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.

2017 RESULTS

MOST COMMON PATHOGENS

FARM*	WATER	FOOD	HUMAN CASES
• *Campylobacter* in swine (73–78%) • *Campylobacter* in turkey (52-75%) • *Campylobacter* in feedlot beef (57%) • *Salmonella* in turkey (44–70%)	• Shigatoxigenic *E. coli* (STEC) in irrigation water (26–50%) • Also identified: *Campylobacter*** and *Salmonella* in irrigation water (up to 16%)	• *Campylobacter* in skinless chicken breasts (28–49%) • *Salmonella* in frozen raw breaded chicken products (23–26%) • *Listeria monocytogenes* in frozen raw breaded chicken products (25–27%) and ground beef (17–28%)	• *Campylobacter* (39%) • *Salmonella* (30%) • *Giardia* (12%) Of reported cases† of these pathogens, 26% were travel-acquired and 60% were acquired in Canada
* Manure samples	** Significant decrease seen since 2016		

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.

Implementation of whole genome sequencing has allowed for better understanding of pathogen transmission from farm to fork, and provided evidence for recalls of frozen raw breaded chicken products contaminated with *Salmonella*.

Although travel was an important factor (for 26% 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 veal 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**

Cat.: HP40-220/2018E-1-PDF ISBN: 978-0-660-28031-8 Pub.: 180343

Public Health Agency of Canada | Agence de la santé publique du Canada

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