



Salmonella

Multistate Outbreak of Human *Salmonella* Infantis and *Salmonella* Newport Infections Linked to Live Poultry in Backyard Flocks

Posted May 8, 2014 3:30 PM ET

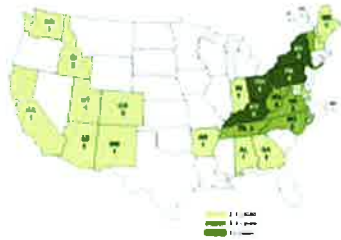
At a Glance:

- **Case Count: 60** (</salmonella/live-poultry-05-14/epi.html>)
- **States: 23** (</salmonella/live-poultry-05-14/map.html>)
- **Deaths: 0**
- **Hospitalizations: 31%**

More Information:

- [Advice to Consumers](/salmonella/live-poultry-05-14/advice-consumers.html) (</salmonella/live-poultry-05-14/advice-consumers.html>)
- [Signs & Symptoms](/salmonella/live-poultry-05-14/signs-symptoms.html) (</salmonella/live-poultry-05-14/signs-symptoms.html>)
- [Key Resources](/salmonella/live-poultry-05-14/key-resources.html) (</salmonella/live-poultry-05-14/key-resources.html>)

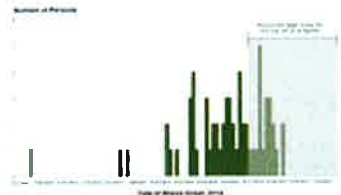
Latest Case Count Map



[\(/salmonella/live-poultry-05-14/map.html\)](/salmonella/live-poultry-05-14/map.html)

[Click map to view updated & previous case count maps. \(/salmonella/live-poultry-05-14/map.html\)](/salmonella/live-poultry-05-14/map.html)

Latest Epi Curve



[\(/salmonella/live-poultry-05-14/epi.html\)](/salmonella/live-poultry-05-14/epi.html)

[Click graph to view updated & previous epi curve graphs. \(/salmonella/live-poultry-05-14/epi.html\)](/salmonella/live-poultry-05-14/epi.html)

Highlights

- **[Read the Advice to Consumers » \(/salmonella/live-poultry-05-14/advice-consumers.html\)](/salmonella/live-poultry-05-14/advice-consumers.html)**
- As of May 7, 2014, a total of 60 persons infected with the outbreak strains of *Salmonella* Infantis or *Salmonella* Newport have been reported from 23 states.
 - 31% of ill persons have been hospitalized, and no deaths have been reported.
- Epidemiologic and traceback findings have linked this outbreak of human *Salmonella* Infantis and *Salmonella* Newport infections to contact with chicks, ducklings, and other live baby poultry from Mt. Healthy Hatcheries in Ohio.

- 82% of ill people reported contact with live poultry in the week before their illness began.
- Findings of multiple traceback investigations of live baby poultry from homes of ill persons have identified Mt. Healthy Hatcheries in Ohio as the source of chicks and ducklings.
- This is the same mail-order hatchery that has been associated with multiple outbreaks of *Salmonella* infections linked to live poultry in past years, including in 2012 (</salmonella/live-poultry-05-12/index.html>) and 2013 (</salmonella/live-poultry-04-13/index.html>).
- Mail-order hatcheries, agricultural feed stores, and others that sell or display chicks, ducklings, and other live poultry should provide health-related information (</healthypets/publications/index.html>) to owners and potential purchasers of these birds prior to the point of purchase. This should include information about the risk of acquiring a *Salmonella* infection from contact with live poultry.
 - Read the advice to mail-order hatcheries and feed stores (</salmonella/live-poultry-05-14/advice-consumers.html>) and others that sell or display live poultry.
- Always wash your hands thoroughly with soap and water right after touching live poultry or anything in the area where they live and roam.
 - Do not let live poultry inside the house.
 - Additional recommendations are available (</features/SalmonellaPoultry/>).
 - These recommendations are important and apply to all live poultry, regardless of the age of the birds or where they were purchased.

Initial Announcement

May 8, 2014

CDC is collaborating with public health, veterinary, and agriculture officials in many states and with the U.S. Department of Agriculture's Animal and Plant Health Inspection Service (USDA-APHIS) to investigate an outbreak of human *Salmonella* infections linked to contact with live poultry. Public health investigators are using the PulseNet (</pulsenet/index.html>) system to identify cases of illness that may be part of this outbreak. PulseNet, the national subtyping network of public health and food regulatory agency laboratories coordinated by CDC, obtains DNA "fingerprints" of *Salmonella* bacteria through diagnostic testing with pulsed-field gel electrophoresis, or PFGE.

As of May 7, 2014, a total of 60 persons infected with the outbreak strains of *Salmonella* Infantis or *Salmonella* Newport have been reported from 23 states. The number of ill persons identified in each state is as follows: Alabama (1), Arizona (1), Arkansas (1), California (1), Colorado (2), Georgia (2), Idaho (2), Indiana (1), Kentucky (6), Maine (1), Maryland (2), New Hampshire (1), New Mexico (1), New York (6), North Carolina (3), Ohio (6), Pennsylvania (8), Tennessee (3), Utah (1), Vermont (3), Virginia (3), Washington (1), and West Virginia (4).

Among the persons who reported the date they became ill, illnesses began between and February 4, 2014 and April 21, 2014. Ill persons range in age from younger than one year to 95 years, and the median age is 29 years. Forty percent of ill persons are 10 years of age or younger. Fifty-seven percent of ill persons are male. Among 32 ill persons with available information, 10 (31%) have been hospitalized. No deaths have been reported.

This outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve (</foodsafety/outbreaks/investigating-outbreaks/epi-curves.html>). Illnesses that occurred after April 11, 2014, might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 4 weeks. Please see the Timeline for Reporting Cases of *Salmonella* Infection (/salmonella/outbreaks/reporting_timeline.html) for more details.

Investigation of the Outbreak

Epidemiologic and traceback investigations conducted by officials in local, state, and federal public health agencies indicate that contact with live poultry sourced from Mt. Healthy Hatcheries in Ohio is the likely source of this outbreak of *Salmonella* infections.

In interviews, ill persons answered questions about contact with animals and foods consumed during the week before becoming ill. Thirty-one (82%) of 38 ill persons interviewed reported contact with live poultry (e.g., chicks, chickens, ducks, ducklings) before becoming ill. Mt. Healthy Hatcheries sells birds to many different retailers. Nineteen (90%) of 21 ill persons with available purchase information reported purchasing live baby poultry from five different feed or farm store companies in multiple states. Ill persons reported purchasing live poultry for backyard flocks to produce eggs or meat, or to keep as pets.

Findings of multiple traceback investigations of live baby poultry from homes of ill persons have identified Mt. Healthy Hatcheries in Ohio as the source of chicks and ducklings. This hatchery uses multiple source flocks to obtain eggs and chicks, so it is unclear at this time where the contamination originated. This is the same mail-order hatchery that has been associated with multiple outbreaks of human *Salmonella* infections linked to live poultry in the past, including in [2012 \(/salmonella/live-poultry-05-12/index.html\)](#) and [2013 \(/salmonella/live-poultry-04-13/index.html\)](#). Public health, veterinary, and agriculture officials continue to work with this hatchery and have made recommendations for improvement. This hatchery is a member of the USDA National Poultry Improvement Plan, a program that is intended to eliminate certain strains of *Salmonella* that cause illness in poultry breeding flocks and hatcheries, but does not certify that these live poultry are free from other strains of *Salmonella* that may cause human illness.

Contact with live poultry can be a source of human *Salmonella* infections. Many ill persons in this outbreak reported bringing the live poultry into their homes, and others reported kissing or cuddling with the live poultry. These behaviors increase a person's risk of a *Salmonella* infection from contact with live poultry. People can get sick even if they do not have direct contact with the live poultry, but touch items and places that have been contaminated in the poultry's environment. Always wash 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. These [recommendations \(/features/SalmonellaPoultry/\)](#) are important and apply to all live poultry regardless of the age of the birds or where they were purchased.

Mail-order hatcheries, agricultural feed stores, and others who sell or display chicks, ducklings and other live poultry should provide [health-related information \(/healthypets/publications/index.html\)](#) to owners and potential purchasers of these birds prior to the point of purchase. This should include information about the risk of acquiring a *Salmonella* infection from contact with live poultry.

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