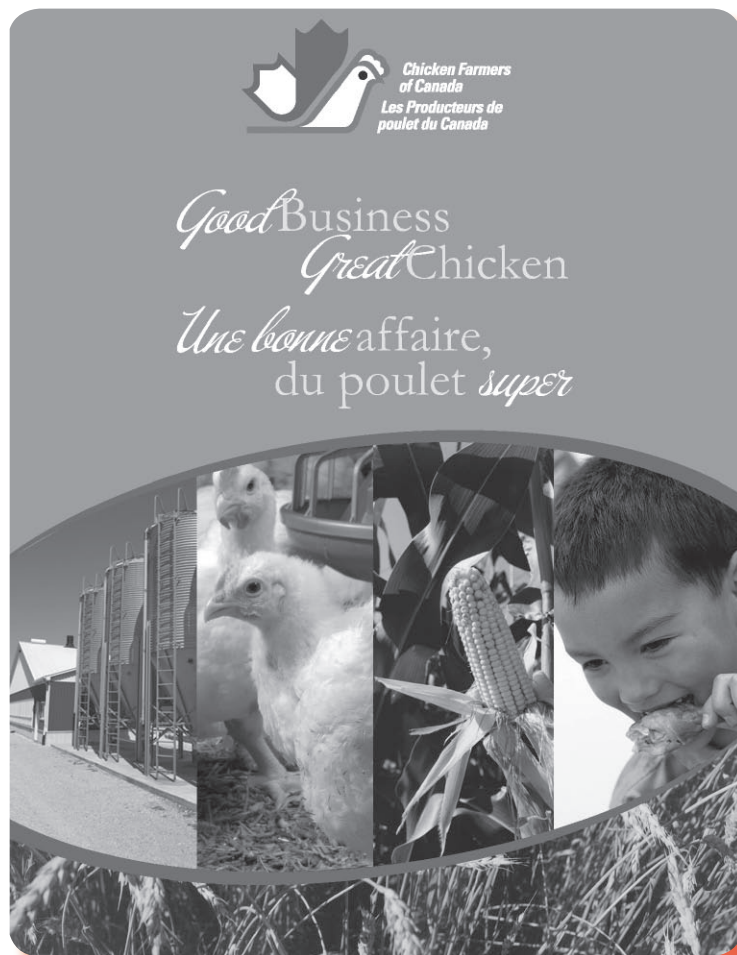
"The Bloc Quebecois unconditionally supports supply management, which is a unique and efficient system that allows farmers to get a fair price for their work, without relying on subsidies or taxpayer dollars," said André Bellavance, "This video demonstrates how we must implement everything we can to protect supply management and its distinctive collective marketing mechanisms."



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"Canada's unique supply management system is important to this country. We strongly support WTO negotiations that protect Canada's sensitive products and supply management producers," said Ken Boshcoff, "I was honoured to participate in this multi-party initiative and congratulate CFC on its 30th anniversary and its great work in marketing top-quality Canadian chicken."

"We appreciate the tremendous efforts of our four parliamentary partners and, of course, of all parties' ongoing support of supply management," said David Fuller, Chairman of CFC, "For generations, our farmers have been raising the quality chicken Canadians trust. With almost 90% of Canadians agreeing that it is important to have access to a stable supply of safe, made-in-Canada food, the support among members of parliament is more important now than ever."

The video will be made available on CFC's website, www.chicken.ca in July.

For a weekly update on the WTO trade negotiations, visit the CFC website @ www.chicken.ca and click on the Geneva Watch button

Canada to Explore New Labelling Guidelines

In October of 2007, the Canadian government launched a new website for Canadians, called **www.HealthyCanadians.ca**. This preceded the announcement regarding Canada's Food and Consumer Safety Action Plan, which was made in December.

Since then, the Government has been developing new initiatives for Canada's safety system for food, health and consumer products, including the use of "Product of Canada" and "Made in Canada" labelling.

The Current Rules

Currently, the guidelines state that two basic criteria must be met before manufacturers use Canadian content statements:

1. The last substantial transformation of the goods must have occurred in Canada, and;
2. That at least 51 per cent of the total direct costs of producing or manufacturing the goods are Canadian.

If these criteria cannot be met, companies are given the opportunity to make other statements about the Canadian value added through additional processing. However, these must be qualified with more specific and accurate claims such as "Roasted in Canada," "Distilled in Canada," or "Packaged in Canada."

These guidelines are used by the Canadian Food Inspection Agency (CFIA) to help companies comply with the laws that prevent false and misleading representations about the Canadian content of their foods.

False Information

There are specific laws to deal with false or misleading information:

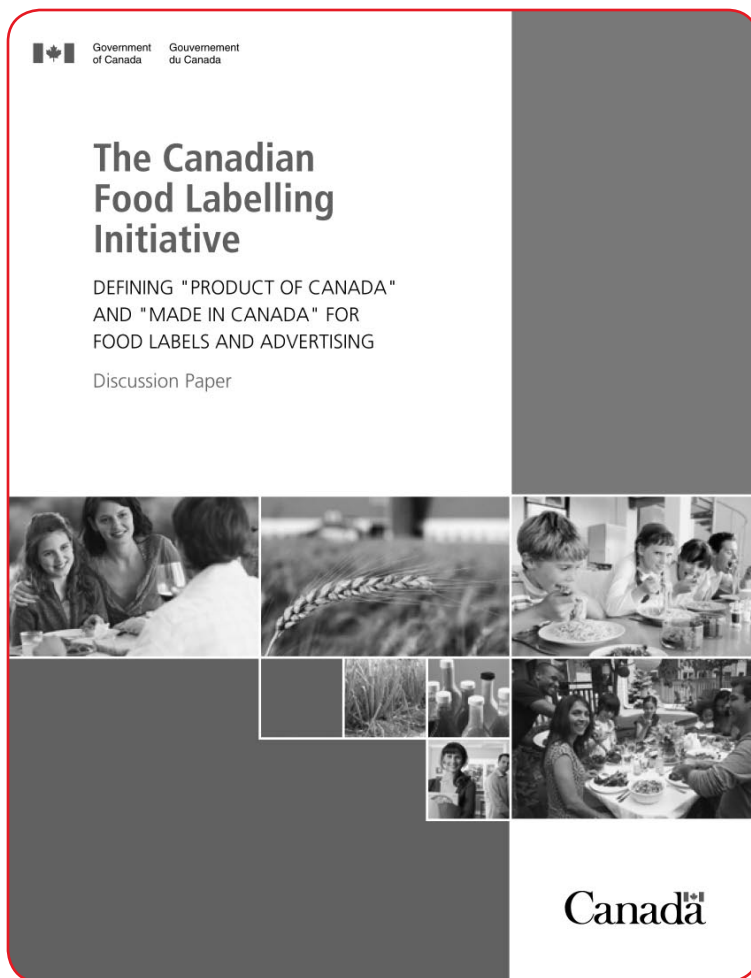
- **Food and Drugs Act s. 5 (1)** No person shall label, package, treat, process sell or advertise any food in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character, value, quantity, composition, merit or safety.
- **Consumer Packaging and Labelling Act s.7 (1)** No dealer shall apply to any pre-packaged product or sell, import into Canada or advertise any pre-packaged product that has applied to it a label containing any false or misleading representation that relates to or may reasonably be regarded as relating to that product.

Some foods have more specific requirements for origin declarations under existing laws such as the Canada Agricultural Products Act and international trade agreements. For example, origin labelling is mandatory for fresh fish and imported pre-packaged dairy, eggs, meat, fresh fruits and vegetables and honey products.

When assessing "Made in Canada" or "Product of Canada" claims, the CFIA takes a case-by-case approach, balancing all factors and taking into account the nature of the product and consumer expectations.

What's Being Proposed

The Government now believes that there is growing concern that allowing claims such as "Product of Canada" on food products that are manufactured in Canada but contain only 51 per cent Canadian "value-added" may not be consistent with what consumers understand or expect. The Government has heard that there would be interest in being able to identify more Canadian content in food products labelled as "Product of Canada".



There is a clear consumer desire for improved labeling, as evidenced by the following supporting statistics **Meyers Norris Penney Survey Results for CFA and AAFC:**

- 90% of Canadian consumers felt Canadian grown product should be easily identifiable in stores.
- 80% of those surveyed felt a "Canadian Label" concept was a good/very good idea, and the most appealing aspects were its quality attributes and ease of identification.

With respect to chicken, a 2007 Léger survey undertaken for CFC indicated that 89% find it important that the chicken they buy is from Canada, a sharp increase from 70% in 2004.

NEW "Product of Canada" Proposal

The new policy proposed by the Government of Canada would shift the definition of "Product of Canada" from the direct cost or value of a product to focus on the contents and ingredients of a product. The current 51 per cent direct cost threshold for "Product of Canada" claims would be replaced by guidelines ensuring that "all or virtually all" of the contents of a food product are Canadian. Therefore, all significant components, ingredients, processing and labour used to make the product would need to be Canadian. There would be very little or no foreign content, with the exception of minor additives or spices which may not be sourced from Canada.

 Please see Healthy Canadians p. 3



Continued from p. 2, Healthy Canadians . . .

NEW “Made in Canada” Proposal

The term “Made in Canada” with a qualifying statement could apply to virtually every other product as long as the last substantial transformation of the product occurred in

Canada. Therefore, if a food product is manufactured or processed in Canada, regardless of the origin of the ingredients, it could use a “Made in Canada” label. Products would use either “Made in Canada from domestic and imported ingredients” or “Made in Canada from imported ingredients”.

Other Qualified Claims

The Government would not specifically prohibit the use of qualified claims for imported or other food products that do not meet the “Product of Canada” or “Made in Canada” guidelines. “Roasted in Canada”, “Packaged in Canada”, or “Processed in Canada” could be used provided they are not false or misleading. However, the Government of Canada would encourage the use of “Product of Canada” and “Made in Canada” for those products that meet the Guidelines.

Consultations with Canadians


Prior to implementing this new initiative, the Government will be consulting with stakeholders, including consumers, industry, manufacturing, and retail, asking them to submit their views.

CFC Recommendations

The ‘Product of Canada’ labeling requirements must be substantially revised to address consumer concerns about the origin of food and to promote Canada’s excellent food safety and animal welfare standards among consumers.

As such, Chicken Farmers of Canada recommends the following to the House of Commons Standing Committee on Agriculture and Agri-Food:

- ✓ Packaging and advertising should not be included in the calculation used to define ‘Product of Canada’
- ✓ Improved labeling requirements and related consumer education is an ideal way to promote Canada’s excellent standards
- ✓ Differentiate any new labeling requirements from the unpopular U.S. Country of Origin Labeling (COOL) program
- ✓ Imported foods must be subjected to the same safety measures as Canadian foods
- ✓ A positive, pro-Canadian agriculture communications strategy must be part of any proposed changes

More information is available at www.healthycanadians.ca. 

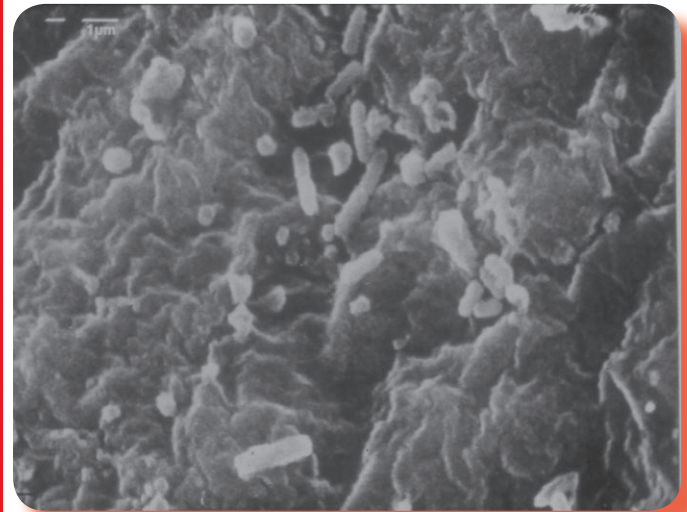


Don’t partially cook chicken – even if you’re going to heat it all completely later. You can change methods right away – like from the microwave to a hot grill – but never let the heating process stop. This way, you’re sure that any bacteria have been safely removed.

OFFSAP: Why is it Necessary to run a Water Bacterial Analysis, Even for the Water From Municipal Waterworks?

CFC’s On Farm Food Safety Assurance Program (OFFSAP) requires that chicken farmers perform yearly water bacterial analyses to test for contaminants, even for water from municipal water supply systems.

Municipal water has been treated in various ways, usually with chlorine, which reduces bacterial growth, and is suitable for human consumption. But, nothing prevents contamination from occurring downstream from the water pipe. The water flow in the pipes is slower than that of the water being distributed to the human population.




There are several opportunities for contamination once water enters the barns and water lines.

Moreover, the water temperature at the drinking trough outlet is usually the same as the chicken barn temperature, which contributes to bacterial growth.

Farmers should therefore take into account the possibility that the water supply systems in the chicken barns might contain biofilm made up of pathogens such as Salmonella and E.coli, which can cause serious health problems in chickens. Farmers are advised to take samples for bacterial analysis at drinking trough outlets.

What is Biofilm?

Biofilm is a micro-organism community which gets trapped in an organic polymers matrix, protecting them from external agents such as detergents. Biofilms can stick to various surfaces, except those made of copper, which is toxic for bacteria. Biofilm provides an environment which contributes to bacteria cellular growth.

Research has indicated that channels within the biofilm allow nutrients and chemical signals to communicate with each other and to circulate freely. Once biofilm formation has begun, the bacteria colonies grow through cell division and inter cellular communication, allowing new bacteria to stick to the biofilm. After the bacteria are stuck to a surface, the biofilm becomes difficult to dislodge, unlike free living bacteria. 

Chicken feed is hormone-free!

Safe Food Begins at Home: Be Food Safe

Be Food Safe is an important revamp of the Canadian Partnership for Consumer Food Safety Education (also referred to as “the Partnership”) Fight BAC!® campaign. It is a new campaign, proven effective with an adult audience in conveying the “core four” safe food handling practice areas of **clean, separate, cook and chill**. It provides a visual reminder of the importance of basic safe food handling to reducing risk of illness.

The public launch of the *Be Food Safe* campaign took place on June 3rd, coinciding with the Partnership Annual General Meeting, during which several retailers, food and consumer product companies announced promotional program for the New Year.

An independent, not-for-profit organization, the Partnership is a group of industry, consumer and government organizations that have joined together to develop and implement a national safe food handling education program for consumers. The mission of the Canadian Partnership for Consumer Food Safety Education is to “reduce the incidence of foodborne illness in Canada by increasing consumer awareness of safe food handling practices.”

The Partnership accomplishes this by developing and coordinating food safety education programs focused on the consumer. Thus far, the Partnership has done this through Fight BAC!® – the keep food safe from bacteria campaign.

Food poisoning, a type of foodborne illness, results from eating foods that contain enough harmful microorganisms or their toxins to cause illness. Although often mistaken as a viral illness, like the 24-hour flu, Health Canada estimates that there are 11 to 13 million cases of foodborne illness in Canada each year.

The new *Be Food Safe* campaign was originally designed by the U.S. Partnership for Food Safety Education to meet the interests of retailers and food companies that had indicated they did not want to use the word “fight” in their stores. The Canadian Partnership had similar feedback from its retail members. The Partnership decided to take a North American approach to this campaign to ensure consistency of messaging on the four core safe food handling messages between the U.S. and Canada. The benefit to the consumer is a consistent approach to food safety communication.

The Partnership will lead a national effort to engage retailers, manufacturers and processors, industry and consumer groups in delivering *Be Food Safe* messages to millions of consumers through a powerful medium — retailers and health and environmental health professionals. This marketing plan is entirely dependent on gaining the interest and engagement of private sector companies in this new platform.

Prior to forming the Partnership, industry, consumer and government organizations had been working independently to educate consumers on safe food handling practices. The Partnership was formed in 1997 in order to put together efforts to be more effective at reducing foodborne illness in Canada. Today there are more than 35 industry, consumer and government organizations, including CFC, which is one of the Partnership’s founding members.

The Partnership will begin to support www.befoodsafe.ca, but the majority of downloads and other resources of the Partnership will continue to be featured at www.canfightbac.org.



CLEAN: Wash hands and surfaces often

SEPARATE: Don’t cross-contaminate

COOK: Cook to proper temperatures

CHILL: Refrigerate promptly

If you have any more safe food handling related questions please visit:

Chicken Farmers of Canada at: www.chicken.ca

Canadian Partnership for Consumer Food Safety Education at: www.canfightbac.org

The Canadian Food Inspection Agency at: www.inspection.gc.ca

Health Canada at: www.hc-sc.gc.ca

Canada’s Dairy, Poultry and Egg Farmers Are Worried...

The outcome of the World Trade Organization negotiations could jeopardize supply management in Canada. Decisions made in Canada and abroad may threaten the livelihood of our farmers, the well-being of Canada’s rural communities and the future of Canadian food.

Our government must stand firm for Canadian values like fairness, our ability to choose “made in Canada” food, and a stable income for our farmers without expensive taxpayer-funded subsidies. We need our leaders to secure a fair trading environment that lets Canadians determine the type of agriculture we want, now and for the future.

www.farmsandfood.ca is designed to let consumers, producers, governments and the news media learn more and take action on important issues affecting Canada’s family farms.

On the site, you will find tools to help you get your message across to as many people as you can. Use these tools to get your politicians to work on your behalf and indeed, on behalf of Canadian agriculture, to secure the best possible deal for Canada.

Visit www.farmsandfood.ca for the latest on international trade.

A Ministerial Meeting Finally in Sight?

Crawford Falconer — chair of WTO agriculture negotiations — released the third draft of Agricultural Modalities on May 19th. This marked the beginning of a several-week process which may culminate by the end of July with the much-postponed Ministerial meeting in Geneva.

Since February, when the second version of the Modalities text was issued, negotiators have been meeting almost weekly in Geneva in an effort to bridge the gaps and find a common ground. In particular, a group of six countries — EU, U.S., Canada, Australia, Brazil and Japan — has been working hard on developing a methodology for allocating domestic consumption to each tariff line that defines a product.

This exercise was required for the EU partial designation proposal for TRQ expansion, under which a country does not select a whole sector as sensitive, but rather picks and chooses the most sensitive tariff lines defining a product. The group of six reached an agreement at the end of April.

With the input received from the group of six and from extended consultations among a selected group of about 35 key WTO members (the so called Room E process) Ambassador Falconer was able to issue his third draft modalities paper. His third draft modalities document closed some of the existing gaps and narrowed the number of issues upon which ministers would have to decide when time is right for a Ministerial gathering.

Assessment of Revised Modalities

For supply management, the text did not represent a step forward. Provisions regarding the selection and treatment of sensitive products fall within the expected range; much work remains to be done in Geneva by Canada's negotiators in order to accommodate the interests of the dairy, poultry and egg farmers.

The issue of selection remains uncertain. The text did show an improvement (perhaps the only one in the whole document) for Canada in the sense that the calculation of the allowed number of sensitive tariff lines is no longer based on "duty-free" lines (tariff lines that are not duty free) but on the total number of tariff lines (so including duty free ones).

With one third of Canadian tariffs being duty free, the old provision was unjustifiably penalizing our country. However, even with the new provision, Canada falls short from the number it needs; supply management requires 7.3% of tariff lines to be selected as sensitive, while Falconer's text allows for only 4-6% of lines to be selected as sensitive.

With respect to tariff reductions, the requirement remains the same as in the previous version of the draft: a 22% to 24% cut in over-quota tariffs above 75% (all supply management tariff lines are at levels between 150% and 300%). This is another area of great concern for our sectors.

On the question of TRQ expansion, the text reiterates all the provisions existing in the earlier version. For supply management, in order to qualify for the tariff cuts mentioned above, TRQs would have to be expanded by 4-6% of domestic consumption. For the chicken sector, this would mean an additional access of about 35 to 55 million kg. Also, the implementation of the new access level would have to be done over a 3-year period, rather than on a 5-year period which is normally considered the implementation period for a developed country.

Other elements in this May text also remained fairly similar to how they were presented in the previous February version and keep being of great concern for supply management:

- An indirect tariff cap: countries such as Canada would have to pay an additional 0.5% in market access in order to be able to preserve more than 4% of tariff lines at levels above 100%;
- The elimination or a strict limitation of the special agricultural safeguard provisions (SSG) to approximately 19 tariff lines;
- Tariff simplification, where the possibility of having to convert the mixed supply managed tariff lines (e.g. "238% but not less than \$1.68/kg") into their ad valorem equivalents (e.g. only a % tariff) would reduce the effectiveness of the import controls for supply managed products.

Next Steps

In terms of process, the weeks following the release of the draft Modalities led to a further increase in meetings and negotiation sessions, as negotiators scrambled to deal with the third round of Falconer modalities. It didn't take long before some countries called for a fourth round because their "issues" were overlooked. Falconer had made a point to reduce the number of items that were still up for discussion (square brackets) as there was hope of a ministerial in the weeks following the Falconer paper.

The new text contains only 32 pairs of square brackets which, compared to the over 200 brackets in the February 8th version, could signify that much progress has been achieved.

However, Falconer has cautioned against using the number of square brackets as indication of progress as they are not a reliable measure. While some numbers and optional texts are no longer bracketed, this does not necessarily indicate that they have been agreed upon.

After a short period of technical discussions, a process called a "horizontal approach" would be launched. In this new stage, high level officials from the capitals would have a comprehensive look at the WTO negotiations, discussing in parallel issues belonging with priority to Agriculture and NAMA (industrial products), but also touching on other areas of negotiations such as services, rules or others.

The expectations are that, at the end of the horizontal process, senior officials would have advanced the talks so much that only very few items remain to be settled (12 or less).

This is the point when everyone expects that ministers are going to become directly involved and WTO Director General Pascal Lamy is going to call a full Ministerial. Such a meeting can be expected sometime in July. At that point, ministers would bargain and trade-off the various elements on the table and would sign the final texts that would become the agriculture, NAMA, etc. modalities based on which countries would proceed to schedule their commitments.

As always in WTO negotiations, things may remain on the track presented above, or may well be delayed. Once again, time will tell if the pessimists or the optimists are right, but just for the record, if negotiations do get postponed once again, it would not be for the first time in the history of the Doha Round! 🍗

Nothing but the Fat - Facts, that is

In an age where “fat” is a new four-letter word, it’s important to remember that fat is an important part of a healthy diet, as it allows the body to absorb fat-soluble vitamins like Vitamins A, D, and E.

However, there is some significant confusion when it comes to “trans fats”. Cities across the U.S., including New York, have banned artificial trans fats, and Canadian cities are considering this kind of approach as well.

So, What are Trans Fats?

Trans fats are sometimes called “trans fatty acids”.

Some trace amounts of trans fats are found naturally in dairy and ruminant meats. One of these natural trans fat is called conjugated linoleic acid, or CLA. Some research suggests that its benefits may include actually reducing the risk of certain cancers and heart disease.

Artificially-created trans fats are molecularly similar to their natural cousins, but are created during the partial hydrogenation of vegetable oil, which converts the oil into semi-solids. This helps extend the expiration date and enhances the taste of some foods. It is said that artificial trans fats can cause an increase in the risk of heart disease, partly by making arteries more rigid and inflexible, and by clogging arteries.

Canada Finds That Natural Trans Fats are Better Than Artificial Trans Fats

A study at the University of Alberta, has concluded that not all trans fats are unhealthy.

Researcher Flora Wang recently discovered that a diet with enriched levels of trans vaccenic acid – a natural animal fat found in dairy and beef products – can reduce risk factors associated with heart disease, diabetes and obesity.

This is because of “chylomicrons”, fat and cholesterol formed in the small intestine following a meals with these ingredients. These chylomicrons are processed through the body very quickly. This appears to be a key to understanding how humans metabolize fats.

A review of clinical research over the past 16 years, published recently in the journal Lipid Technology, stated that natural CLA trans fat “has no effect or may actually lower LDL cholesterol and has little effect on HDL cholesterol or triglycerides.”

Canada’s Role in Managing Trans Fat

Canada was the first country in the world to introduce mandatory labelling of trans fat. Health Canada, in conjunction with the Heart and Stroke Foundation of Canada, is working to develop recommendations and strategies for reducing trans fats in Canadian foods to the lowest levels possible.

About Cholesterol

Cholesterol is a soft, sticky material found among in the fats in our blood and our cells. Humans’ bodies use cholesterol to form cell membranes and even some hormones.

The thing is, cholesterol does not dissolve. It needs to be carried through the cells by lipoproteins. The two most notable lipoproteins are low-density lipoprotein (LDL) and high-density lipoprotein (HDL).

LDL is referred to as the “bad cholesterol”, because when too much of it is in the blood, it can deposit and stack up on arterial walls, which can harden and create problems in the flow that feeds the heart, brain and other organs.

HDL cholesterol is known as “good” cholesterol; high levels of HDL seem to protect against heart attack, by transporting fats from the arteries to the liver. Low levels of HDL also appear to increase the risk of heart disease, with the assumption being that the lipoproteins aren’t sufficient to be carrying the fats away.

Interesting fact: Studies indicate that natural trans fats make up only a fraction of the total trans fats consumed by North Americans.

Three Tips for Managing Cholesterol

Remember, good fats are called monounsaturated and polyunsaturated fats. Include a small amount, 30 to 45 mL (2 to 3 Tbsp), of unsaturated fat in your diet each day. This includes oil used in cooking, salad dressings, margarine and mayonnaise. Healthy oils are canola, olive and soybean. Use non-hydrogenated margarines that are low in saturated and trans fats. Read the label.

Load up on all those colourful fruits and vegetables – they’re loaded with antioxidants.

Carotenoids are responsible for the red/orange coloring found in some fruits and vegetables such as tomato products, watermelon and pink grapefruit. Vegetable and tomato juice are great alternatives when added to any lunch – just keep an eye on the sodium levels!

Flavonoids are another antioxidant. Flavonoid-containing foods help keep blood thin and flowing. These include strong flavoured foods such as garlic, onion, red wines (or red grape juice), green teas, broccoli and almonds. 🍷



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Canadian Food
Inspection Agency

Agence canadienne
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Notice to Industry

ENHANCED AVIAN INFLUENZA SURVEILLANCE SYSTEM FOR COMMERCIAL POULTRY IN CANADA

OTTAWA, May 27, 2008 –The Canadian Food Inspection Agency (CFIA), in collaboration with provincial and territorial governments and poultry industry representatives, is enhancing notifiable avian influenza (NAI) surveillance for commercial poultry flocks in Canada.

The Government of Canada is committed to protecting the health of Canada's domestic poultry flocks. This program is one of a number of domestic and international initiatives that have been implemented by the Government of Canada, provincial and territorial governments, as well as Canadian poultry producers, to prevent, detect, and eliminate H5 and H7 subtypes of NAI in Canada's domestic poultry flock.

The Canadian Notifiable Avian Influenza Surveillance System (CanNAISS) has been designed to meet the current NAI guidelines from the World Organization for Animal Health (OIE) and new trade requirements from the European Union (EU) that take effect in January 2009. NAI is defined by the OIE as all avian influenza type A viruses with high pathogenicity and all H5 and H7 subtypes with high or low pathogenicity. CanNAISS will enhance Canada's on-going surveillance program and provide information about NAI viruses in Canada's domestic poultry flocks that will be required for Canadian poultry producers and processors to continue doing business internationally.

The CFIA is working with provincial partners and industry representatives to implement the enhanced surveillance system in a manner that is efficient for all partners and also satisfies Canada's international trade requirements.

Canada is planning to test about 1000 commercial poultry flocks before the end of December 2008. It is expected that sample collection will start in July 2008. The program will be phased into various commercial groups. The first round of sampling to be completed in 2008 will include on-farm testing of chickens, turkeys and spent hens prior to slaughter. Sampling of commercial ducks, geese and other poultry categories will start in 2009.

Producers and related industries have key roles in protecting the health of Canada's domestic poultry and ensuring the marketability of Canadian poultry and poultry products. There will be specific responsibilities for these stakeholders under CanNAISS.

Producers whose flocks are chosen for random sampling will be contacted by their processor and/or the CFIA.

Over the coming weeks, the details of how the program will be implemented, including timing, roles and responsibilities, will be finalized and communicated to all producers and other affected industry members.

Questions regarding CanNAISS can be directed to industry associations or to the CFIA at 1-800-442-2342.

Canada 



ENHANCED AVIAN INFLUENZA SURVEILLANCE SYSTEM FOR COMMERCIAL POULTRY IN CANADA

Questions and Answers

GENERAL

Q1 What is CanNAISS?

- A1 The Canadian Notifiable Avian Influenza Surveillance System (CanNAISS), is being developed by the Canadian Food Inspection Agency (CFIA) in collaboration with provincial and territorial governments and poultry industry representatives. It is an enhanced surveillance system to detect notifiable avian influenza (NAI) in commercial poultry flocks in Canada. When fully implemented, CanNAISS will include a number of components, including onfarm, pre-slaughter surveillance.

This program is one of a number of domestic and international initiatives that have been implemented by governments, industries and Canadian farmers, to prevent, detect and eliminate the presence of H5 and H7 subtypes of NAI in Canada's domestic poultry flocks.

Q2 Why was CanNAISS developed?

- A2 CanNAISS has been designed to meet the current NAI guidelines from the World Organization for Animal Health (OIE) and new trade requirements from the European Union (EU) that take effect in January 2009. It is being designed to detect the presence of NAI in live Canadian poultry. CanNAISS will enhance Canada's on-going surveillance activities and provide information about NAI viruses in Canada's domestic poultry flocks that will be required for Canadian poultry producers and processors to continue doing business internationally.

Q3 What is notifiable avian influenza (NAI)?

- A3 NAI is defined by the World Organization for Animal Health (OIE) as any "type A" avian influenza (AI) viruses with high pathogenicity and all H5 and H7 virus subtypes with high or low pathogenicity. The pathogenicity refers to the severity of the illness caused in birds. While most AI viruses pose little to no animal health risk, the H5 and H7 subtypes may lead to serious illness in birds.

Q4 How is Canada currently doing surveillance for NAI?

- A4 There are three surveillance activities. Canada currently monitors for NAI through: (1) wild bird surveillance; (2) passive surveillance when clinical signs suggestive of NAI are reported; and (3) targeted surveillance when NAI is detected. CanNAISS will enhance these surveillance activities to meet new international requirements.

PRE-SLAUGHTER SURVEILLANCE COMPONENT

Q1 How will the pre-slaughter surveillance component be implemented?

- A1 Commercial poultry farms will be selected based on the dates that poultry flocks are scheduled to be shipped to federally inspected processing plants. These scheduled poultry flocks will be tested on farm before being shipped and this will be arranged with producers in advance by processors and/or the CFIA. Samples will begin to be taken in July 2008. The program will be phased in across federally inspected processing plants and the various commercial poultry sectors.

Q2 Who is expected to participate in the pre-slaughter surveillance?

- A2 Commercial poultry producers, federally inspected poultry processing plants, the Canadian poultry health community, as well as national and provincial poultry organizations will all have a role to play in this component of CanNAISS. The CFIA, provinces, territories and poultry organizations are working together to form a detailed plan on how best to implement this enhanced surveillance system, in a way that will be efficient for all partners and keep all key players informed of these developments.

Q3 How many commercial poultry flocks will be sampled across Canada in the pre-slaughter surveillance component?

- A3 During the first phase of this component, the current plan is to test about 1000 commercial poultry farms by the end of 2008. This will include on-farm preslaughter testing of chickens and turkeys sent to federally inspected poultry processing plants. The production types being targeted in 2008 will include breeding flocks, spent laying hens sent to poultry processing plants and poultry raised for meat. Sampling of commercial ducks, geese and other poultry categories will start in 2009.

Q4 Who will take the on-farm samples?

- A4 It is expected that the producer's private veterinarian will collect samples from the birds on farm. The CFIA is available to help the producer find a poultry veterinarian who can perform these tasks, or, if none is available, a CFIA veterinarian may perform the sampling.

Q5 Will there be a cost to producers for blood collection and testing in this program?

- A5 The CFIA will assume all costs for private veterinarians related to blood collection and testing. The cost of testing the samples at the CFIA's Winnipeg laboratory, as well as shipping costs, will be the CFIA's responsibility.

Q6 What kind of samples will be taken?

- A6 Blood samples will be taken for serology testing to detect the presence of antibodies. Antibodies for AI indicate that the bird was exposed to the virus at some point in its life, but that it has recovered, and the virus may or may not still be present.

For certain birds, fecal swabs may also be taken at the same time. These would be used for virology testing if the blood (serology) test is positive for NAI. Virology tests detect the presence of the live NAI virus.

Q7 What happens if birds tested through CanNAISS are positive for NAI through virology testing?

- A7 If NAI virus is detected in a flock, the CFIA will implement actions described in the NAI Hazard Specific Plan. The flock will not be allowed to go for normal slaughter, the farm will be quarantined and all the birds on the farm will be depopulated. CFIA will initiate a full investigation in order to prevent and detect disease spread to other poultry farms. Details of the NAI Hazard Specific Plan can be found at the CFIA Web site (www.inspection.gc.ca).

Q8 What compensation can I expect if my flock is depopulated?

- A8 The CFIA bases compensation amounts on the estimated costs of replacing destroyed animals or items, up to maximum amounts listed in the Health of Animals Act. Compensation is available for:
- animals ordered destroyed;
 - other items ordered destroyed, such as contaminated feed or animal products, including eggs; and
 - the disposal costs of animals and items ordered destroyed.

While CFIA compensation is intended to encourage producers to report signs of disease at the earliest possible moment, it also recognizes the economic loss that may result. Early reporting of diseases helps the CFIA contain disease situations as quickly as possible.

Beyond the CFIA's compensation, other financial assistance may be available through programs administered by Agriculture and Agri-Food Canada, and, in some cases, provincial or territorial governments. Costs and losses considered by these programs may include business disruption and other extraordinary costs incurred due to disease. For more information, producers can contact their local Agriculture and Agri-Food Canada office and/or provincial/territorial agriculture ministry office.