

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

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



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