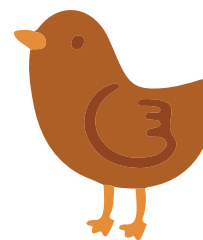
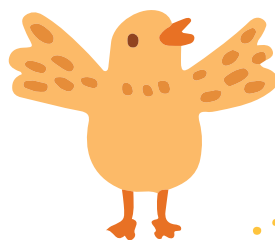
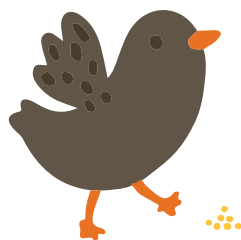
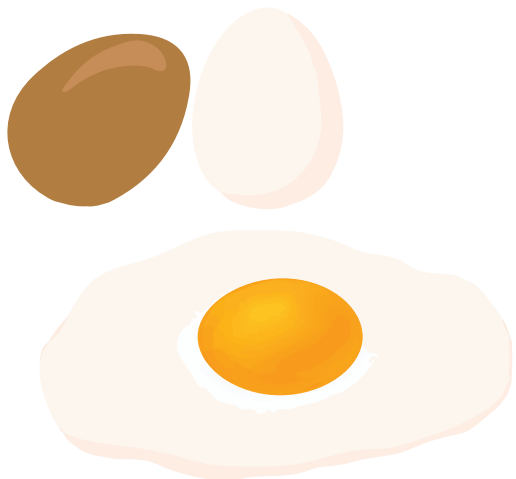


# SALMONELLA PREVENTION

IT'S IN YOUR HANDS

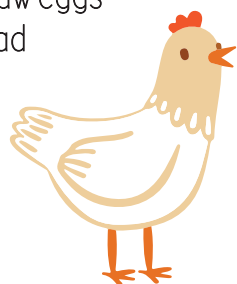


## POULTRY HANDLING SAFETY

- 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.

## 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.



## 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.

## 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.



Scan this QR code with your smartphone or tablet to visit:  
[www.cdc.gov/Features/SalmonellaPoultry/](http://www.cdc.gov/Features/SalmonellaPoultry/)



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