



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.

2018 RESULTS

MOST COMMON PATHOGENS

FARM ^Δ	WATER	FOOD	HUMAN CASES
<ul style="list-style-type: none"> • <i>Campylobacter</i> in swine (73–81%) • <i>Campylobacter</i> in turkey (35–79%) • <i>Campylobacter</i> in feedlot beef (77%)* • <i>Salmonella</i> in turkey (56–82%*) 	<ul style="list-style-type: none"> • Shigatoxigenic <i>E. coli</i> (STEC) in irrigation water (4**–53%) • Also identified: <i>Campylobacter</i> and <i>Salmonella</i> in irrigation water (up to 16%) 	<ul style="list-style-type: none"> • <i>Campylobacter</i> in skinless chicken breasts (26–54%) • <i>Salmonella</i> in frozen raw breaded chicken products (21–37*%) • <i>Listeria monocytogenes</i> in frozen raw breaded chicken products (24–29%) and ground beef (17–26%) 	<ul style="list-style-type: none"> • <i>Campylobacter</i> (39%) • <i>Salmonella</i> (26%) • <i>Giardia</i> (14%) <p>Of reported cases[†] of these pathogens, 26% were travel-acquired and 59% were acquired in Canada</p>
<p>^Δ Manure samples * Significant increase from 2017</p>	<p>** Significant decrease from 2017</p>	<p>* Significant increase from 2017</p>	<p>[†] Reported to FoodNet Canada</p>

KEY HIGHLIGHTS

 <p>Poultry and poultry products are significant sources of both <i>Campylobacter</i> and <i>Salmonella</i> for humans. Other sources, such as irrigation water, may also cause human illness.</p>	 <p>The first year of results from a two year targeted study found that 62% of bivalve molluscs sampled contained <i>Vibrio</i> spp. and 27% contained generic <i>E. coli</i>. As these products are typically consumed raw, this could pose a risk to consumers.</p>	 <p>Although travel was an important factor (for 25% of reported illnesses), the majority of enteric illness was acquired in Canada.</p>	 <p>Food safety risks for human illness vary across the country. Continued monitoring of emerging issues causing human illness, such as <i>Listeria</i> in pork sausages, chicken breast, and ground beef in independent vs. chain stores, is important.</p>
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ABOUT FOODNET CANADA

<ul style="list-style-type: none"> • 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. 		<p> phac.foodnet.canada.aspc@canada.ca</p> <p> www.canada.ca/en/public-health/services/surveillance/foodnet-canada.html</p> <p>SENTINEL SITES </p> <ul style="list-style-type: none"> • British Columbia (Fraser Health Authority) • Alberta (Calgary and Central Zone) • Ontario (Middlesex-London Health Unit)
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FOODBORNE ILLNESSES CAN BE PREVENTED BY FOLLOWING SAFE FOOD HANDLING PRACTICES.

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