



Salmonella

Multistate Outbreak of Human *Salmonella* Infections Linked to Live Poultry

Posted June 7, 2012 4:30 PM ET

At a Glance:

- **Case Count: 123** (</salmonella/live-poultry-05-12/epi.html>)
- **States: 25** (</salmonella/live-poultry-05-12/map.html>)
- **Deaths: 1**
- **Hospitalizations: 26**

More Information:

- [Advice to Consumers \(/salmonella/live-poultry-05-12/advice-consumers.html\)](/salmonella/live-poultry-05-12/advice-consumers.html)
- [Key Resources \(/salmonella/live-poultry-05-12/key-resources.html\)](/salmonella/live-poultry-05-12/key-resources.html)

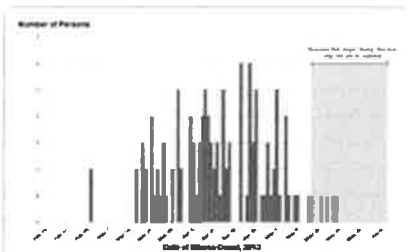
Latest Case Count Map



[\(/salmonella/live-poultry-05-12/map.html\)](/salmonella/live-poultry-05-12/map.html)

[Click map to view case count map.](#)

[\(/salmonella/live-poultry-05-12/map.html\)](/salmonella/live-poultry-05-12/map.html)




[\(/salmonella/live-poultry-05-12/epi.html\)](/salmonella/live-poultry-05-12/epi.html)

[Click graph to view epi curve graph.](#)

[\(/salmonella/live-poultry-05-12/epi.html\)](/salmonella/live-poultry-05-12/epi.html)

Highlights

- **Read the Advice to Consumers »** (</salmonella/live-poultry-05-12/advice-consumers.html>)

- A total of 123 persons infected with outbreak strains of *Salmonella* Infantis, *Salmonella* Newport, and *Salmonella* Lille have been reported from 25 states.
 - The number of ill persons identified in each state is as follows: Alabama (4), Delaware (1), Georgia (5), Illinois (1), Indiana (3), Kansas (1), Kentucky (5), Louisiana (1), Massachusetts (1), Maryland (1), Maine (3), Michigan (1), Nebraska (1), New Jersey (1), New York (16), North Carolina (12), Ohio (30), Pennsylvania (10), Rhode Island (1), South Carolina (1), Tennessee (8), Texas (2), Vermont (1), Virginia (6), and West Virginia (7).
 - 26 ill persons have been hospitalized. One death has been reported in New York, but it is unclear whether infection contributed to this death.
 - 36% of ill persons are children 10 years of age or younger.
- Epidemiologic, laboratory and traceback findings have linked this outbreak of human *Salmonella* infections to exposure to chicks and ducklings from Mt. Healthy Hatchery in Ohio. This is the same mail-order hatchery that was associated with the 2011 outbreak of *Salmonella* (/salmonella/altona-baby-chicks/) Altona and *Salmonella* Johannesburg (/salmonella/altona-baby-chicks/) infections. In May 2012, veterinarians from the Ohio Department of Agriculture inspected the mail-order hatchery and made recommendations for improvement.
- Mail-order hatcheries, agricultural feed stores, and others that sell or display chicks, ducklings, and other live poultry should provide health-related information  [PDF - 1 page] (/healthypets/resources/salmonella-baby-poultry.pdf) 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.

June 7, 2012

Case Count Update

A total of 123 persons infected with outbreak strains of *Salmonella* Infantis, *Salmonella* Newport, and *Salmonella* Lille have been reported from 25 states. The 30 new cases are from 14 states: Alabama (1), Delaware (1), Georgia (2), Indiana (1), Kansas (1), Kentucky (1), Maine (1), New York (3), North Carolina (3), Ohio (4), Pennsylvania (1), Tennessee (4), Texas (1), and West Virginia (6).

Among the persons who reported the date they became ill, illnesses began between March 1, 2012 and May 22, 2012. Infected individuals range in age from less than one year to 100 years, and 36% of ill persons are 10 years of age or younger. Fifty-two percent of ill persons are female. Among 68 ill persons with available information, 26 (38%) have been hospitalized. One death has been reported in New York, but it is unclear whether infection contributed to the death.

During interviews, ill persons answered questions about contact with animals and foods consumed during the week before becoming ill. Fifty-seven (86%) of 66 ill persons interviewed reported contact with live chicks and ducklings before becoming ill. Forty-two (100%) of 42 ill persons with available purchase information reported buying chicks and ducklings that were sourced from a single mail-order hatchery in Ohio, Mt. Healthy Hatchery. Ill persons reported purchasing live poultry for backyard flocks to produce eggs or meat, or to keep as pets.

Illnesses that occurred after May 14, 2012 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported.

Initial Announcement

May 30, 2012

CDC is collaborating with public health and agriculture officials in many states and the U.S. Department of Agriculture's (USDA), Animal and Plant Health Inspection Service, National Poultry Improvement Plan (NPIP) and Veterinary Services to investigate an outbreak of human *Salmonella* infections linked to chicks and ducklings from a single mail-order hatchery in Ohio. Public health investigators are using the [PulseNet \(/pulsenet/\)](#) system to identify cases of illness that may be part of these outbreaks. In PulseNet, the national subtyping network of public health and food regulatory agency laboratories coordinated by CDC, DNA "fingerprints" of *Salmonella* bacteria are obtained through diagnostic testing with pulsed-field gel electrophoresis, or PFGE, to identify cases of illness that may be part of this outbreak

These outbreaks 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 \(/salmonella/live-poultry-05-12/epi.html\)](#). Illnesses that occurred after May 6, 2012 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 3 weeks. Please see the [Salmonella \(/salmonella/outbreaks/reporting_timeline.html\)](#) **Outbreak Investigations: Timeline for Reporting Cases (/salmonella/outbreaks/reporting_timeline.html)** for more details.

Contact with live poultry can be a source of human *Salmonella* infections. You should 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. [Additional recommendations are available \(/Features/SalmonellaBabyBirds/\)](#).

Mail-order hatcheries, agricultural feed stores, and others who sell or display chicks, ducklings and other live poultry should provide health-related information 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.

Investigation of the Outbreak

As of May 25, 2012, a total of 93 persons infected with outbreak strains of *Salmonella* Infantis, *Salmonella* Newport, and *Salmonella* Lille have been reported from 23 states. The number of ill persons identified in each state is as follows: Alabama (3), Georgia (3), Illinois (1), Indiana (2), Kentucky (4), Louisiana (1), Massachusetts (1), Maryland (1), Maine (2), Michigan (1), Nebraska (1), New Jersey (1), North Carolina (9), New York (13), Ohio (26), Pennsylvania (9), Rhode Island (1), South Carolina (1), Tennessee (4), Texas (1), Virginia (6), Vermont (1), and West Virginia (1).

Among the persons who reported the date they became ill, illnesses began between March 1, 2012 and May 19, 2012. Infected individuals range in age from less than one year old to 100 years old, and 37% of ill persons are 10 years of age or younger. Fifty-one percent of ill persons are female. Among 36 ill persons with available information, 18 (50%) have been hospitalized. One death possibly related to this outbreak is under investigation.

In interviews, ill persons answered questions about contact with animals and foods consumed during the week before becoming ill. Thirty-seven (90%) of 41 ill persons interviewed reported contact with live chicks and ducklings before becoming ill. Thirty-two (100%) of 32 ill persons with available vendor information reported purchasing chicks and ducklings. Ill persons

reported purchasing live poultry for backyard flocks to produce eggs or meat, or to keep as pets.

State health departments have tested chick and duckling samples collected from ill persons' homes. Four chick and duckling samples from different homes in Ohio and New York yielded the outbreak strains of *Salmonella* Infantis, *Salmonella* Newport, and *Salmonella* Lille.

Findings of multiple traceback investigations of live chicks and ducklings from homes of ill persons have identified a single mail-order hatchery in Ohio as the source of these chicks and ducklings. This is the same mail-order hatchery that was associated with the 2011 outbreak of [Salmonella Altona and Salmonella Johannesburg \(/salmonella/altona-baby-chicks/index.html\)](/salmonella/altona-baby-chicks/index.html) infections. In May 2012, veterinarians from the Ohio Department of Agriculture inspected the mail-order hatchery and made recommendations for improvement.

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Content source: [Centers for Disease Control and Prevention](#)

[National Center for Emerging and Zoonotic Infectious Diseases \(NCEZID\)](#)

[Division of Foodborne, Waterborne, and Environmental Diseases \(DFWED\)](#)

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