Beware of Fowl Play

Live poultry, such as chickens, ducks, and geese, often carry harmful bacteria such as *Salmonella*. The birds may appear to be healthy, but can still pass *Salmonella* to humans and cause severe illness.

*13%* of the 535 cases of salmonella and campylobacter reported in Montana in 2017 had exposure to live poultry

*12%* of *Salmonella* specimens sent to the state laboratory in 2017 were serotype Enteritidis, often linked to eggs and poultry

**Prevention:**

Avoid kissing or snuggling your birds, and touching your mouth or eating or drinking around live poultry

Refrigerate eggs after collection, and cook thoroughly before consumption

Live poultry should be kept outside of the home

Do not bring chicks, ducklings, or other live poultry to schools, childcare centers, or nursing homes

WASH YOUR HANDS WITH SOAP AND WATER AFTER CONTACT WITH LIVE POULTRY AND EGGS