



FOR IMMEDIATE RELEASE – August 19, 2010  
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**THOROUGHLY COOK EGGS TO PROTECT AGAINST  
SALMONELLA**

The Arizona Department of Health Services is working with county health partners, the Arizona Department of Agriculture, the FDA and the CDC to investigate possible Salmonella Enteritidis (SE) cases tied to a major recall of eggs. SE is a bacteria that lives in eggs and chicken that can be destroyed in cooking.

“The best thing to do is to thoroughly cook your eggs. Either hard boil them or scramble them until the yellow and the white aren’t runny,” said ADHS Director Will Humble. “Eggs are not a ready-to-eat food. They need to be cooked.”

People should also make sure there is no cross contamination when cooking. Be sure to wash hands and cooking surfaces well; don’t use the same spoon to serve food that was used with raw food.

ADHS cannot connect any SE cases to the egg recall although the number of SE cases in the state is significantly higher than last year at this time. We also know that eggs from Wright Farms in Iowa have been shipped to Arizona.

“Tracking food borne illness tied to eggs is one of the hardest investigations because many people forgot they ate food made with eggs,” said Epidemiologist Joli Weiss. “They may remember they ate scrambled eggs, but not think about the meringue pie, Caesar salad or chili rellenos.”

The exact details of the recall are available on the FDA’s website at <http://www.fda.gov/Safety/Recalls/default.htm> and on Salmonella Enteritidis at <http://www.cdc.gov/salmonella/enteritidis/>

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