

Attention Customers

Important *Salmonella* Outbreak Information Related to Chicks and Ducklings

The Centers for Disease Control and Prevention is collaborating with public health and agriculture officials in many states and the U.S. Department of Agriculture (USDA) National Poultry Improvement Plan (NPIP) to investigate two multistate outbreaks of human *Salmonella* infections linked to contact with **Chicks and Ducklings**. The first is an outbreak of human *Salmonella* Altona infections and the second is an outbreak of human *Salmonella* Johannesburg infections. As of June 27, 2011, a total of 49 individuals infected with the outbreak strain of *Salmonella* Altona have been reported from 16 states. The number of ill persons identified in each state is as follows: Georgia (1), Indiana (1), Kentucky (5), Michigan (1), Maryland (4), Minnesota (1), New Hampshire (1), North Carolina (8), New York (2), Ohio (9), Pennsylvania (5), Tennessee (3), Virginia (4), Vermont (1), Wisconsin (1), and West Virginia (2). Among the persons with reported dates available illnesses began between February 25, 2011 and June 6, 2011.

As of June 27, 2011, a total of 22 individuals infected with the outbreak strain of *Salmonella* Johannesburg have been reported from 12 states. The number of ill persons identified in each state is as follows: Alabama (1), Arkansas (1), Georgia (2), Kentucky (2), Maine (1), New York (3), North Carolina (3), Ohio (3), Pennsylvania (1), Tennessee (2), Vermont (2) and West Virginia (1).

Clinical Features/Signs and Symptoms

Most persons infected with *Salmonella* bacteria develop diarrhea, fever, abdominal cramps 12-72 hours after infection. Infection is usually diagnosed by culture of a stool sample. The illness usually lasts from 4 to 7 days. Although most people recover without treatment, severe infections may occur. Infants, elderly persons, and those with weakened immune systems are more likely than others to develop severe illness. When severe infection occurs, *Salmonella* bacteria may spread from the intestines to the bloodstream and then to other body sites and can cause death unless the person is treated promptly with antibiotics. More information about *Salmonella* can be found at the CDC's *Salmonella* webpage below.

CDC Advice to Consumers

- 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.
- Do not 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.
- Do not 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.
- Do not snuggle or kiss the birds, touch your mouth, or eat or drink around live poultry.

If you would like additional information, please visit the CDC Website below:

<http://www.cdc.gov/salmonella/altona-baby-chicks/060911/index.html>

OR contact the CDC at:

Centers for Disease and Control and Prevention
1600 Clifton Rd Atlanta, GA 30333 800-CDC-INFO (800-232-4636)
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