



Farm Fresh

Egg Safety



Learn more about egg and poultry safety.

hhs.iowa.gov/backyard-poultry-safety

- ▶ Fresh eggs, even those with clean, uncracked shells, may contain bacteria (such as Salmonella) that can cause foodborne illness.
- ▶ Always wash your hands with soap and water right after handling eggs, chickens or anything in their environment. Make handwashing a supervised step for any children who are helping.



Collect eggs often. Eggs left in the nest can become dirty or break.

- ▶ Throw away cracked eggs. Bacteria on the shell can more easily enter the egg through a cracked shell.
- ▶ Eggs with dirt and debris can be cleaned carefully with fine sandpaper, a brush or cloth. Don't wash warm, fresh eggs because cold water can pull bacteria into the egg. Unwashed eggs carry a natural coating that helps block bacteria.



Refrigerate eggs after collection to maintain freshness and slow bacterial growth.



Date the storage carton or container, and use older eggs first.

- ▶ Do not keep cooked or raw eggs at room temperature for more than two hours.
- ▶ Refrigerate eggs promptly at 40°F or below within four hours of collection.
- ▶ Cook egg dishes to an internal temperature of 160°F (71°C) or hotter, and always wash your hands before and after cooking with eggs. If children are helping, supervise them and make handwashing part of the routine.



Clean countertops, cutting boards, sinks and utensils immediately after contact with backyard eggs or raw poultry.

- ▶ Apply a sanitizer; let it sit at least one minute before air drying. You can make an easy homemade sanitizer by combining 1 tablespoon of liquid chlorine bleach with 1 gallon of water. You can also use a store-bought sanitizer or sanitizing wipe.