



# After you touch **DUCKLINGS OR CHICKS**, **WASH YOUR HANDS WITH WARM WATER AND SOAP**

## Safe Handling of Poultry

Live animals and pets can be a source of potentially harmful microorganisms, germs (including salmonella) and bacteria. Therefore, precautions must be taken when handling and caring for them to prevent fecal/oral transmission among people. Children should be supervised as they handle animals and pets to make sure they don't put their hands or fingers in their mouth, nose or eyes. Always wash your hands with soap and warm water after handling any animal or pet. For **INFORMATION** and **FREE MATERIALS** contact "United States Department of Agriculture, Animal and Plant Health Inspection Service" at: <http://healthybirds.aphis.usda.gov>

## Protect Yourself and Your Family From GERMS



### **DO**

Wash your hands thoroughly with soap and water right after touching live poultry or anything in the area where they live and roam.

- Adults should supervise hand washing for young children.
- If soap and water are not readily available, use hand sanitizer until you are able to wash your hands thoroughly with soap and water.

Clean any equipment or materials associated with raising or caring for live poultry outside the house, such as cages or feed or water containers.



### **DON'T**

Don't let children younger than 5 years of age, elderly persons, or people with weak immune systems handle or touch livestock including poultry.

Don't let livestock inside the house, in the bathrooms or especially in areas where food or drink is prepared, served, or stored, such as kitchens, or outdoor patios.

Don't snuggle or kiss livestock, touch your mouth, or eat or drink around livestock.

