

## Multistate outbreak of *Salmonella* Enteritidis associated with the recall of shelled eggs

The Kansas Department of Health and Environment advises consumers not to eat shelled eggs that have been recalled by Wright County Egg of Iowa and Hillandale Farms of Iowa because they may have been contaminated with *Salmonella* Enteritidis. These eggs have been distributed nationally.

Although there have been confirmed *Salmonella* Enteritidis illnesses associated with the recalled eggs in several states, none of the twenty confirmed cases of *Salmonella* Enteritidis in Kansas that match this outbreak pattern have been linked definitively to the recalled eggs at this time. However, epidemiologists at KDHE and staff at local health departments are continuing to investigate all reported cases of *Salmonella*.

A person infected with *Salmonella* often experiences fever, abdominal cramps, and diarrhea beginning 6 to 72 hours after consuming a contaminated food or beverage, though in some persons it may take longer for the onset of symptoms. The illness usually lasts 4 to 7 days, and most persons recover. However, the diarrhea can be severe, and hospitalization may be required. The elderly, infants, and those with impaired immune systems may have a more serious illness. In these patients, the infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly. Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.

Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund. A list of the brands of eggs affected by this recall can be found at the U.S. Food and Drug Administration website at

<http://www.fda.gov/Safety/Recalls/default.htm>.

A consumer's best protection against salmonellosis is safe food handling and cooking. People can reduce the risk of infection from eggs by following these simple steps.

- Keep eggs refrigerated at  $\leq 45^{\circ}$  F ( $\leq 7^{\circ}$  C) at all times.
- Discard cracked or dirty eggs.
- Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.
- Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.
- Do not keep eggs warm or at room temperature for more than 2 hours.
- Refrigerate unused or leftover egg-containing foods promptly.
- Avoid eating raw eggs.
- Avoid dishes made with raw or undercooked, unpasteurized eggs. Use pasteurized eggs in any recipe (such as Hollandaise sauce or Caesar salad dressing) that calls for raw eggs.

For additional information about egg safety and for a list of recalled egg products please visit:

[www.eggsafety.org](http://www.eggsafety.org)

For additional information about the outbreak investigation please visit the CDC website:

<http://www.cdc.gov/salmonella/enteritidis/>