After you touch ducklings or chicks, wash your hands so you don't get sick!

- Contact with live poultry (chicks, chickens, ducklings, ducks, geese, and turkeys) can be a source of human *Salmonella* infections.
- *Salmonella* germs can cause a diarrheal illness in people that can be mild, severe, or even life threatening.
- Chicks, ducklings, and other live poultry can carry *Salmonella* germs and still appear healthy and clean.
- *Salmonella* germs are shed in their droppings and can easily contaminate their bodies and anything in areas where birds live and roam.

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 chicks, ducklings, or other live poultry.
- Don't let live poultry inside the house, in 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 the birds, touch your mouth, or eat or drink around live poultry.

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