

Multistate Outbreaks of *Salmonella* Infections Linked to Contact with Live Poultry in Backyard Flocks, 2018

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Outbreak Advisory

124 Cases
36 States
21 Hospitalizations
0 Death

- CDC and multiple states are investigating several multistate outbreaks of *Salmonella* infections linked to contact with live poultry in backyard flocks.
 - Several different types of *Salmonella* bacteria have made people sick: *Salmonella* Seftenberg, *Salmonella* Montevideo, *Salmonella* Infantis, *Salmonella* Enteritidis, *Salmonella* Indiana, and *Salmonella* Litchfield.
- As of June 1, 2018, 124 people infected with the outbreak strains of *Salmonella* have been reported from 36 states.
 - Illnesses started on dates ranging from February 2, 2018 to May 14, 2018.
 - 21 ill people have been hospitalized, and no deaths have been reported.
 - 31% of ill people are children younger than 5 years.
- Epidemiologic, traceback, and laboratory findings link these outbreaks to contact with live poultry, such as chicks and ducklings, which come from multiple hatcheries.
 - In interviews, 55 (74%) of 74 ill people with information available reported contact with chicks or ducklings in the week before their illness started.
 - People reported obtaining chicks and ducklings from several sources, including feed supply stores, websites, hatcheries, and from relatives.
- Seventy outbreaks of *Salmonella* infections have been linked to contact with backyard flocks [since 2000](#). In 2017, CDC reported the [largest number of illnesses ever recorded](#) linked to backyard flocks.
- People can get sick with [Salmonella infections](#) from touching live poultry or their environment. These birds can be carrying *Salmonella* bacteria but appear healthy and clean and show no signs of illness.
- Follow these tips to stay healthy with your backyard flock:
 - Always wash hands thoroughly with soap and water right after touching live poultry or anything in their environment.

- Don't let children younger than 5 years handle or touch live poultry without adult supervision.
- Set aside a pair of shoes to wear while taking care of your birds and keep those outside of your home.
- Do not let live poultry inside the house, in bathrooms, or especially in areas where food or drink is prepared, served, or stored, such as kitchens or outdoor patios.
- For a complete list of recommendations, visit the [Healthy Pets, Healthy People website section on backyard poultry](#)

Advice to Mail-Order Hatcheries

Mail-order hatcheries should provide health-related information to owners and potential purchasers before they buy any birds (see example below). This should include information about preventing *Salmonella* infections from contact with live poultry.

- A [flier](#) describing the risk of *Salmonella* infections from contact with live poultry and prevention recommendations is available.

Mail-order hatcheries should put interventions in place to help prevent contamination and infection of poultry with *Salmonella*:

- [Best Management Practices Handbook: A Guide to the Mitigation of *Salmonella* Contamination at Poultry Hatcheries](#)

Mail-order hatcheries should participate in the voluntary USDA-NPIP [U.S. *Salmonella* Monitored Program](#), in which mail-order hatcheries certify their flocks are monitored for *Salmonella* bacteria that may cause illness in humans. The intent of this program is to reduce the incidence of *Salmonella* in day-old poultry in the hatchery and give the poultry industry a better opportunity to reduce the incidence of *Salmonella* in their products.

Agricultural feed stores should take steps to prevent *Salmonella* infections from contact with live poultry:

- Source the birds they sell from suppliers that have adopted the U.S. Department of Agriculture's (USDA's) [best management practices to mitigate *Salmonella* contamination](#) and which voluntarily participate in the USDA's National Poultry Improvement Plan (USDA-NPIP) [U.S. *Salmonella* Monitored Program](#).

- Provide health information to owners and potential purchasers of these birds before purchase (see sample flier below). This should include information about the risk of acquiring a *Salmonella* infection from contact with live poultry.
 - A [flier](#) describing the risk of *Salmonella* infections from contact with live poultry and prevention recommendations is available.
- Place health information in clear view where birds are displayed.
- Provide hand washing stations or hand sanitizer next to poultry display areas and tell customers to wash hands right after leaving these areas.
- Display poultry out of reach of customers, especially children, so customers cannot easily touch birds.
- Clean and sanitize the areas where birds are displayed between shipments of new birds. Be sure to remove debris first so that the disinfectant is applied to a surface that is generally clean. Apply the disinfectant on the surface for the proper contact time listed on the disinfectant label.
- More information on displaying animals in public settings can be found in the [2017 Compendium of Measures to Prevent Diseases Associated with Animals in Public Settings](#).