



**FOOD
SAFETY
INFORMATION
COUNCIL**

Excellent Eggs HANDLE THEM SAFELY

3% of Australian households keep chooks but remember their eggs can still be a source of food poisoning. Follow these safety tips:

- If you have your own hens, keep the nesting materials and litter clean and dry and change it regularly, gather eggs from their nesting places daily.
- Carefully check any eggs for cracks, wipe off any visible dirt with a dry cloth or paper towel but don't wash the eggs as this can transfer the bacteria into the egg contents.
- Store the eggs in a separate clean container away from ready to eat foods.
- Always remember to wash your hands with soap and water and dry thoroughly after handling eggs.
- If your children and grandchildren have been helping to collect the eggs be sure they wash their hands too.



**Australian Food Safety Week
9 to 16 November 2019**

