Current avian influenza case in Germany: Virus transmission (H5N8) from poultry food consumption is unlikely

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In the Federal State of Brandenburg, a case of highly pathogenic avian influenza (often referred to as bird flu) was found in a wild goose, caused by a virus of the H5N8 subtype. According to the current state of scientific knowledge, it is unlikely that the pathogen can be transmitted to humans via food.

In the past, direct contact with infected live poultry was almost exclusively responsible for the transmission of other avian influenza viruses from birds to humans. So far, there is no evidence that humans can be infected by the consumption of raw eggs or raw sausages containing poultry meat from infected animals. As a matter of principle, compliance with hygiene rules when handling and preparing raw poultry meat and poultry meat products should be ensured, also with regard to other pathogens that may be present.

The following general hygiene guidelines apply:

- Store and prepare raw poultry products and other food separately, especially if the latter is not reheated.
- Thoroughly clean equipment and surfaces that have come into contact with raw poultry products with warm water and detergent.
- Dispose of packaging materials, thawing water and similar immediately.
- Wash hands with warm water and soap.
- Cook poultry meals thoroughly. This means that a core temperature of 70 °C must be reached for at least 2 minutes.
- Eggs should be cooked before consumption until the egg whites and egg yolks are firm, i.e. for at least 6 minutes depending on size.

Further information on bird flu is available from the BfR website

Further information from the BfR is available here (in German):
https://www.bfr.bund.de/de/vogelgrippe-2407.html

Further information on bird flu is available from the websites of the Friedrich-Loeffler Institute (www.fli.bund.de), the Robert Koch Institute (www.rki.de), and the Federal Ministry of Food and Agriculture (www.bmel.bund.de).

The BfR has previously published additional information on avian influenza viruses:
Frequently Asked Questions on food hygiene in conjunction with bird flu

A video clip titled "What to do with the chicken?" to handling poultry meat in the kitchen is available on the BfR website (in German).
About the BfR

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