



Information Regarding Salmonella Infections due to Backyard Poultry Advice to Backyard Flock Owners

Advice for Poultry Owners:

- ❖ It is important to check state, local, and property laws before selecting or buying baby chicks, adult poultry (hens, roosters), or waterfowl and to research and learn how to properly care for birds before buying them.
- ❖ A veterinarian should be consulted with regards to the proper food, care, and enclosure or environment that is best for the birds being selected.
- ❖ Birds should be bought from hatcheries that participate in the U.S. Department of Agriculture National Poultry Improvement Plan (USDA-NPIP); <https://www.gpo.gov/fdsys/pkg/FR-2014-07-09/pdf/2014-16037.pdf>
- ❖ Children younger than 5 years, adults older than 65, or people with weakened immune systems from conditions such as cancer treatment, HIV/AIDS or organ transplants should, if possible, avoid handling, kissing or snuggling chicks, ducklings, or other live poultry and if in contact must use the following precautions.
- ❖ Birds can shed *Salmonella*, *Campylobacter*, *E. coli*, and other germs in their droppings. Gloves should be worn when cleaning bird cages and poultry houses, and hands should be washed thoroughly with soap and water after any contact with the birds, eggs or their environment. Hand sanitizer should be used only if soap and water are not readily available.
- ❖ Live poultry should not be allowed inside the house, especially in areas where food or drink is prepared, served or stored and eating/drinking where the birds live or roam should be avoided.
- ❖ A pair of shoes should be set aside to wear while taking care of poultry and left outside of the house. Any equipment or materials used to raise or care for live poultry, such as cages or feed or water containers should be cleaned outdoors.
- ❖ It is important to maintain a clean coop and the coop, floor, nests and perches should be cleaned on a regular basis.
- ❖ Eggs should be collected often and dirt and debris should be cleaned with a fine sandpaper, brush or cloth. Eggs should not be washed because colder water can pull bacteria into the egg.
- ❖ Eggs should be refrigerated promptly after collection and cooked thoroughly before consumption. Raw and undercooked eggs may contain *Salmonella* bacteria.