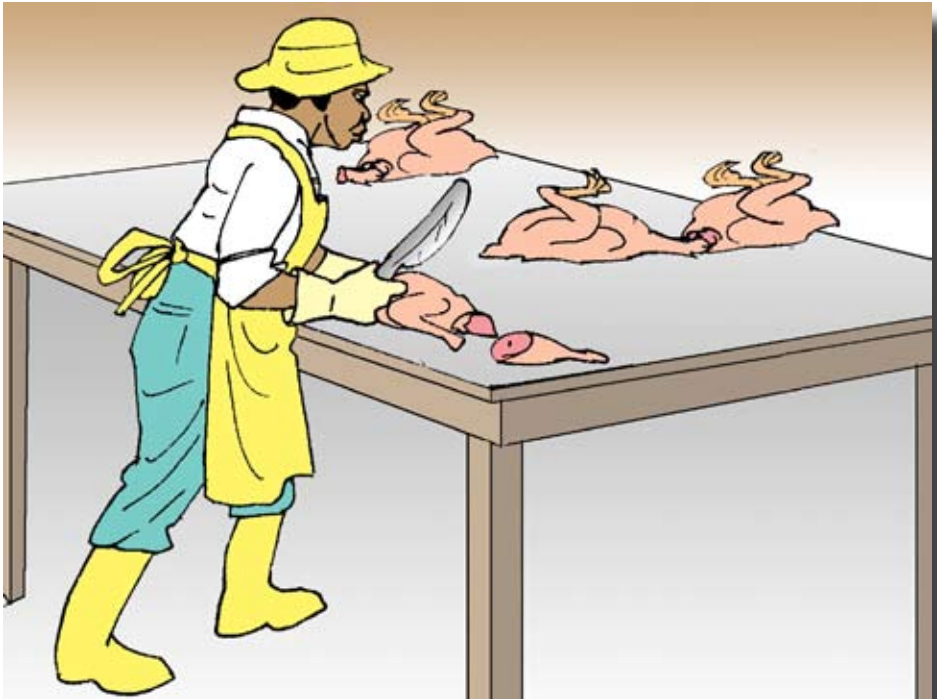


Protect Yourself and Customers From Bird Flu

Bird flu is circulating in many countries around the world. Bird flu is a disease of birds but can also infect people. People get infected with bird flu when they get in close contact with sick poultry or poultry droppings, blood and fluids from infected birds. This means that people who buy, slaughter and prepare poultry for cooking can become infected with bird flu if they handle sick poultry.

Our country is free of bird flu. Keep it free of the disease.



- Buy poultry from licensed dealers only.
- Buy and slaughter only healthy poultry.
- If you buy slaughtered poultry, ensure that it has been inspected by a veterinary officer and stamped.
- Wear protective clothing when working with poultry. Wear an apron, a face mask, gloves and boots especially when working with sick birds..
- Do not mix raw poultry with cooked foods or foods that are eaten raw.
- Wash utensils and hands with water and soap after preparing poultry for cooking.
- Cook poultry and poultry products well before serving. Cook until the poultry meat turns brown and has no traces of blood and the eggs are hard.
- Ensure that your staff go for regular medical checkups.



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