



Salmonella spreads to people through contaminated food (eggs and meat) or droppings of certain animals, including backyard poultry and fowl. Live fowl like chickens, ducks, geese, and turkeys, might have salmonella in their droppings and on their bodies (feathers, feet, and beaks), even when they appear healthy and clean. While it usually does not make the birds sick, salmonella can cause serious illness when it is passed to people.

Eggshells may become contaminated with Salmonella through the laying process, once the eggs are laid, through poultry feed or bedding. To keep your family healthy, follow the tips below when collecting and handling eggs from the backyard flock:



Always wash your hands with soap and water after handling eggs, chickens, or anything in their environment.

- Adults should supervise handwashingby young children.
- · Use hand sanitizer if soap and water are not readily available.



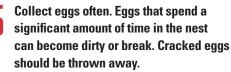
Maintain a clean coop. Cleaning the coop, floor, nests and perches on a regular basis will help to keep eggs clean.

Do not wash, feed, or water chickens indoors or in areas where food is stored or prepared such as the kitchen sink.

Do not let children younger than fiveyears, adults older than 65, or people with weakened immune systems from conditions such as cancer treatment, **HIV/AIDS** or organ transplants handle or touch chicks, ducklings, or other live poultry.



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- Eggs with dirt and debris can be cleaned with fine sandpaper, a brush, or cloth. When washing eggs, the temperature should be at least 20-degrees above the temperature of the egg. After you wash eggs they must be refrigerated.
 - Cook eggs thoroughly. Raw and undercooked eggs contain Salmonella bacteria that can make you sick.
- Know the local regulations around sale of eggs. If you sell eggs, it is important to follow local licensing requirements.

