

***Salmonella* infections linked to live poultry in back yard flocks**

There is a large on-going multistate outbreak of human *Salmonella* infections linked to live poultry in back yard flocks. The outbreaks include cases from Florida.

As of today, the count is 611 cases in 45 states with one death and 138 hospitalizations.

Additional detailed information is included in the two links below:

<http://edis.ifas.ufl.edu/in631>

<http://www.cdc.gov/salmonella/live-poultry-05-16/index.html>

Excerpts from the CDC website:

- Read the Advice to Backyard Flock Owners
- CDC, multiple states, and the U.S. Department of Agriculture's Animal and Plant Health Inspection Service (USDA-APHIS) are investigating eight separate multistate outbreaks of human *Salmonella* infections linked to contact with live poultry in backyard flocks. •In the eight outbreaks, 611 people infected with the outbreak strains of *Salmonella* were reported from 45 states.
- Illnesses started on dates ranging from January 4, 2016 to June 25, 2016.
- 138 ill people were hospitalized, and one death was reported. *Salmonella* infection was not considered to be a cause of death.
- 195 (32%) ill people were children 5 years of age or younger.
- Epidemiologic, traceback, and laboratory findings have linked the eight outbreaks to contact with live poultry such as chicks and ducklings sourced from multiple hatcheries.
- Regardless of where they were purchased, all live poultry can carry *Salmonella* bacteria, even if they look healthy and clean.
- These outbreaks are a reminder to follow steps to enjoy your backyard flock and keep your family healthy. •Always wash hands thoroughly with soap and water right after touching live poultry or anything in the area where the birds live and roam.
- Do not let live poultry inside the house.
- Do not let children younger than 5 years of age handle or touch chicks, ducklings, or other live poultry without adult supervision.
- These outbreaks are expected to continue for the next several months since flock owners might be unaware of the risk of *Salmonella* infection from live poultry or participate in risky behaviors that can result in infection."