

Purely Poultry



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Protect Yourself from Germs



Chicks, ducklings and other live poultry can carry harmful germs even if poultry appear healthy! It is important to wash your hands thoroughly with soap and water after touching live poultry.

Washing your hands and other materials associated

with raising or caring for live poultry for at least 20 seconds will help decrease the spread of diseases! Keep your poultry and family safe by practicing good hygiene. If soap is unavailable it is always safer to use hand sanitizer than NOTHING.

CHICK CARE- Once you receive your chicks, it is important to place them on clean, safe bedding. Pine or cedar bedding is best to use. It absorbs moisture and feces helping to keep harmful germs away. Chicks also need to stay warm! They will need adequate high temperatures (85°F-115°F). Ensure that the heat source is placed high enough to let the chicks move and find different temperature zones!

Avian Influenza (AI)

Avian Influenza has 2 different forms or strains, Low Pathogenicity Avian Influenza (LPAI) and High Pathogen Influenza (HPAI). Both strains of AI are dangerous to various poultry species, including chickens, turkeys, geese and domestic ducks. Common symptoms of LPAI include coughing, sneezing, depression and ruffled feathers. A decrease

in egg production is also a common symptom of LPAI. LPAI strains occur naturally in wild migratory waterfowl and illness. HPAI is EXTREMELY infectious and often fatal to poultry. It spreads very quickly and some common symptoms are lack of energy, decreased appetite, coughing, sneezing, diarrhea, purple discoloration of wattles and

Biosecurity for Birds

Bio=life
Security=protection

Raising backyard poultry in the USA is growing with popularity. It is very important that owners know the steps necessary to protect their poultry!

Step 1: LOOK

Look for signs and observe your poultry.... After all you know them BEST!

Step 2: REPORT

Report your sick poultry to your veterinarian

Step 3: PRACTICE

Practice and get some good, clean, and efficient ways to keep your poultry and their houses free of diseases and other wild critters, especially free ranging birds and waterfowl!

comb. Avian Influenza is **NOT** a food safety issue. Properly handling and cooking eggs and raw meat to 165 ° F. Sanitize cutting boards with dilute bleach.

