Backyard Poultry

In Montana

Owning backyard chickens has become increasingly popular with Montanans that seek a healthier lifestyle and can be a great experience. However, it's important to consider the risk of illness, especially for children, from handling live poultry or anything in the area where they live and roam.

Pathogens

Live poultry can carry germs such as *Salmonella and Campylobacter* without making them ill. These pathogens can make people ill and cause severe complications.

Illnesses

Nearly **10%** of the **577** Salmonella and Campylobacter cases reported in Montana in 2016 had contact with live poultry before their illness onset.
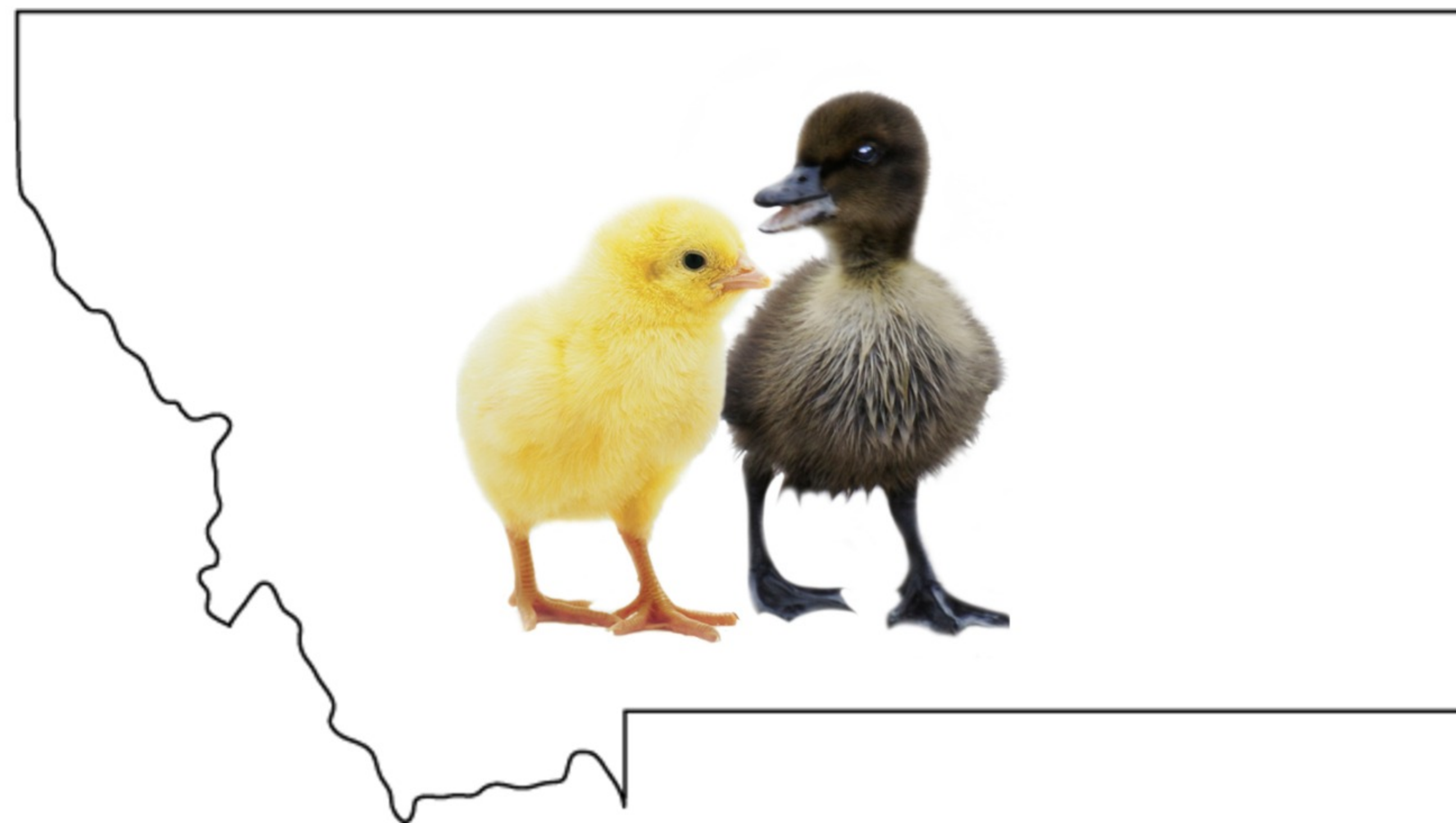
Outbreaks

In 2016, **895** people became ill as part of an outbreak linked to live poultry, 209 were hospitalized and three died. **15** of them were Montanans.

Prevention

1. Wash hands with soap and water after handling poultry
2. Don't let poultry in the house, keep equipment outside
3. Don't let children less than 5 years of age, older adults, or people with weak immune systems handle poultry
4. Don't kiss or snuggle with poultry
5. Cook eggs thoroughly

More info at: dphhs.mt.gov

Ownership

In 2015, **766,188** live poultry were imported into Montana, including to feed stores where many small flock owners purchased their poultry.

MONTANA DEPARTMENT OF LIVESTOCK

MONTANA DPHHS
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