

AVIAN INFLUENZA

— JUST THE FACTS —

YOU MAY HAVE HEARD ABOUT AVIAN INFLUENZA AND HAVE QUESTIONS. HERE'S WHAT YOU NEED TO KNOW:

- 1 Poultry and eggs are safe to eat. Make sure that you exercise diligence with your poultry products by cooking them properly and keeping your surfaces clean.
- 2 Avian influenza is a bird health issue, not a human health issue.
- 3 All poultry and egg farmers and their supporting organizations work together with the Canadian Food Inspection Agency, as well as other federal and provincial governments, to prevent an avian influenza outbreak.

“There is no evidence to suggest that the avian influenza virus can be transmitted to humans through the consumption of food, notably poultry and eggs.”

– Health Canada – Avian Influenza and Poultry

WHAT DO I NEED TO KNOW?

In the case of an outbreak, avian flu transfer onto raw poultry meat or eggs is very, very low risk. Avian flu has never been passed on to humans as the result of eating properly cooked poultry or eggs.

When avian flu is found in Canada, major protocols are put into place; this includes destroying and disposing, through humane and environmentally sound methods, any affected flock. Depopulated birds are not sold for use as food.

When using proper cooking methods, microorganisms associated with the avian flu virus are inactivated. Follow package directions or recipes carefully, keep your kitchen surfaces clean and cook poultry meat to the recommended endpoint temperature, measuring with a digital meat thermometer.

WE'RE ALL DOING OUR PART

Members of the poultry industry work together to ensure that all partners in the supply chain use rigorous biosecurity measures to ensure the safety of the food supply.

Your grocery stores and restaurants also work hard to adhere to the highest standards for the care and handling of poultry and egg products.

REMEMBER

Follow your usual precautions when handling or eating poultry products: Keep poultry and egg products refrigerated or frozen until ready to prepare and always thaw poultry in the refrigerator or using the cold-water method – never on the counter.

- ✓ Wash hands and surfaces often
- ✓ Use one surface for fresh produce and a separate one for raw meat, poultry, and seafood.
- ✓ Cook foods to a safe internal temperature.
- ✓ Chill or discard leftovers within two hours.