



TURKEY FARMERS  
OF CANADA  
LES ÉLEVEURS DE DINDON  
DU CANADA

## Turkey Meat is Safe

October 20 (Mississauga, Ontario) – Turkey meat is a safe, healthy product that consumers can continue to enjoy.

An H1N1 infection occurred in one barn of breeder turkeys in Ontario. A decreased production of turkey hatching eggs was detected, which led to the confirmation on October 19<sup>th</sup> of the novel H1N1 virus among the turkey hens. The producer has voluntarily quarantined his flock. Unhealthy birds will not go to market.

Influenza is a respiratory disease and as such is not transmissible from the turkey hatching eggs, nor through the consumption of turkey meat.

The Canadian turkey industry takes pride in the safe, high quality products we provide to consumers. By following the strict biosecurity measures outlined in Turkey Farmers of Canada's On-Farm Food Safety Program, Canadian turkey farmers greatly reduce the risk of contamination to their flocks.

All federally inspected processing plants in Canada participate in the Canadian Food Inspection Agency's Food Safety Enhancement Program, a recognized food safety program based on the currently accepted principles (HACCP). Everyone involved in the food chain, from the farmer, to the processor, to the retailer, follows specific protocols to ensure the safety of the food we eat.

Consumers and the general public are reminded to always practice safe food handling. Turkey meat should be cooked to a minimum internal temperature of 170°F (77°C) in the breast, 180°F (82°C) in the thigh and 165°F (74°C) for ground turkey.

### **For more information, please contact:**

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