

Canadian Food Inspection Agency and Industry Testing for Pathogens in Ready-to-Eat Meat and Poultry Products

April 1, 2015 to March 31, 2019

What are the Canadian Food Inspection Agency (CFIA) and industry testing programs?

National Microbiological Monitoring Program

A CFIA program that samples and tests ready-to eat (RTE) meat and poultry products for pathogens.

and

Risk Based Verification (RBV) Program

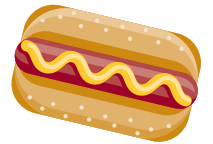
A program implemented by federally registered establishments in Canada to test RTE meat and poultry products for pathogens.

The CFIA and industry work together on ongoing testing for foodborne pathogens to safeguard the food supply.

What is a ready-to-eat product?



A RTE product needs no further cooking before eating. Foods that must only be washed, thawed, or warmed are considered RTE.



What pathogens were tested for?

Listeria monocytogenes

Salmonella

Escherichia coli O157

What did the CFIA and industry find?

The prevalence found via the CFIA and industry testing are comparable and could even be considered low. Lower prevalence indicates safer food for the Canadian public.



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Canada

Listeria monocytogenes

Fiscal year	Sampling program	Total number of samples tested	Total number of positive samples	Prevalence ¹
2015-16	CFIA	943	3	0.32%
2015-16	Industry	1543	5	0.32%
2016-17	CFIA	958	5	0.52%
2016-17	Industry	1624	5	0.31%
2017-18	CFIA	961	4	0.42%
2017-18	Industry	1725	8	0.46%
2018-19	CFIA	971	2	0.21%
2018-19	Industry	1985	7	0.35%

¹ Comparisons between CFIA and industry testing in a given year do not show a statistically significant difference in the calculated prevalence based on a 95% confidence interval.

Salmonella

Fiscal year	Sampling program	Total number of samples tested	Total number of positive samples	Prevalence ²
2015-16	CFIA	417	0	0.00%
2015-16	Industry	1590	2	0.13%
2016-17	CFIA	422	0	0.00%
2016-17	Industry	1670	1	0.06%
2017-18	CFIA	424	1	0.24%
2017-18	Industry	1644	0	0.00%
2018-19	CFIA	371	0	0.00%
2018-19	Industry	1889	0	0.00%

² Comparisons between CFIA and industry testing in a given year do not show a statistically significant difference in the calculated prevalence based on a 95% confidence interval.

405 samples were also tested by CFIA and Industry for *Escherichia coli* O157 during the same time period resulting in 0 positive results.

What happened after?

Appropriate follow-up actions took place for each food product that was found positive for pathogens. These may have included:

- additional facility inspections
- issuance of a Corrective Action Request to the establishment
- additional product/surface sampling/testing to verify Good Manufacturing Practices
- removal of affected products from the marketplace

The CFIA continues to analyse the data submitted by industry under the RBV program.

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