

Mcgill program (fsgp)
on the other hand,



**ASSIGN
BUSTER**

McGill (2018) said that the significant concern of the government all over the world is food safety. In this period of augmentation of international trade and globalization, government must drudge to assure the good quality of foods being exported abroad and supplied within its territory and must be free from any contamination. Food borne sickness and associated deaths causes the economy of Canada to drain every year for almost \$12 to \$14 billion. CFSG (2018) mentioned the assurance of food safety for the citizens are being monitored by the several agencies within the country. Canadian Safety Group ensures the food safety by enforcing protocols that are frugal, effectual and functional. McGill Food Safety and Quality Program (FSGP) on the other hand, work at providing expertise, training and knowledge. It also conducts risk analysis and research on food quality and food safety.

Other organisations that have been looking into the cases of food safety include Public Health agency of Canada, Health Canada and the Canadian Food Inspection Agency. According to CDC (2018), the main bacterial risks to food safety in Canada are Escherichia coli (E. coli) and other food-related pathogens such as: Listeria, Cyclosporine, Campylobacter, Clostridium and Toxoplasma. E. coli are different collection of bacteria that habituate in the guts of human beings and animals, also, in foods and environment.

Foodsafety.gov (2018) provided the information that the serotypes of most E. coli can be beneficial to maintain the digestive tract healthy.

Bloody diarrhea is caused by some other E. coli such as E. coli O157: H7.

Davis (2017) recounts that E.

coli can form Shiga toxin which on the latter can lead to kidney failure and even death. It can also cause respiratory illness, pneumonia and UTI or urinary tract infection. Vomiting, bloody diarrhea, nausea and severe stomach cramps are early symptoms of infection and on the later symptoms includes shortness of breath, seizures and nose bleeding. According to Canada. ca (2018) " there were 42 cases of E. coli reported in five eastern provinces: Ontario (8), Quebec (15), New Brunswick (5), Nova Scotia (1) and Newfoundland and Labrador (13)." The individuals who fell sick were within ages 3 years and 85 years and majority of the casualties were females.

One person succumbed. Canada. ca (2018) reports that individuals with weak immune systems especially older adults, younger children and women are the most at risk of developing complications. In Canada, E. coli strain of (O157) causes severe sickness than other serotypes. The Public Health Agency of Canada conducts human investigation into the outbreak E. coli O157: H7 in alliance with provincial and federal partners. The Canadian government continues to update citizens with the latest development and information on the investigation into the E.

coli outbreak. The Health Canada and Canadian Food inspection Agency undertake health risks assessments and investigations into any other possible food borne infection outbreak. Barr (2018) said that the Canadian government warned the citizens to avoid the source of the outbreak which is the romaine lettuce. Canadian (2018) also said that Canada's Public Health Agency advised some tips to the consumers to remove E. coli bacteria which is to thoroughly wash all the fresh produce and romaine lettuce. Cameron (2018) reports that grocery chain stores such as Sobeys have pulled off

romaine lettuce from the shelves following the government warning on the outbreak of E.

coli infection. Restaurants such as Boston Pizza and Swiss Chalet have stopped from serving romaine lettuce as the public health investigations continue. The pulling off romaine lettuce from the grocery shelves will certainly reduce the spread and further infection of the E. coli bacteria.

Fruits and leafy green like spinach and lettuce can easily be contaminated through mishandling after harvest, during transportation, even during storage. Thus much care should be taken on the safety of such food stuff and others; this is very crucial in curbing the spread and eliminating the E. coli infection.