

## Dirty and Cracked Eggs Cause Food Poisoning in BC

Health officers have determined that many of the people who became sick ate at restaurants using dirty and cracked eggs that were bought from a door-to-door salesperson. BC law requires that all eggs served in a restaurant be clean and free of cracks and refrigerated.

### Which eggs are **NOT** acceptable?

- Eggs with feathers, dirt or feces on the shell
- Eggs that have cracks in the egg shell



**Not Acceptable**

### Which eggs are acceptable?

- Eggs that do not have feathers, dirt or feces on the shell
- Eggs that do not have cracks in the shell



**Acceptable**

### How can I help stop food poisoning from eggs?

- Use clean eggs with no cracks in the shell; throw out any dirty and cracked eggs
- Purchase eggs from a reputable supplier not from a door-to-door salesperson
- Keep eggs refrigerated
- Wash your hands well immediately after handling eggs
- Thoroughly cook all eggs or foods containing eggs