SALMONELLA AND BACKYARD POULTRY

Many people are keeping live backyard poultry such as chickens and ducks. Having backyard poultry can have many benefits, but it is important to remember that they can carry bacteria that can make people sick. Children younger than 5 years, older adults, and people with weakened immune systems, including pregnant women, are more likely to get a serious illness from live poultry.

HOW DO LIVE POULTRY SPREAD SALMONELLA?

- Chickens, ducks, and other poultry can have a bacteria called Salmonella in their intestines. Salmonella can make people sick with vomiting, diarrhea, fever, and stomach cramps.
- Poultry can spread Salmonella in their droppings and on their bodies (feathers, feet, and beaks) even when they look healthy and clean.



- Bacteria can then get on their cages, coops, feed, and water dishes—anywhere the birds live and roam.
- Anyone who touches the birds or who works or plays in the area where the poultry roam is at risk for getting Salmonella.

HOW CAN I REDUCE MY CHANCES OF GETTING SALMONELLA?

- WASH YOUR HANDS with soap and water right after touching live poultry or anything in the area where they live and roam. Use hand sanitizer if soap and water are not available.
- SUPERVISE HAND WASHING OF YOUNG CHILDREN.
- **POULTRY SHOULD STAY OUTSIDE EVEN WHEN THEY ARE BABIES**. Do not let live poultry inside the house, in bathrooms, or especially in areas where food or drink is prepared, served, or stored.
- **SOME PEOPLE SHOULD NOT TOUCH POULTRY**. Do not let children younger than 5 years, older adults, pregnant women, or people with weakened immune systems handle or touch chicks, ducklings, or other live poultry.
- THOROUGHLY COOK EGGS.
- DO NOT EAT OR DRINK IN THE AREA WHERE BIRDS LIVE OR ROAM.
- DO NOT KISS OR SNUGGLE POULTRY.
- ONLY CLEAN EQUIPMENT USED FOR POULTRY OUTDOORS. Materials used to raise or care for live poultry, such as cages or feed or water containers, should be cleaned outdoors and should not be brought into the house.



DIVISION OF PUBLIC HEALTH



State of Wisconsin | Department of Health Services