



FARM TO FORK

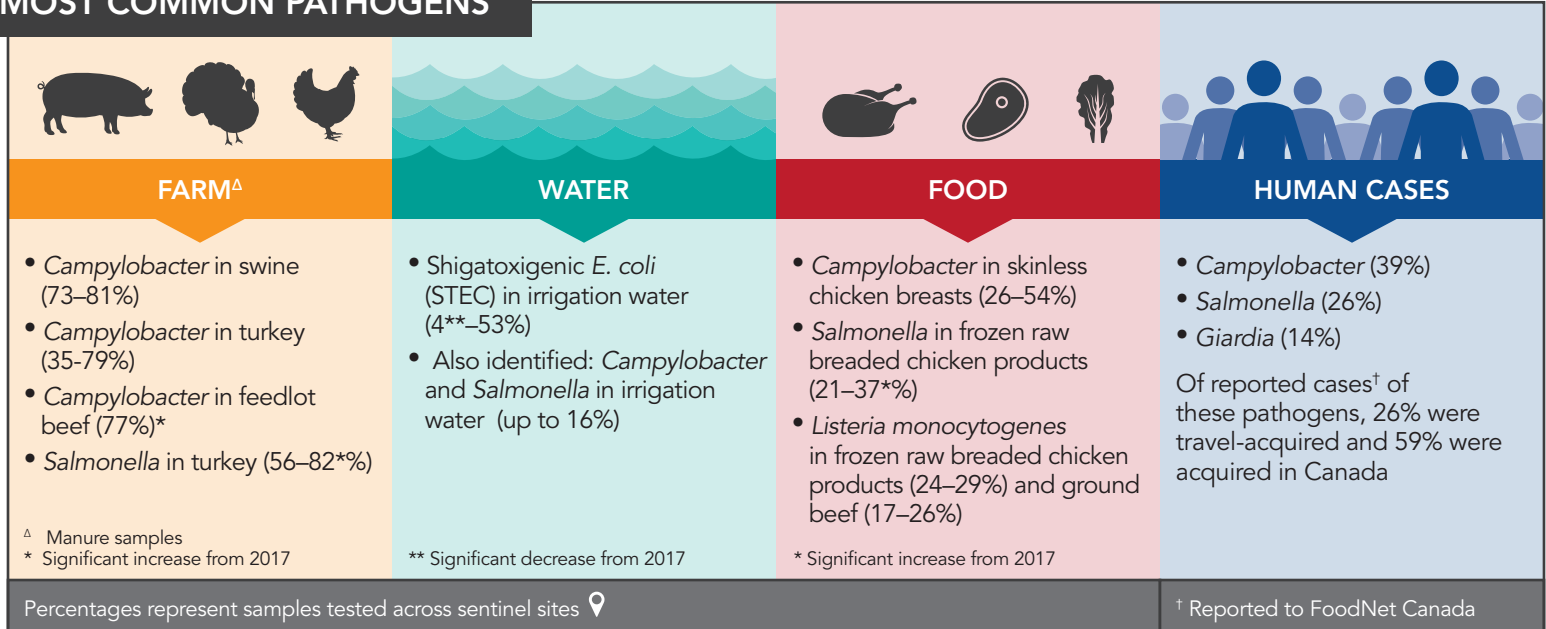


The Public Health Agency of Canada FoodNet Canada Surveillance System

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



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.



The first year of results from a two year targeted study found that 62% of bivalve molluscs sampled contained *Vibrio* spp. and 27% contained generic *E. coli*. As these products are typically consumed raw, this could pose a risk to consumers.



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 emerging issues causing human illness, such as *Listeria* in pork sausages, chicken breast, and ground beef in independent vs. chain stores, 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 Authority)
- 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