

Poultry Shows

Currently, there are no specific regulations related to avian flu for 4-H poultry shows at county and state fairs. This would likely change if avian flu is found in the U.S. It is possible that shows, swaps, auctions and fairs could be cancelled in the event of a local outbreak.

All birds at shows and fairs must participate in the National Poultry Improvement Plan testing that has been used for years. This testing is for *Salmonella pullorum*, and not avian influenza.



Additional precautions for poultry shows include:

- Judges should never visit a local farm during the length of the show. They should also remember that their own birds can be a source of disease as well as the shows from which they have returned. It is also mandatory that a judge must never schedule two shows in the same day. All clothing, judging smocks and shoes should be laundered before attending another show.
- Before judging, a general survey of the health status of the birds in the shows should be conducted. Birds that show signs of sickness or heavy infestation of parasites should be disqualified, and the poultry superintendent should be notified.

Useful Links

K-State Research and Extension's Avian Influenza Web Site www.avianflu.ksu.edu

What's Kansas Doing?:
www.pandemicflu.gov/plan/states/Kansas.html

U.S. Government's Official Avian Influenza Web Site: www.pandemicflu.gov

Glossary of Terms:
www.pandemicflu.gov/glossary.html

Information for Travelers:
www.pandemicflu.gov/travel/

Protecting Your Pets:
www.pandemicflu.gov/issues/#pAnimals

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Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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Avian Flu

*Be Safe....
Stay Informed*

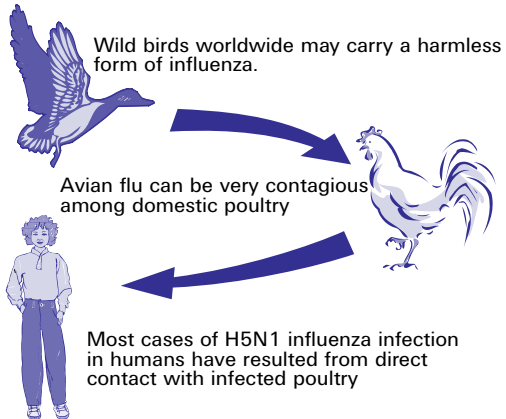
**What you can do
to protect yourself
from avian flu**



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Avian flu is an infection caused by avian (bird) influenza (flu) viruses, which sometimes occurs in birds. Wild birds worldwide, acting as reservoirs, may carry a normally harmless form of influenza viruses in their intestines, and wild birds usually do not get sick from them.

Unlike most avian influenza viruses, however, a new strain of H5N1 has caused mortality in more than 80 species of wild birds. Avian flu can be very contagious among domestic poultry, and can make some domesticated birds, including chickens, ducks, and turkeys, very sick and kill them.



H5N1 is one of the few avian influenza viruses to have crossed the species barrier to infect humans, and it is the most deadly of those that have crossed the barrier. As of summer, 2006, the World Health Organization has reported human cases in Europe, Asia and Africa.

Most cases of H5N1 influenza infection in humans have resulted from contact with infected poultry (such as domesticated chicken, ducks, and turkeys) or surfaces contaminated with secretion/excretions from infected birds.

Be Safe!

Properly-cooked poultry is not a source of infection for avian flu.

Cooking poultry to an internal temperature of 165 degrees F kills the avian flu virus as it would any other bacteria or virus. Insert a meat thermometer into the innermost part of the thigh or wing, or thickest part of the breast, to test the internal temperature.

- Wash your hands after handling poultry and other food. Use warm water and soap, and rub hands together for at least 20 seconds.
- Wash working surfaces after preparing poultry or wild birds.
- Do not harvest or handle game birds that do not act normal and otherwise appear healthy.

Hunters should take extra care when handling and cleaning all birds. Avoid splashing fecal material on face or in eyes or mouth. If H5N1 reaches the United States, dogs should probably not be used for retrieving downed birds.

Stay informed!

Kansas State University has a site at www.avianflu.ksu.edu.

Also, the U.S. government is publishing current information at its official Web site, www.pandemicflu.gov. Both are good resources to help you plan and prepare for a possible outbreak of avian flu.

The United States poultry industry has effectively dealt with poultry viruses – including avian influenza – for many years. The industry has had a testing system in place since the 1970s. That system includes emptying and sanitizing any farm or other facility where a poultry virus is found.

Poultry production varies worldwide. In many countries – including the Far East where the new strain was first identified – poultry often is raised in small, independent flocks and sold at open-air markets.

The United States' poultry monitoring system, however, keeps infected birds from entering the consumer food supply.

- Cooking poultry to the recommended internal temperature (165 degrees F) will kill the virus.
- Eggs are safe. If a laying hen is infected with the virus, the hen will stop laying eggs.
- If for unknown reasons an egg is infected with the virus, cooking the egg to 165 degrees F will kill the virus.

