

Reduce the Risk of *Salmonella* and *Campylobacter* from your backyard poultry



- ✓ **Wash your hands thoroughly** after handling poultry, eggs, or anything in the area where they are housed
- ✓ Adults should assist young children to ensure proper handwashing
- ✓ Use hand sanitizer if soap and water are not available



- ✓ **Do not keep your poultry in the house**, in bathrooms, or patios
- ✓ Never clean cages, equipment or feed/water containers indoors



- ✓ **Do not eat or drink** in areas where poultry are kept



- ✓ Do not let children under five, the elderly, or persons who may have compromised immune systems handle birds, unwashed eggs, or contaminated equipment

Remember that clean and healthy looking poultry can still have *Salmonella* and *Campylobacter* in their droppings