

SALMONELLA PREVENTION

 IT'S IN YOUR HANDS 

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Live Poultry Associated Salmonella

- September-October 2016:
 - **Three** human salmonella cases
 - Oregon Health Authority (OHA) determined cases to be live poultry associated (LPAI)
 - OHA requested Oregon Department of Agriculture (ODA) assistance



Live Poultry Associated Salmonella

- Case details:
 - **Three** adult cases
 - All identified with S. Braenderup
 - **Two** cases lost to follow-up
 - **One** case cooperated with both agencies
 - All recently purchased chicks from two different local chain farm stores



Live Poultry Associated Salmonella

- Case profile
 - Day-old chicks purchased 6 weeks prior to sampling
 - Chicks were of 6-8 identifiable breeds
 - Purchased from a local chain farm store



Trace Back

- Initiate database trace back
- ODA NPIP import/export database
- Search based on:
 - Receiver zip code
 - Shipment date
 - Breed
- Total search time: ~2 minutes



Environmental and Animal Testing

- Environmental sampling
- Cloacal swabs.
 - All juveniles and pre-existing adults
- OHA submitted samples to the state public health lab.
 - Samples were negative
 - Birds over shedding age



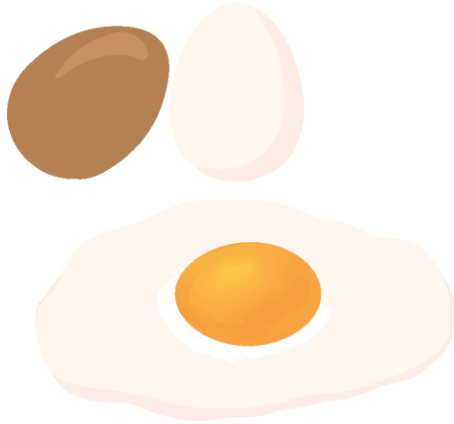
Prevention

- In response:
- ODA launched a salmonella prevention program
- “Salmonella Prevention: It’s in Your Hands”
- Educate public on salmonella risk factors and prevention tips
 - Focus on live poultry



SALMONELLA PREVENTION

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EGG SAFETY

- **Always wash hands** with soap and water after handling eggs from backyard chickens.
- Wash backyard eggs under warm running water.
- Refrigerate eggs as soon as possible.
- Do not eat raw or undercooked eggs including products containing raw eggs such as homemade Caesar salad dressing or cookie dough.



POULTRY HANDLING SAFETY

- **Always wash hands** with soap and water immediately after touching live poultry.
- Do not kiss or cuddle live poultry.
- Never bring live poultry inside the house.
- Disinfect equipment and materials used in raising or caring for live poultry.

SALMONELLA

WHAT IS IT?

Salmonella bacteria are carried in the intestinal tract of most poultry species. The bacteria do not always cause illness in birds, but can cause serious illness in people.

WHERE DOES IT COME FROM?

Salmonella infections can happen as a result of contact with animals or contaminated food. Chicks, ducklings, and other poultry carry the bacteria in their droppings and on their bodies (feathers, feet, beaks) even when they appear healthy and clean.

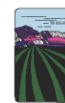


MEAT SAFETY

- **Always wash hands** and utensils with soap and water after touching uncooked poultry.
- Keep raw meat separate from other foods.
- Always cook poultry to an internal temperature of 165°F before eating.



Scan this QR code with your smartphone or tablet to visit:
www.cdc.gov/Features/SalmonellaPoultry/



Oregon
Department
of Agriculture

Oregon Department of Agriculture
Animal Health Program
503-986-4680
oregon.gov/ODA



OSAs: How can we contribute?

- Facilitate communication between animal and public health
- Share traceability capabilities
- Support with environmental and poultry sampling
- Provide educational support



Thank you

