



SALMONELLA ENTERITIDIS AND EGGS

Protecting People and the Environment

Salmonella Enteritidis (S.E.) bacteria is found in many animal sources, especially poultry. Consumers should expect that poultry products are already contaminated with bacteria, and therefore should cook them thoroughly.

How is the bacteria transmitted?

- ⇒ When a hen is infected with S.E. it does not usually show symptoms and continues to lay normal looking eggs. These eggs, however, can be contaminated with S.E.
- ⇒ Eggs laid by infected hens can be contaminated from the inside and outside.



Symptoms of Salmonellosis:

Abdominal pain, diarrhea, fever, chills and fatigue are the main symptoms of people suffering from S.E. infections.

The onset of symptoms usually occurs about 6-72 hours after infection. Symptoms generally last about 4-7 days.

How to Prevent egg-related Salmonellosis:



45°F

Keep eggs refrigerated in their cartons at 45°F or below.



Wash your hands and utensils in hot soapy water before and after they come into contact with raw eggs.



145°F

Cook eggs thoroughly to an internal temperature of at least 145°F. Both the egg white and yolk should be firm. Avoid recipes that use raw or undercooked eggs; use pasteurized eggs for those recipes.



Discard cracked eggs. S.E. bacteria can enter cracked eggs and contaminate them.



Refrigerate leftovers quickly. Avoid keeping dishes containing eggs sitting out for more than two hours, including time for preparing and serving.

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

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