



# EGG FOOD SAFETY FACT SHEET

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PHOTOGRAPHY

**2019: 51 cases of Salmonella, 19 people admitted to hospital**

**2016: 40 cases of Salmonella**

**2013: 140 cases of Salmonella**

**2013: 220 cases of Salmonella**

**What do these outbreaks have in common?**

**Raw or undercooked egg was linked to these Salmonella outbreaks.**

Each year raw or minimally cooked eggs cause outbreaks of food borne illness in Australia.

Poultry carry Salmonella, which contaminates the inside of eggs before they are formed. Poultry droppings may contaminate eggshells with Salmonella bacteria.

Wash your hands after handling raw eggs to prevent cross contamination in the kitchen.

Cook eggs until the white sets and the yolk thickens. Yolk of soft-boiled eggs isn't totally runny.

Cooking temperature of 75°C.

Eggs are safe for vulnerable people if they are handled and cooked properly.

## What Can You Do?

To reduce the risk of food-borne illness from eggs, follow these steps:

### Avoid:

- Cracked or dirty eggs
- Uncooked dishes, sauces and dressings:
  - Mousses and Tiramisu desserts
  - Hollandaise, fresh mayonnaise and aioli
  - Raw egg drinks

### At Home:

- Buy eggs refrigerated from your supplier
- Store eggs in the fridge, inside the carton
- Check the use by date on egg cartons
- Use a clean spoon if a piece of eggshell falls into egg mixture

### Food Service:

- Use pasteurised or smoked eggs
- Use a thermometer
- Avoid cross contamination with utensils and storage containers

For further information, contact Andrew Thomson on [info@thinkstsolutions.com.au](mailto:info@thinkstsolutions.com.au) or call 0422 285 720