

Salmonella Enteritidis FAQs

Are you telling me not to eat any raw eggs in dishes I prepare at home?

- The evidence tells us there is a low risk of *Salmonella* Enteritidis in eggs.
- If you're concerned about the potential issues from eating raw or undercooked eggs, or serving them to members of your family who may be more vulnerable to the bugs that might be in them, you can take precautionary measures by managing this risk via storing food properly, keeping to 'Use by' dates and following good hygiene practices, such as washing hands.
- If you have pre-existing health conditions, and are concerned, you can reduce the risk entirely by checking ingredients on products at home and avoiding those made with raw eggs.

When I eat out, how do I know that the egg-containing dishes are safe?

- The food business is required to serve safe food, following the requirements set in their food control plan, which help reduce the low risk further. If you are going to order a dish with egg in it, you can ask the operator to make sure the egg is well-cooked. There is no evidence to date that *Salmonella* Enteritidis is in raw eggs.

What about stuff I buy in the supermarket?

- People supplying supermarkets with products containing eggs have been made aware of the issue. They, and the supermarkets, are required to have systems in place to make sure the food they sell is safe and suitable. Consumers should check the labels for raw eggs if they're concerned.

What if I have eaten affected eggs?

- If you are concerned about your own health or your family's health, see your doctor.
- There is a small risk some eggs may have been affected. To limit potential risk, we suggest you take these four key actions:
 - cook eggs thoroughly
 - store eggs in a separate, covered container in the refrigerator
 - consume eggs within the recommended date on the carton.
 - wash hands and kitchen utensils thoroughly with soap and water after handling all raw eggs

Is there *Salmonella* Enteritidis in chicken meat?

- We're working with industry to contain the risk.
- Safe handling and proper cooking of chicken meat kills bacteria, including *Salmonella* and *Campylobacter*. Remember to clean, cook and chill.

