

35 Handling and slaughtering animals

OVERVIEW

Animals such as cattle, poultry (birds) and pigs, can carry and spread germs that cause diseases.

Animals can carry germs on their bodies when they are alive and also when they are slaughtered for food and pass them on through their meat and by-products such as milk or eggs.

To avoid spreading such diseases, care must be taken when dealing with live or dead animals and their by-products.

Disease	Animals	Transmission
Rift Valley fever	Sheep and other animals	Transmitted by mosquito bites, droplets in the air and the blood of sick animals or the bodies of dead infected animals
Avian influenza	Poultry (birds) – wild and domestic	Transmitted by droplets in the air, feathers, and potentially the eggs and meat of infected birds

Use community message(s): 25

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How to handle and slaughter animals

Poultry (birds)

- ➔ When keeping domestic birds at home, be careful. Never let the birds inside the house.
- ➔ Keep the birds in a closed pen where they have plenty of room to roam.
- ➔ Do not let children play where the birds are kept.
- ➔ When cooking poultry (meat or eggs), make sure that there are no fluids remaining.
- ➔ Always use clean utensils (knives, forks) and surfaces when dealing with raw meat or eggs. After cooking, use new utensils for eating. Never use the same utensils that you cook with.
- ➔ Use different utensils for meat and for other food like vegetables.
- ➔ When slaughtering and handling poultry, be sure to protect yourself. Wear gloves and goggles if possible.
- ➔ Never touch sick or dead birds without protection.

Sheep and cows

- ➔ Keep sheep or cows in a closed pen where they have plenty of room to roam.
- ➔ Do not let children play where the animals are kept.
- ➔ When cooking the meat from sheep or cows make sure that there are no fluids remaining.
- ➔ Boil milk properly before drinking or using.
- ➔ Always use clean utensils (knives, forks) and surfaces when dealing with raw meat. After cooking, use new utensils for eating. Never use the same utensils that you cook with.
- ➔ When slaughtering and handling sheep or cows, be sure to protect yourself. Wear gloves and goggles if possible.
- ➔ Never touch sick or dead sheep or cows without protection.
- ➔ Observe cattle and sheep for signs of sickness and inform the authorities.