

“Can I get ‘Bird Flu’ from the poultry products we sell?”



You may be wondering if there is any risk of getting “bird flu” from the poultry products we sell. As long as you continue to follow proper food handling practices, the answer is “NO.”

FACT: The poultry industry and the government are working together to keep “bird flu” (H5N1 highly pathogenic avian influenza) out of poultry flocks.

FACT: If it is found in any poultry flock, that flock will be destroyed and will not enter the food supply.

FACT: People can get “bird flu” if they live with infected birds. But as far as anyone knows, no one has gotten “bird flu” from handling poultry meat.

You should follow the same safe handling practices that you have always followed.

- ✦ Do not handle raw meat or poultry with open cuts or sores on your hands or arms.
- ✦ Don’t touch your face, especially the nose, eyes, and mouth, after handling raw meat or poultry.
- ✦ Wash your hands and keep working surfaces clean.
- ✦ Report any concerns you have to the company.

For more information, check these web sites: www.avianinfluenzainfo.com and www.cdc.gov/flu/avian