



# *Salmonella* in Undercooked Eggs

Trade Consultation Forum

4 Apr 2018

# *Salmonella* in Eggs

- Eggs may be contaminated with *Salmonella* via vertical or horizontal transmissions
  - Vertical transmission: from infected reproductive tissues to eggs prior to shell formation
  - Horizontal transmission: usually occurs from faecal contamination on the egg shell as the eggs are released via the cloaca, where the excretion of faeces also takes place; also includes contamination through environmental vectors e.g. farmers, animals



# Salmonellosis

- Symptoms include nausea, fever, abdominal pain, diarrhoea, and vomiting
  - ▣ Serious consequences, even death, may be resulted in the elderly, infants and those with impaired immune systems
- Thorough cooking can kill *Salmonella* effectively; eating raw or undercooked food contaminated with *Salmonella* may result in salmonellosis
- Some food items may contain raw or lightly-cooked eggs as an ingredient and be contaminated with *Salmonella*

# Traders should .....

- Purchase eggs from reliable sources.
- Observe the expiry date on the package/label of eggs and store eggs under refrigeration.
- Avoid cross-contamination between raw eggs and other food. The food contacting surface and utensils used for preparation of raw eggs should be cleaned thoroughly.
- Choose pasteurised eggs or egg products or dried egg powder to prepare dishes not requiring heat treatment.
- Avoid using cracked eggs as they are more likely to be contaminated and thus present a higher health risk.

# Even only 1 out of 100 eggs containing *Salmonella* .....



- Pooling of eggs together could allow the growth of *Salmonella* in the mix if left without refrigeration;
- *Salmonella* could cause food poisoning if the pooled egg mix is undercooked!

# Pooling of eggs

- Be careful not to splash raw egg onto other foods, surfaces or dishes.
- Keep pooled liquid egg in the fridge and only take out small amounts as needed.
- Use all pooled liquid egg on the day of pooling and don't add new eggs to top it up.

# Alternative choices for runny eggs?

- Certain eggs produced under a certified system can be eaten raw or lightly cooked, in which a range of interventions have been put in place across the food chain.
- Check carefully and obtain proof before use !



The screenshot shows the Food Standards Agency (FSA) website. The header includes the FSA logo and navigation links for Home, News & updates, Business & industry, Enforcement & regulation, Science & policy, and About us. The main content area features a news article titled "New advice on eating runny eggs" with a "Cymraeg" language toggle. The article text states: "The Food Standards Agency has today announced a change to its advice about eating eggs - infants, children, pregnant women and elderly people can now safely eat raw or lightly cooked eggs that are produced under the British Lion Code of Practice." A small image of a soft-boiled egg in a white egg cup is visible on the right side of the article.



THANK YOU

8