Salmonella hadar in Baby Poultry
California Department of Food and Agriculture
2018 Organizational Structure

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• Inspection and Compliance
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• Cultivation Licensing
• Track and Trace
People infected with the outbreak strains of *Salmonella*, by state of residence, as of September 26, 2016 (n=895)
People infected with the outbreak strains of *Salmonella*, by date of illness onset*

*\(n=894\) for whom information was reported as of 9/26/2016. Some illness onset dates have been estimated from other reported information.
Salmonella Hadar 1604MLTDK-1:
From March 27, 2016 to June 12, 2016 there have been 67 human illnesses reported from 22 states. Isolates match PFGE XbaI pattern TDKX01.0049. This PFGE pattern is the same as last year’s pattern linked to live poultry. Ill persons range in age from <1–77 with a median of 31 years. Thirty-three percent (15/45) were hospitalized. Fifty-five percent (35/64) are female. Eighty-eight percent (36/41) report exposure to live poultry. Traceback is ongoing for this cluster; several ill persons purchased poultry from retail stores who listed Iowa Hatchery as the supplier of poultry; Iowa Hatchery reports these poultry were drop-shipped by California Hatchery.
Salmonella Indiana 1604MLJFP-1:
From February 27, 2016 to June 7, 2016 there have been 83 human illnesses reported from 22 states. Isolates match PFGE XbaI pattern JFPX01.0049. Ill persons range in age from <1-87 with a median of 7 years. Twenty-five percent (13/52) were hospitalized. Thirty-eight percent (30/78) are female. Eighty-five percent (41/48) report exposure to live poultry.
Traceback is ongoing for this cluster; several ill persons purchased poultry from retail stores who listed Iowa Hatchery as the supplier of poultry; Iowa Hatchery reports these poultry were drop-shipped by California Hatchery.
<table>
<thead>
<tr>
<th>Sample</th>
<th>Accession #</th>
<th>CDFA Barcode</th>
<th>Collection Date</th>
<th>Other ID/Location</th>
<th>Species</th>
<th>Results 1 - Culture</th>
<th>Results 2 - Serotyping</th>
<th># Isolates</th>
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<td>Barn D (CDFA)</td>
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<td>Group C2 Salmonella</td>
<td>Hadar</td>
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</tbody>
</table>
• S. Hadar isolates: all isolates appear to match the outbreak strain (pattern TDKX01.0049)
• S. Indiana isolates: the pattern does not match any patterns in the MDL database or the CDC bundle
(f) U.S. Salmonella Monitored. This program is intended to be the basis from which the hatching industry may conduct a program for the prevention and control of salmonellosis. It is intended to reduce the incidence of Salmonella organisms in day-old poultry through an effective and practical sanitation program in the hatchery. This will afford other segments of the poultry industry an opportunity to reduce the incidence of Salmonella in their products. The following requirements must be met for a flock to be of this classification:

(1) An Authorized Agent shall collect a minimum of five environmental samples, e.g., chick papers, hatching trays, and chick transfer devices, from the hatchery at least every 30 days. Testing must be performed at an authorized laboratory.

(2) To claim products are of this classification, all products shall be derived from a hatchery that meets the requirements of the classification.

(3) This classification may be revoked by the Official State Agency if the participant fails to follow recommended corrective measures.

Part 145 Subpart E section of the NPIP provisions
Hatchery suggestions to reduce Se

1) decrease density by using another farm
2) improve hatchery c&d (reinstate fogger use)
3) continue vaccinating with a commercial SE vaccine which protects against C1, C2, D, B
4) add autologous vaccine to protocol
5) use probiotics in the grow gel
6) monitor for salmonella according to NPIP protocols
7) develop documentation protocols for all processes