

# Protect yourself and your family!

## Tips for the safe handling of chicks and live poultry

Contact with live poultry (chicks, chickens, ducklings, ducks, geese and turkeys) can be a source of germs and infections, even if a bird appears healthy and clean.

The germs can spread to you from a bird, its droppings, or to anywhere the bird or its droppings have been. You can get sick if the germs come into contact with your mouth, eyes or nose.



### There are things you can do to help keep yourself, your family and birds safe!

- Wash your hands thoroughly with soap and water right after touching live poultry or anything around where birds have been.
- Adults should help children wash their hands.
- If you can't wash your hands right away, use hand sanitizer until you can wash your hands with soap and water.
- Children under 5, the elderly, and people with weak immune systems shouldn't handle/touch live poultry.
- Keep your face away from the chick. Don't snuggle or kiss the birds.
- Keep your hands away from your face while handling chicks, and until you have washed your hands.
- Keep live poultry and poultry equipment outside your home, and away from places where people eat or make food.
- Handle only one chick at a time. Hold the chick with both hands, but be careful not to squeeze.