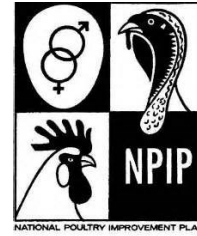


# Live Poultry & *Salmonella*

Protecting yourself &  
Preventing the spread



Backyard chickens are an excellent hobby. They provide eggs, a good way to learn about agriculture and a healthy sense of responsibility. No matter why you have them, it's important to prevent disease.

*Salmonella* is a bacteria most often associated with food preparation. It 's also common on live poultry. There have been 40 *Salmonella* outbreaks linked to live poultry in the past 10 years including in Arizona.

## Start with healthy birds

-  Buy birds from hatcheries that participate in the USDA National Poultry Improvement Plan (NPIP)
-  Provide a clean environment, protective housing, nutritious food and fresh water
-  Find a local veterinarian that can help you keep your flock healthy



**“KNOW”** How To Keep yourself and others safe around poultry:

**K**ep poultry separate from other species and environments that are heavily used by humans, such as homes.

**N**o matter how healthy or clean the baby chicks or eggs may look, they may be carrying *Salmonella*.

**O**lder adults, pregnant women and children are more susceptible to *Salmonella*, but anyone can catch it.

**W**ash your hands with soap and warm water after handling poultry and their environments.

For more information about backyard poultry and nest run producing, contact the Arizona Department of Agriculture. [agriculture.az.gov/npip](http://agriculture.az.gov/npip) or 602-542-4293. Developed with information from New Mexico State University, the United States Department of Agriculture and the Centers for Disease Control.