

# SALMONELLA OUTBREAKS IN BC



## THE PROBLEM

It is estimated that since 2008, more than 12,500 people have been sick with a certain strain of *Salmonella* bacteria.

## THE CAUSE OF THE PROBLEM

- Many of the people who became sick ate at restaurants using illegal dirty and cracked eggs purchased from a “backdoor” salesperson.
- Dirty and cracked eggs are much more likely to be contaminated with *Salmonella*.
- People can get sick by eating contaminated eggs, undercooked foods containing contaminated eggs, or by handling contaminated eggs and not washing their hands immediately afterwards.

## YOU CAN HELP KEEP YOUR CUSTOMERS SAFE BY:

- **Do not use dirty and cracked eggs.**
- **Do not buy your eggs from “backdoor” salespeople.**
- **Keep eggs refrigerated.**
- **Thoroughly cook all eggs or foods containing eggs.**
- **Wash your hands well immediately after handling eggs.**



If you have any further questions about *Salmonella* and eggs, please contact your local Environmental Health Officer.