

Dirty and Cracked Eggs Cause Food Poisoning in BC

Health officers have determined that some people who become sick with food poisoning 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.



Not Acceptable

Which eggs are **NOT** acceptable?

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

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

For further information please contact your local Health Authority