



Put Risk Into
Perspective!

Each year:

- Over 2,000,000 people are injured on stairs
- 273,000 people are injured from bathroom objects and fixtures
- 178,000 people are injured from using ladders and stools
- 168,000 people are injured by glass doors and windows
- 125,000 people had some foodborne illness due to egg related Salmonellosis in 1998

Know the facts:

- It is estimated that only 1 in 20,000 eggs contains Salmonella Enteritidis (SE), a bacteria that can cause foodborne illness
- The average egg consumer would encounter a SE contaminated egg once every 79 years.
- Proper handling and cooking of a SE contaminated egg destroys all Salmonella bacteria and presents no health risk.
- The Centers for Disease Control and Prevention estimate that 76,000,000 people are affected with foodborne illness each year (99.8% of all illnesses are not egg related)

4 Easy steps to eliminate your risk of foodborne illness from eggs :

1. **Wash** hands before and after handling raw eggs.
2. **Separate** raw eggs from other foods, especially foods that will not be further cooked.
3. **Store** eggs in the carton in the coldest part of the refrigerator
4. **Cook** eggs and egg dishes thoroughly; Egg Whites should be firm and yolks should be thickening. Recipes containing eggs should be cooked to a temperature of 160°F.