

Paul R. LePage, Governor

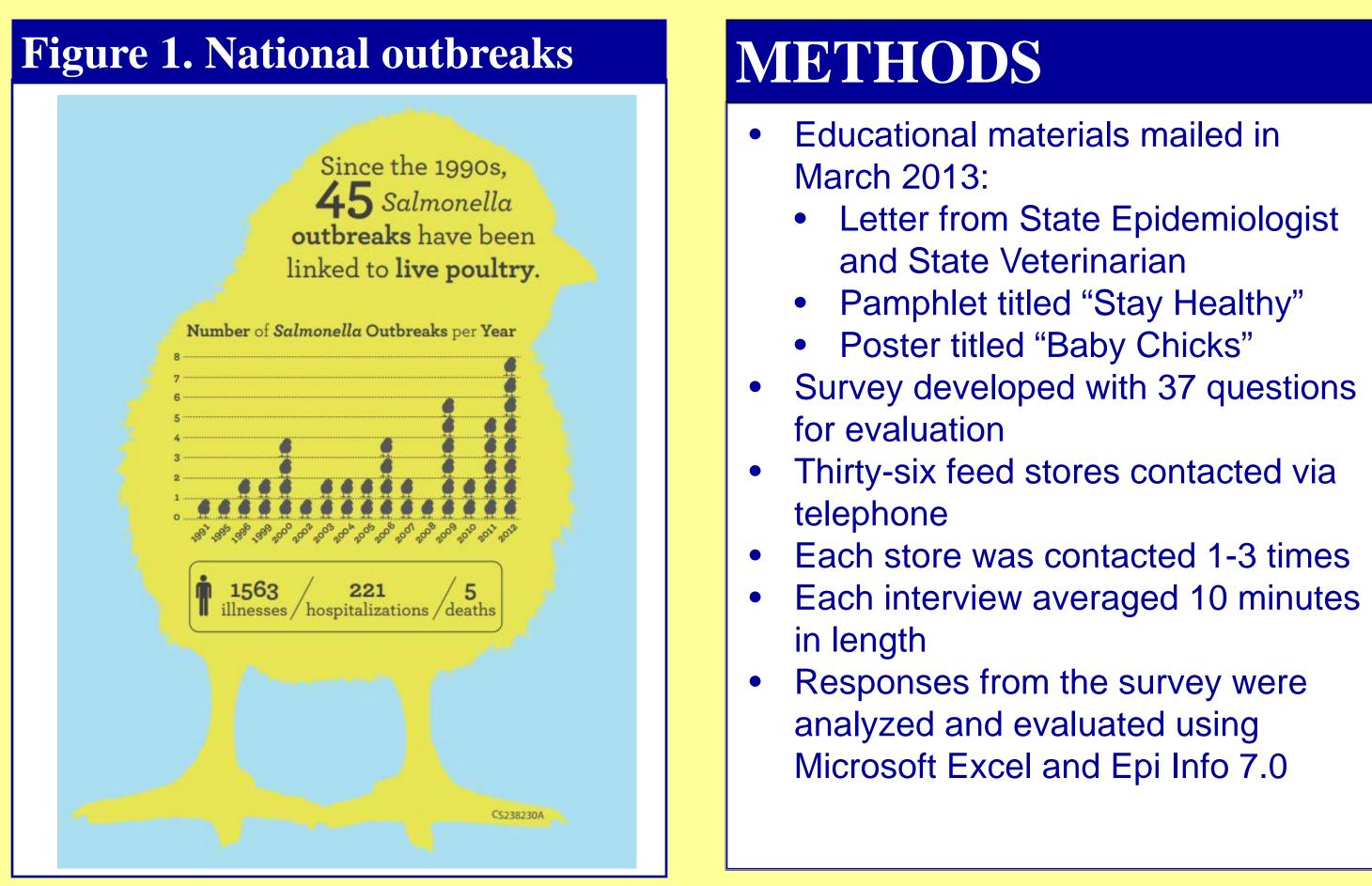
### Maine Center for Disease Control and Prevention An Office of the Department of Health and Human Service

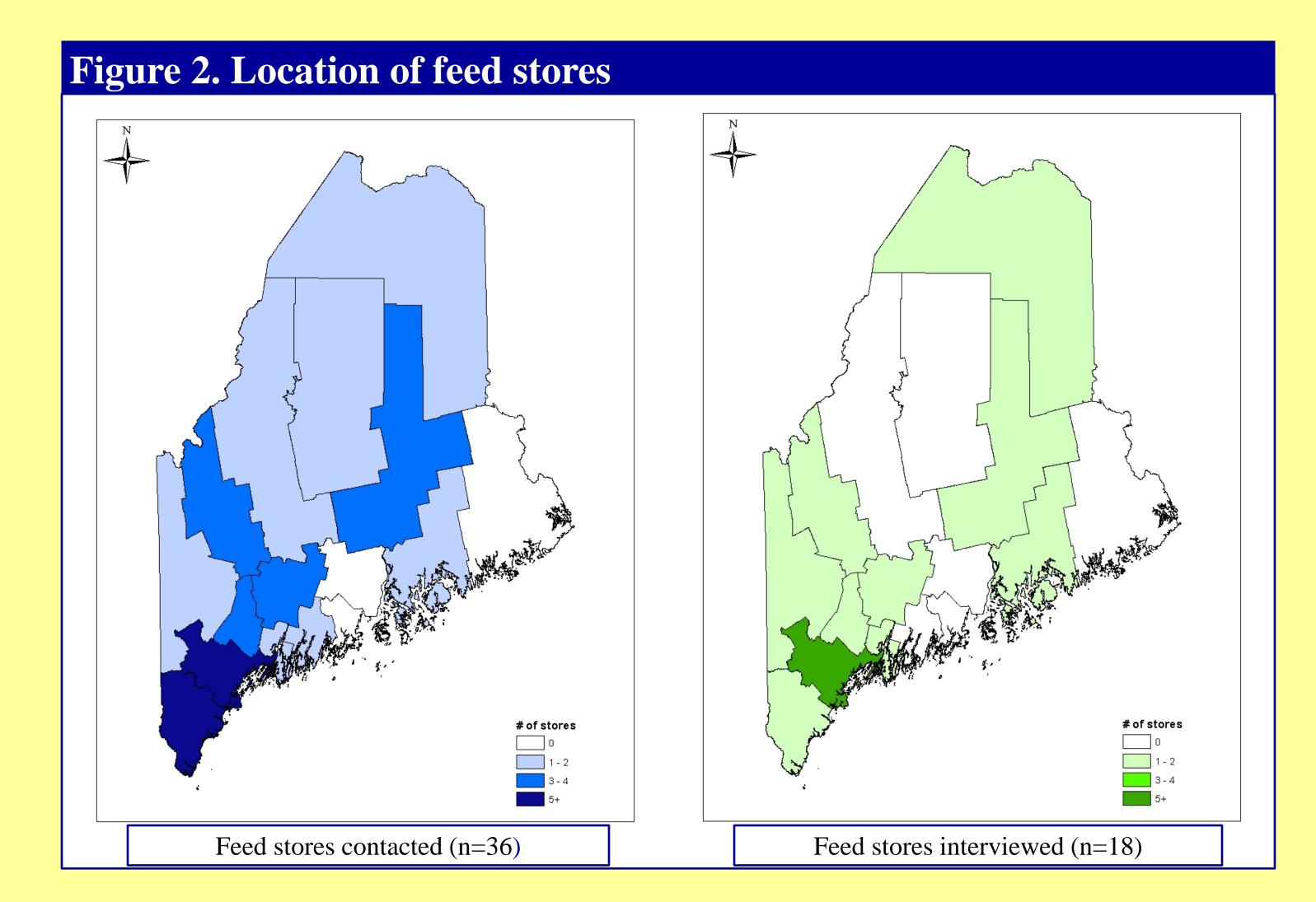
Mary C. Mayhew, Commissioner

# Evaluation of Educational Materials for Prevention of Salmonella – Maine, 2013 Janel Redman MPH, Amy Robbins MPH Maine Center for Disease Control and Prevention

# BACKGROUND

- The unsafe handling of baby poultry has been linked to several outbreaks of salmonellosis across the nation that led to hospitalizations and deaths in recent years
- Salmonella is commonly spread through consumption of contaminated foods but also found in the feces of farm and backyard animals
- In 2012:
- 8 outbreaks in the United States linked to live poultry
- Maine CDC reported 4 cases linked to outbreaks
- Feed stores selling baby poultry have direct contact with consumers purchasing baby poultry
- Maine CDC Infectious Disease Epidemiology Program conducted an educational outreach campaign in March 2013 to feed stores across the state with recommendations on safe handling of baby poultry and risks of infection of Salmonella
- An evaluation of usefulness and effectiveness of written materials was conducted in June 2013





• Letter from State Epidemiologist • Pamphlet titled "Stay Healthy"

• Each store was contacted 1-3 times Each interview averaged 10 minutes

Microsoft Excel and Epi Info 7.0

## **Figure 3.** Pamphlet mailed to feed stores



erms that cause illness. The germs nat poultry shed in their droppings c ontaminate their bodies, the areas where they live, and even the things

that they touch. Salmonella is one type of germ spread by live poultry, and it can cause nausea omiting and diarrhea in people. Υοι can contract this bacteria by snugglin with or kissing baby birds, as well as through hand-to-mouth contact after touching them

Serious complications are rare, but are more likely to occur in the very young the very old and people with existing nealth problems. By maintaining a clear ash you hands after caring for your birds, you can decrease the chance of

By following the recommendations provided, your experience can be safe and rewarding.



**K** 

Available at http://www.maine.gov/dhhs/mecdc/infectious-disease/epi/disease/salmonellosis.shtml

# RESULTS

- Thirty-six feed stores contacted
- Eighteen interviews successfully completed • Nine store managers unable to be reached
- Nine store managers declined to be interviewed
- All 18 (100%) stores interviewed received the materials • Twelve (70%) stores used other educational materials in their
- stores, aside from the Maine CDC issued posters and brochures Pamphlet from grain company
- Brochure from hatchery
- Handmade signs
- Store-specific materials (from corporate offices) • All store managers and employees aware of how Salmonella
- infection is spread
- None of the stores remembered visiting any federal CDC websites for information about Salmonella infection
- No comments about whether the materials or distribution could be
- improved None of the stores thought customers were dissuaded from buying
- baby poultry because of the materials

## Table 1. Number of stores using materials

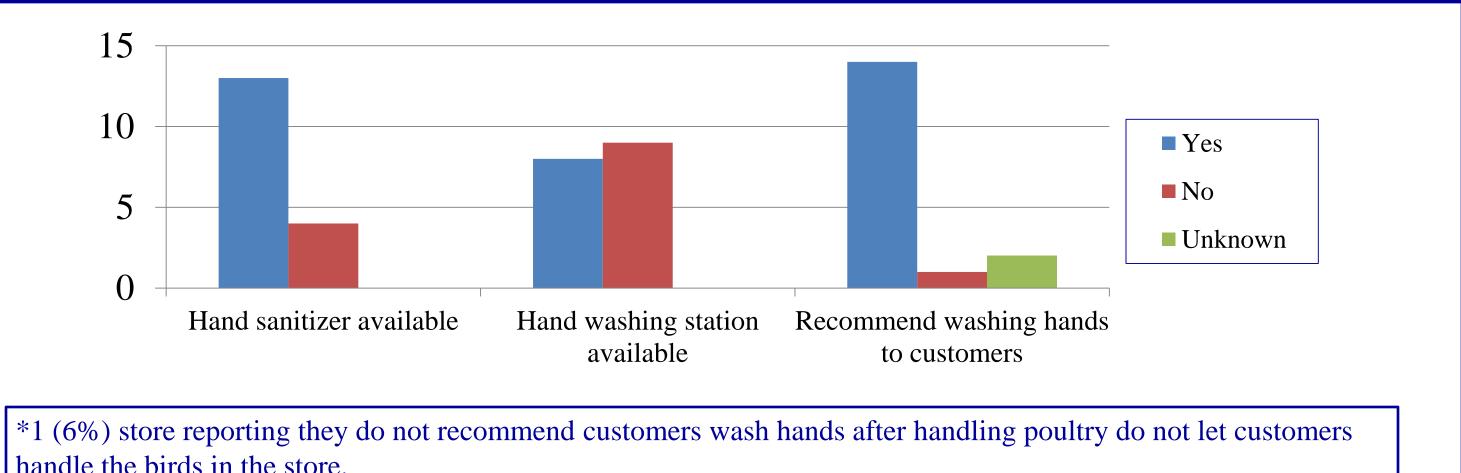
	8		
	Yes	No	Unknown
Shared materials with employees	16 (89%)	1 (6%)	1 (6%)
Hung poster	15 (83%)	1 (6%)	2 (11%)
Distributed brochure	15 (83%)	2 (11%)	1 (6%)
Materials helpful	16 (89%)	1 (6%)	1 (6%)
Materials comprehensive and easy to read	14 (78%)		4 (22%)

Figure	4. Comments from stores	on
0	Helpful for new employees	0
0	Anything that explains no	
	kissing birds and washing	
	hands is helpful	0
0	Good reminder for people to	0
	wash hands	
0	Easier than explaining	

### materials

- Everyone wants to touch chicks; materials show they are not toys
- Don't want kids getting sick Free is a bonus and keeping people safe is important

## **Figure 5. Sanitation practices in stores**



handle the birds in the store.

Placement of poster,	Number of stores	<b>Distribution of</b>	Number of stores
n=15	(%)	brochure, n=15	(%)
At or near baby poultry display	8 (53%)	Available at the baby poultry display	4 (27%)
Where feed was sold	1 (7%)	Available where feed was sold	0 (0%)
At checkout	6 (40%)	Available at checkout in a display	9 (60%)
Other <ul> <li>2<sup>nd</sup> display area</li> <li>Door leading to chick</li> </ul>	7 (47%)	Handed to customers at checkout	1 (7%)
<ul> <li>Wall</li> <li>Front door</li> <li>On table near order for</li> <li>On bulletin board</li> </ul>		<ul> <li>Other</li> <li>Stapled to receipt</li> <li>In back room near ord</li> </ul>	2 (13%) ler forms

# CONCLUSIONS

- and worthwhile for employees and consumers
- Feed stores are following recommended guidelines and making educational materials available
  - questions

### Limitations:

- Difficult to reach store managers
- Only half of the 36 feed stores completed interviews

### **Recommendations:**

- Continue educational campaign each spring
- about baby poultry display areas to determine best practices

## SOURCES

- Centers for Disease Control and Prevention. Salmonella. Available at http://www.cdc.gov/salmonella/. Accessed October 27 2013.
- Salmonellosis. Available at http://www.maine.gov/dhhs/mecdc/infectiousdisease/epi/disease/salmonellosis.shtml. Accessed October 27, 2013.

• Overall, the 18 feed stores interviewed felt materials were comprehensive, useful,

Passively providing materials not actively handing them out or answering

• Exception of one store stapling brochure to back of each receipt • Feed store managers and employees aware of how Salmonella is spread

• Lack of information about how consumers used the educational materials

• High percentage (89%) of stores want to receive the materials again next season • Complete any future evaluations closer to the selling season and collect more details

• Maine Center for Disease Control and Prevention. Infectious Disease Epidemiology Program.