



How to Keep Eggs Safe

Collecting Eggs:

Collect eggs often. Eggs that spend significant time in the nest can become dirty or break.

Throw cracked eggs away. Bacteria on the shell can more easily enter the egg through a cracked shell.

Clean eggs of dirt and debris. Use fine sandpaper, a brush or cloth.

Don't wash warm, fresh eggs. Colder water can pull bacteria into the egg.

Storing Eggs:

Refrigerate eggs after collecting. Cooling eggs maintains freshness and slows bacterial growth.

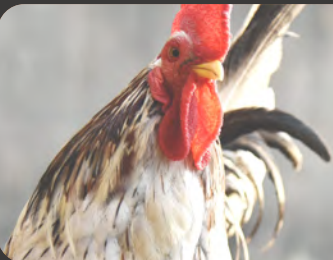
Store eggs in the main section of the refrigerator at 35°F to 40°F. The shelves in the door tend to be warmer than interior shelves.

Date the storage carton or container and use older eggs first. If collected properly and stored in the fridge, eggs should have a shelf life of 6 to 8 weeks.

Cooking Eggs:

Never eat raw or undercooked eggs. Raw and undercooked eggs may contain salmonella, a bacteria that can make you sick.

Always use a thermometer to ensure eggs are cooked to an internal temperature of 160°F or hotter.



Note!

Always wash your hands with soap and water after handling eggs, chickens, or anything in their environment.



Eau Claire City-County
Health Department

www.ehealthdepartment.org | (715) 839 - 4718
720 2nd Avenue | Eau Claire, WI 54703