ANTIBIOTIC RESISTANCE AND USE IN CHICKEN

THINGS YOU NEED TO KNOW

You may have heard talk about antibiotics and chicken in Canada – and you may have concerns. So do chicken farmers. We're all consumers and we all want to make the best choices for our families.



CHICKEN FARMERS OF CANADA
LES PRODUCTEURS DE POULET DU CANADA

CHICKENFARMERS.CA | CHICKEN.CA

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

ARE WE ACTUALLY EATING ANTIBIOTICS IN CHICKEN?

There's a big difference between "residues" and "resistance".



Health Canada sets maximum limits on antibiotic residues that are based far below the amount that could pose a human health risk.

There are strict regulations governing how much time passes between when an animal is last treated with antibiotics and when it is sent to the processing plant. It's called a "withdrawal period" and it ensures there are no issues with residues in the meat.



That's it. Chicken is **NOT** "full of antibiotics".

Ask a farmer – know the facts. Learn more at chickenfarmers.ca/antibiotics

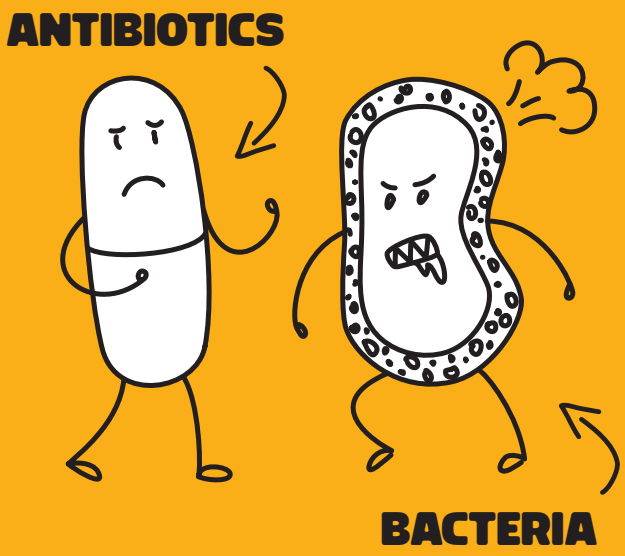
RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

WHAT IS ANTIBIOTIC RESISTANCE?

Resistance is when bacteria stop responding, or don't respond as well, to antibiotics. Any antibiotic use, in humans OR animals, can lead to resistance[1].

ANTIBIOTIC RESISTANCE

means that a greater number of illnesses are becoming harder to treat.



The responsibility of resistance issues is shared with both human and animal medicine. For their part, Chicken farmers are implementing a strategy – now – to ensure that antibiotics are used responsibly to protect animal health. For example, the Canadian chicken sector has banned the preventive use of the antibiotics most important to human medicine.

1 Public Health Agency of Canada, "Pan Canadian Action Plan on Antimicrobial Resistance," June 2023. **Available online.**

Ask a farmer – know the facts. Learn more at chickenfarmers.ca/antibiotics

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

CAN FARMERS USE ANTIBIOTICS?

YES. Farmers can use antibiotics in chicken farming to protect the health and welfare of the birds. Antibiotics are given to treat the birds when they are sick, and to prevent them from getting sick in the first place.

HOWEVER....



ANTIBIOTICS ARE NOT ALL CREATED EQUAL.

They are categorized according to their importance to human medicine:

	Importance to humans[2]
CATEGORY I	Very high
CATEGORY II	High
CATEGORY III	Medium
CATEGORY IV	Low – Not used for humans

2 Health Canada, "Categorization of Antimicrobial Drugs Based on Importance in Human Medicine," April 2009. **Available online.**

Ask a farmer – know the facts. Learn more at chickenfarmers.ca/antibiotics

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

THE ANTIBIOTICS USED MOST OFTEN IN HUMANS ARE NOT THE SAME ONES USED MOST OFTEN IN CHICKEN PRODUCTION.

In fact, nearly 60% of all the antibiotics used in chicken production are not used in human medicine[3]. And farmers are working to reduce overall use. For example, the Canadian chicken sector has banned the preventive use of Category I and II antibiotics.

YOU HAVE CHOICES.

Canadian chicken is available to consumers in a wide variety so you can always make the choice you're most comfortable with.



3 Public Health Agency of Canada (PHAC), June 2025. Canadian Integrated Program for Antimicrobial Resistance Surveillance (CIPARS) 2024 Broiler Chickens Preliminary Report.

Ask a farmer – know the facts. Learn more at chickenfarmers.ca/antibiotics

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

NO MATTER WHAT TYPE OF CHICKEN YOU BUY –

YOUR ROLE IS IMPORTANT

Good practices in your kitchen can reduce your risk of contamination by any bacteria – resistant or not.

JUST FOLLOW THE RULES YOU'VE ALWAYS KNOWN.

- **CLEAN**
  Wash hands and surfaces often (use soapy water)
- **SEPARATE**
  Don't cross-contaminate (keep raw chicken away from other foods and use separate cutting boards)
- **COOK**
  Cook to proper temperatures. 180°F (82°C) for whole chicken and 165°F (74°C) for parts
- **CHILL**
  Refrigerate promptly



Ask a farmer – know the facts. Learn more at chickenfarmers.ca/antibiotics

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

YOU'D BE SURPRISED TO LEARN JUST HOW STRINGENT THE RULES AND REGULATIONS FOR CHICKENS RAISED IN CANADA REALLY ARE.

Farmers are proud to raise the chicken Canadians trust.
And they are proud to serve this chicken to their own families.

ANIMAL CARE PROGRAM
PROGRAMME DE SOINS AUX ANIMAUX
RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

ON-FARM FOOD SAFETY PROGRAM
PROGRAMME DE SALUBRITÉ À LA FERME
RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN



Ask a farmer – know the facts. Learn more at chickenfarmers.ca/antibiotics

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

ASK A FARMER – KNOW THE FACTS.

Learn more at chickenfarmers.ca/antibiotics

RAISED BY A CANADIAN FARMER | ÉLEVÉ PAR UN PRODUCTEUR CANADIEN

CHICKEN FARMERS OF CANADA

LES PRODUCTEURS DE POULET DU CANADA