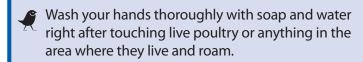
## After you touch ducklings or chicks, wash your hands so you don't get sick!



- 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**

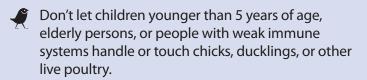
## DO:



- 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.

For more information, call 1-800-CDC-INFO or visit www.cdc.gov.

## DON'T:



- 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.









