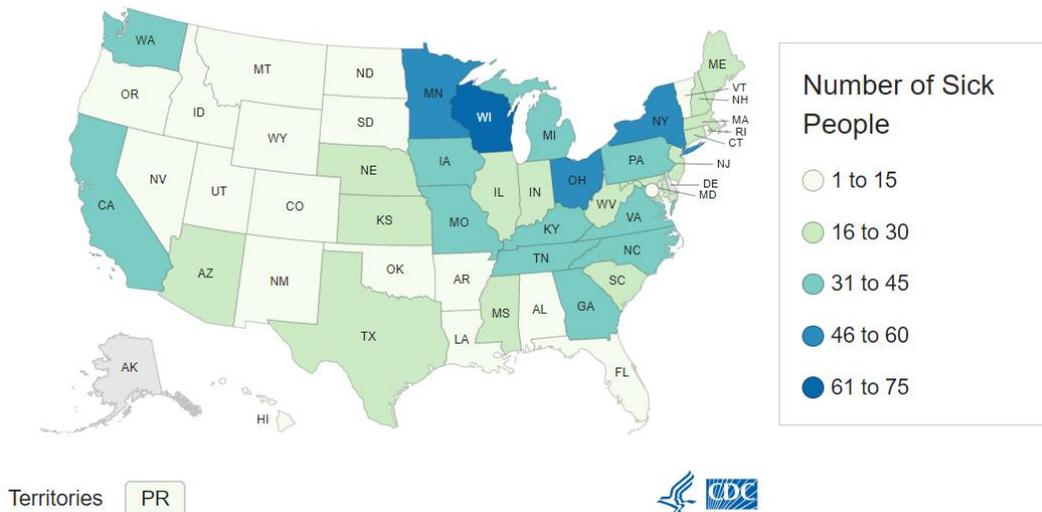


2021 Summary: *Salmonella* Outbreaks and Backyard Poultry

Highlights of 2021 Outbreaks of Human *Salmonella* Infections Associated with Backyard Poultry

- During 2021, CDC and public health officials in 48 states, the District of Columbia, and Puerto Rico investigated outbreaks of human *Salmonella* illnesses linked to contact with poultry in backyard flocks. Investigations also found *Salmonella* outbreak strains in ill persons' ducklings and chickens and in the environment, including on the ground, in the roost/sleeping area, and in the water source.
 - ✓ Two-thirds of persons with reported illness became sick during March, April, May or June.
 - ✓ There was a total of **1,135 infected persons, including 35 from Washington State**. Six different strains of *Salmonella* were identified in ill persons.
 - ✓ 33% of ill persons (with information available) was hospitalized.
 - ✓ Almost 25% of ill persons was a child under the age of five years, and 12% were under one year.
- Ill persons reported obtaining chicks and ducklings from several sources, including feed supply stores, auctions, and directly from hatcheries. At least 17 hatcheries supplied backyard poultry to purchase locations.
- Previous outbreaks identified high-risk practices for becoming infected to include keeping poultry inside the house and kissing/snuggling the birds.

Persons infected with 2021 *Salmonella* outbreak strains, by state of residence



*Posted by CDC at <https://www.cdc.gov/salmonella/backyardpoultry-05-21/map.html>

Summary of multistate *Salmonella* outbreaks linked to contact with backyard poultry: 2013 - 2021

Year	# of outbreaks	Total # of infected persons	Total # of infected persons in WA	% of infected persons hospitalized	# of reported deaths
2013	2	514	19	27%	0
2014	1	363	10	33%	0
2015	4	252	9	25%	0
2016	8	895	10	27%	3
2017	10	1120	23	22%	1
2018	6	334	4	17%	0
2019	13	1134	20	30%	2
2020	17	1722	35	33%	1
2021	6	1135	35	33%	2

Advice to Customers that Purchase Backyard Poultry

Contact with backyard poultry and their environment can be a source of human *Salmonella* infections. Live poultry can carry *Salmonella* bacteria but appear healthy and clean and show no signs of disease. Therefore, people should always follow these simple tips to protect themselves and others:

-  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 with at least 60% alcohol until you are able to wash your hands thoroughly with soap and water.
-  Do not let live poultry inside the house, in bathrooms, or in areas where food or drink is prepared, served, or stored, such as kitchens or outdoor patios.
-  Clean any equipment or materials associated with raising or caring for backyard poultry outside the house, such as cages or feed or water containers.
-  Collect eggs frequently and handle eggs safely
-  Children younger than 5 years of age, adults older than 65 years of age, and people with weakened immune systems are more likely to have severe illness from *Salmonella* infection and should not handle or touch chicks, ducklings, or other live poultry.
-  Do not snuggle or kiss the birds, touch your mouth, or eat or drink around backyard poultry.

Advice to Feed Stores that Sell or Display Backyard Poultry

Agricultural feed stores should take the following actions to prevent human *Salmonella* infections associated with contact with live poultry:

-  Source poultry from suppliers that have taken steps to reduce *Salmonella* contamination, including adopting the Best Management Practices to Mitigate *Salmonella* Contamination (www.poultryimprovement.org/documents/BestManagementPracticesHatcheries.pdf) and voluntarily participating in the USDA's National Poultry Improvement Plan (USDA-NPIP) U.S. *Salmonella* Monitored Program
-  Display poultry out of reach of customers, especially children, to prevent direct contact.
-  Make available to customers hand washing facilities or hand sanitizer with at least 60% alcohol next to poultry display areas.
-  Post health-related information in clear view near areas where birds are displayed, including information about the risk of acquiring *Salmonella* infection from contact with live poultry.
-  Provide similar health-related information to customers at point-of-sale.
-  Clean and sanitize the areas where birds are displayed between shipments of new birds, making sure to remove debris first so that the disinfectant is applied to a generally clean surface. Apply the disinfectant for the proper contact time listed on the disinfectant label.

More CDC information about *Salmonella* can be found at www.cdc.gov/salmonella/



Watch a CDC video, "Live from a Backyard Coop," on how to prevent *Salmonella* infections:
<https://www.youtube.com/watch?v=PbVilkMzvBU>