

# Keeping Poultry Flocks

Bureau of Epidemiology and Disease Control Services  
Office of Infectious Disease

## WHAT ARE THE SYMPTOMS?

Diarrhea

Stomach Cramps

Fever

Do you raise chickens, turkeys, ducks or other poultry? Do you visit or get eggs from someone who does? It's important to know that these birds can carry bacteria like Salmonella and Campylobacter in their poo, on their body, on their eggs, and in their feathers.

## SALMONELLA AND CAMPYLOBACTER

Salmonella and Campylobacter are germs carried by poultry. They can have the germs even when they appear cute, clean, and healthy. You can catch these germs from swallowing something that has poo on it. These germs cause illness in your belly. Some people get so sick they need to see a doctor or are hospitalized, especially young children, the elderly, pregnant women, and people that get sick easily.

## Contact

AZ Department of Health Services  
Office of Infectious Disease  
602-364-3676  
www.azhealth.gov

## HOW CAN I BE SAFE WITH POULTRY FLOCKS?

Wash your hands with soap and water right after handling poultry, collecting eggs, or touching anything in the area where they live or roam.

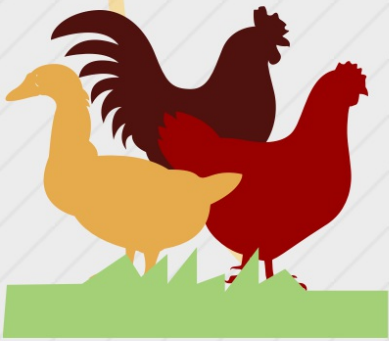
When leaving areas where birds live, take off your shoes and change your clothes. You can track bird droppings into your house on your shoes or clothes.

Clean equipment outside, not in your home.

Keep poultry away from living areas. Assume that anywhere they live and roam is contaminated.

Don't eat or drink where poultry roam. Don't let the birds inside the house.

Don't let children younger than 5 years of age handle or touch chicks, ducklings, or other live poultry.



## OTHER WAYS YOU MIGHT PICK UP SALMONELLA OR CAMPYLOBACTER

Contaminated food that hasn't been cooked properly, like chicken and eggs

Water that has been contaminated with poo from people or animals with Salmonella or Campylobacter

Other animals like reptiles, amphibians, and other pets.

Food that was prepared by someone who is sick with Salmonella or Campylobacter

Fruits and vegetables that were contaminated where they were grown or prepared

Raw (unpasteurized) milk and food made from raw milk, like queso fresco

