

# Salmonella on Pullet and Breeder Farms: Sources and Control

## Sources

Salmonella is a bacteria commonly found in the environment of humans and animals. In chickens, it may be present in the intestinal tract but usually does not cause disease. Salmonella is controlled in poultry because of the public health risk it poses when present in uncooked or undercooked poultry meat and eggs.

*There are multiple sources of Salmonella on farms. Salmonella can be:*

1. In the environment when chickens are placed, possibly carried from a previous flock.
2. In the chickens coming in (Salmonella may be egg transmitted, come from chicks hatched from contaminated shells or from chicks in contact with contaminated hatchery equipment).
3. In domestic animals, wildlife, insects and rodents around the farm.
4. In contaminated feed and water.
5. In dirty and wet storage or work areas.
6. Tracked in on contaminated equipment and people, including visitors.

*In order to control Salmonella, we need to make sure that:*

- A. Farms are monitored for Salmonella status.
- B. The houses where birds are placed have been cleaned and disinfected, and are found free of Salmonella by pre-placement testing.
- C. The birds placed are from NPIP PT & SE clean flocks.
- D. Rodent, wildlife and insect control programs are in place.**
- E. Farms are kept clean, mowed, and free of loose equipment and “junk” that can attract rodents (harborage); the inside work and storage areas are maintained clean and dry.**
- F. Visitor and equipment biosecurity procedures are in place.**
- G. Feed and water sources are treated, or tested clean.
- H. Birds are vaccinated. Vaccination of pullets is effective in reducing Salmonella numbers.

What  
can the  
grower  
do?



## Control

