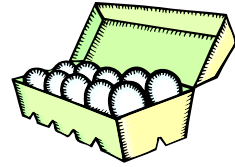




Egg Safety- Guidance for Consumers



- Keep eggs refrigerated below 45° F at all times.
- Discard cracked or dirty eggs.
- Wash, rinse and sanitize utensils, cutting boards and counter-tops after preparing eggs or foods that contain raw eggs.
- Eggs should be cooked to an internal minimum temperature of 145° F for 15 seconds.
- Thoroughly cook foods made with raw eggs to their proper temperatures, such as lasagna filling or breadcrumb stuffing.
- Substitute pasteurized eggs product for raw shell eggs when preparing such foods as Caesar salad dressing, hollandaise or béarnaise sauces, mayonnaise, eggnog, and ice cream.
- Refrigerate unused or leftover foods which contain eggs promptly.
- Avoid eating raw eggs and foods containing raw eggs.
- Avoid restaurant dishes made with raw or undercooked, unpasteurized eggs.
- Consumption of raw or undercooked eggs should be avoided by young children, elderly persons, and persons with weakened immune systems or debilitating illness.

For additional information, contact:

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