



FARM TO FORK






FoodNet Canada



Public health and food safety partners working together to identify the primary sources of major enteric pathogens that are contributing to human illness by looking for these common pathogens across the farm-to-fork continuum: food, animal, and the environment.

2015 RESULTS

MOST COMMON PATHOGENS

 FARM*	 WATER	 FOOD	 HUMAN CASES
<ul style="list-style-type: none">• <i>Campylobacter</i> in turkey (86–90%)• <i>Salmonella</i> in broiler chickens (45–72%)• <i>Salmonella</i> in swine (2.8%–29%) <p>* Manure samples</p>	<ul style="list-style-type: none">• Verotoxigenic <i>E. coli</i> (VTEC) in irrigation water and in surface water (24–42%)• <i>Campylobacter</i> and <i>Salmonella</i> were also found in irrigation water (5–21%)	<ul style="list-style-type: none">• <i>Campylobacter</i> in skinless chicken breasts (38–43%)• <i>Salmonella</i> in chicken nuggets (23–34%)• <i>Listeria monocytogenes</i> in ground beef (up to 35%)	<ul style="list-style-type: none">• <i>Campylobacter</i>• <i>Salmonella</i>• <i>Giardia</i> <p>These pathogens represent 82% of reported cases[†]</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 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.

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.



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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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