



NORTH DAKOTA NEWS FAIR

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A BLUE RIBBON SUCCESS



The North Dakota Department of Health has purchased two different types of health and hygiene demonstration kits which are available to 4-H groups, fair managers, veterinarians, and other youth animal/ag programs. The kits are:

- 1) Glo Germ
- 2) Germ Swap

If you are interested in borrowing these kits, please contact Matt Schmidt at mjschmidt@nd.gov to reserve a kit.

For more information on Glo Germ and how it works, visit www.glogerm.com

MEETING OF THE MINDS

On May 16 and 17, 2018, the North Dakota Department of Health hosted a healthy fairs meeting. Representatives from North Dakota, Montana, South Dakota, and Wyoming were in attendance to discuss current fair and veterinary practices, 4-H projects, outbreaks/cases, and education ideas. Additionally, speakers from Ohio and Iowa were invited to share their projects and resources to the group.

Twenty-nine people attended either in person or via webinar representing state public health, state or public health veterinarians, state/county fairs, and 4-H youth.

Dr. Jacqueline Nolting from Ohio State University spoke about their Swientist program, swine testing that is conducted by Ohio State and their educational programs and demonstrations. For more information on their Swientist program please visit: <https://swientist.vet.ohio-state.edu/>.

Dr. Abbey Canon from the Center for Food Security and Public Health, Iowa State University College of Veterinary Medicine presented on the Blue not Flu campaign they developed. This campaign is web-based and teaches youth healthy ways to handle and show animals. For more information visit: www.cfsph.iastate.edu/YouthInAg/.



MONTANA, NORTH DAKOTA, SOUTH DAKOTA, WYOMING: WORKING TOGETHER FOR HEALTHIER FAIRS

Pictured: L to R: (Back Row): Todd Tedrow (SD), John Duncan (USDA), Kerry Pride (MT), Renae Korslien (ND), Barney Cosner (WY), David Madsen (MT), Tracy Miller (ND), Brenton Nesemeier (ND), Karl Musgrave (WY). (Front Row): Abbey Canon (IA), Jill Baber & Baby Esme (ND), Laura Cronquist (ND), Sarah Bailey (ND), Leigh Ann Skurupey (ND), Rachel Hinnenkamp (MT), Greta Thorpe (SD), Russ Daley (SD), Michelle Feist (ND).

UPCOMING 2018 EVENTS!

- North Dakota State Fair – July 20-28th: www.ndstatefair.com
- World Rabies Day – September 28, 2018: www.cdc.gov/worldrabiesday/index.html
- North Dakota Association of Fairs – Calendar of Events: www.ndfairs.org/eventscalendar
- 4-H Youth Development – Calendar of Events: www.ext.nodak.edu:8000/info/cal?topic=fourh

DID YOU KNOW?

Did you know that healthy poultry can carry germs that can make people sick? The normal intestinal flora of birds can include bacteria such as *Salmonella* and *Campylobacter*, which commonly cause gastrointestinal illness in humans and other animals. However, it is hard to predict the risk of infection from poultry because they can carry the bacteria that cause these infections without showing any signs of illness.

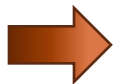
Most people infected with *Salmonella* develop diarrhea, fever, and abdominal cramps between 12 and 72 hours after infection, but it can be as long as 16 days before symptoms begin. The symptoms typically last four to seven days and most people recover without treatment. Campylobacteriosis usually causes diarrhea, abdominal cramps and pain, nausea, and fever. Symptoms usually begin between two and five days after infection, but the incubation period can range from one to 10 days. Symptoms of campylobacteriosis can last for several days to two weeks, and most people recover without treatment. Young children, adults older than 65, and people with compromised immune systems are more likely to have severe illness due to infection with *Salmonella* or *Campylobacter*.

The North Dakota Department of Health (NDDoH) offers the following tips for preventing the spread of diseases from poultry:

- Always wash your hands with soap and clean, running water:
 - After handling live poultry, eggs, food and water dishes or other equipment.
 - After cleaning poultry coops, enclosures or other areas, even if you do not touch the birds.
 - Before you eat or drink.
- Adults should supervise hand washing for children under 5 years of age.
- Children younger than 5 years of age should not handle or touch poultry without supervision.
- Do not let live poultry inside the house, especially in areas where food or drinks are prepared, served, or stored.
- Do not eat or drink in the area where live poultry live or roam.
- Do not snuggle, kiss, or touch your mouth to live baby poultry.
- Set aside a pair of shoes to wear while taking care of poultry and keep those shoes outside of the house.

For additional information on staying healthy around poultry, please contact the NDDoH at 800.472.2180 or visit www.cdc.gov/healthypets/pets/farm-animals/backyard-poultry.html#cdc-recommendations.

STORIES FROM OUR PARTNERS



Department of Agriculture, Animal Health Division

Salmonella, Exhibition Poultry and the NPIP

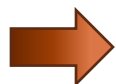
NPIP:

The National Poultry Improvement Plan (NPIP) is a federal, state and industry cooperative program to use diagnostic technology to improve poultry and poultry products in the United States.

The rule:

All poultry, regardless of age, that are going to shows and/or public exhibition in North Dakota are required to have safe individual identification. Also, all poultry (except doves and pigeons) must have a negative Pullorum-Typhoid test within 90 days prior to show/exhibition or originate from an NPIP-certified Pullorum-Typhoid Clean flock.

STORIES FROM OUR PARTNERS



Department of Agriculture, Animal Health Division

Salmonella, Exhibition Poultry and the NPIP Continued

Why this is important:

NPIP was established in 1935 to eliminate *Salmonella pullorum* from commercial poultry flocks in the U.S. Fowl typhoid (not the same disease as typhoid fever in people) and Pullorum disease can cause up to 85 percent mortality in young chicks. Birds that survive become chronic carriers of disease, resulting in significant production and economic losses. Over time, the program expanded to include testing with the intent to eliminate 7 diseases from U.S. poultry, including Avian influenza (AI) and two additional *Salmonella* types: *S. typhi* (*gallinarum*) and *S. enteritidis*.

What this means for public health:

Minimum requirements for participation in the voluntary NPIP program dictate that flock owners be Pullorum-Typhoid clean. Pullorum-Typhoid is not a public health threat.

However, *Salmonella enteritidis* (SE) is a major cause of illness in people, with eggs first recognized as a significant source of human infections. The disease is most severe in older adults, infants and young children, pregnant women, and people with impaired immune systems. NPIP initiated an SE program in 1989 for egg-type breeding birds. When SE infection rates continued to increase, the NPIP expanded the “US SE Clean” program to control SE in both shell egg (2010) and broiler industries (2011) with the goal of reducing the risk of *S. enteritidis* transmission in food.

Currently, all commercial shell egg, broiler chicken and turkey producers must meet the FDA “Egg Safety rule” and Food Safety and Inspection Service (FSIS) performance standards to reduce, but not eliminate, the risk of SE in food. Most producers in North Dakota are independent flocks and exempt from commercial requirements. Some, not all, mail-order hatcheries have additional certifications for *S. enteritidis*.

A small number of independent NPIP participating flocks have sought an additional designation of “US AI Clean” or “US AI Monitored” and are regularly testing for the presence of influenza A virus.

Take-away:

Be aware if the entity you purchase exhibition birds from is designated “US SE Clean” and/or “US AI Clean.”

Understand that not all *Salmonella* strains are public health hazards.

Know that even “US Pullorum-Typhoid Clean,” “US SE Clean,” and “US AI Clean” birds can still carry diseases that make people sick.

Take appropriate precautions to stay healthy when working with your own birds or handling chicks, ducks and other live poultry, and always wash your hands thoroughly with soap and water after touching live birds and all poultry products.

RESOURCES AVAILABLE TO YOU

Please feel free to use the resources below for your own club or fair:

1. Welcome to North Dakota 4-H www.ndsu.edu/4h/
2. Department of Agriculture, Animal Health Division www.nd.gov/ndda/animal-health-division
2. North Dakota Department of Health, Division of Disease Control www.ndhealth.gov/disease/

Ongoing Multistate Outbreak of *Salmonella* Infections Associated With Backyard Poultry, 2018

By the Numbers

- 124 Cases
- 36 States
- 21 Hospitalizations
- Zero Deaths
- 31% Illnesses in children under 5
- 74% Reported contact with chicks or ducks in the week prior to illness
- 70 Outbreaks have been linked to BY flocks since 2000
- 1120 Cases of *Salmonella* in 2017 resulted in 249 Hospitalizations and 1 Death



Additional NPIP, *Salmonella* and Backyard Poultry Resources:

- CDC: Healthy Pets, Healthy People – Backyard Poultry
o www.cdc.gov/healthypets/pets/farm-animals/backyard-poultry.html#cdc-recommendations
- CDC: Multistate Outbreak *Salmonella* Linked to Contact with Backyard Flocks
o www.cdc.gov/salmonella/backyard-flocks-06-18/index.html
- CDC: FAQ: Human *Salmonella* Infections Linked to Live Poultry
o <https://www.cdc.gov/salmonella/live-poultry-06-17/live-poultry-faq.html>
- CFSPH: Fowl Typhoid and Pullorum Disease
o http://www.cfsph.iastate.edu/Factsheets/pdfs/fowl_typhoid.pdf
- NPIP: Poultry Disease Information
o <http://www.poultryimprovement.org/default.cfm?CFID=722286&CFTOKEN=a16db625e1cc045e-85E44E1D-C9A1-B425-8124E374C7AA31B0>
- USDA APHIS: Disease Overview Brochure
o https://www.aphis.usda.gov/publications/animal_health/content/printable_version/HelpingYouPoultryBreeder-PA1708-FinalJuly09.pdf

Contact Us

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