

## Industry Facts:

- Per capita egg consumption is 248 eggs
- There are approximately 282 million egg laying hens in the US
- Egg companies produce 75 billion eggs per year
- Texas is 6<sup>th</sup> in egg production with approximately 14 million layers
- Caged poultry housing has benefits such as better biosecurity, environmental control, automation, reduced exposure to parasites, reduced exposure to bacteria, cleaner eggs, etc.
- The US egg industry is already regulated by multiple entities including: trade associations, customers, third party auditors, FDA, TSSWCB, TCEQ, EPA, etc.

## Salmonella Facts:

- Foodborne pathogens are difficult to control in poultry because:
  - Many are considered “commensal” organisms in poultry. They don’t harm their host, so the chicken’s immune system doesn’t attempt to remove these microbes.
  - Medications are not available to eradicate the bacteria in poultry.
  - Salmonella vaccination of poultry is promising, but not extensively used due to problems with selecting the correct strain, conflicts with testing methods and proper administration of the product.
  - Foodborne pathogens are ubiquitous in our environment and are easily spread by: boots, tires, floor mats, pets, wildlife, mice, rats, insects, wild birds, contaminated feedstuffs, etc.
  - The reproductive tract and digestive tracts terminate at a common structure that is called the “cloaca”. The locations of these two systems can result in fecal contamination.
  - In addition to fecal contamination, the egg could be contaminated within the oviduct.
- The FDA Salmonella ruling recently went into effect to reinforce standards of good practice, many of which are already in place and being done by producers.
- Its estimated that only 1 egg out of every 10,000 is contaminated with Salmonella
- There are approximately 2,400 strains of Salmonella known
  - Only a small percentage are known to cause illness

- Raw meat and eggs should never be considered sterile and should not be consumed unless fully cooked.
- Salmonellosis usually causes fever, aches and a self limiting diarrhea in humans
  - By the time (~3 days) that the laboratory has determined if the diarrhea was, in fact, caused by Salmonella the bacteria will typically be cleared
  - Doctors typically do not prescribe antibiotics to treat foodborne illness for people with an intact and functioning immune system.

### FDA Egg Food Safety Tips:

- Don't eat recalled eggs or products containing recalled eggs.
- Keep shell 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 restaurant dishes made with raw or undercooked, unpasteurized eggs.
- Consumption of raw or undercooked eggs should be avoided, especially by young children, elderly persons, and person with weakened immune systems or debilitating illness.

### How to Determine if Your Eggs Have Been Recalled:

- Identify the plant number and Julian date on the carton
- Then go to the FDA website to view the recall list and see if the numbers match what is on the carton
  - <http://www.fda.gov/Food/NewsEvents/WhatsNewinFood/ucm223536.htm>

## Pertinent Texas AgriLife Extension Materials - <https://agrilifebookstore.org/>

- L-5323 - Poultry Q&A
- L-5004 - Prepare Meat and Poultry Safely
- L-5088 - Enjoy Poultry Meat Safely
- L-5090 - Freezing Poultry for Home Use
- E-123 - Keep Foodborne Illness from Spoiling Holiday Parties
- SP-200 - Fight Foodborne Illness! (CD)
- SP-61 - Food Safety: It's Our Business
- L-5214 - Economic Impact of the Texas Poultry Industry

## Recommended Websites:

- **CDC**
  - <http://www.cdc.gov/Features/SalmonellaEggs/>
  - <http://www.cdc.gov/salmonella/enteritidis/>
  - [http://www.cdc.gov/nczved/divisions/dfbmd/diseases/salmonella\\_enteritidis/](http://www.cdc.gov/nczved/divisions/dfbmd/diseases/salmonella_enteritidis/)
- **FDA**
  - <http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/EggSafety/EggSafetyActionPlan/ucm170746.htm>
  - <http://www.fda.gov/Safety/Recalls/MajorProductRecalls/ucm223522.htm>
  - <http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm077342.htm>
  - <http://www.fda.gov/Food/NewsEvents/WhatsNewinFood/ucm223723.htm>
- **Federal Agencies**
  - <http://www.foodsafety.gov/>
- **Poultry Industry**
  - <http://www.eggsafety.org/>
  - <http://www.unitedegg.org/default.cfm>
  - <http://www.poultryegg.org/>
  - <http://www.texaspoultry.org/>
- **Texas AgriLife Extension Service**
  - <https://agrilifebookstore.org/>

## Egg Safety Bulletin



- <http://gallus.tamu.edu/extensionprograms/index.htm>
- **USDA**
  - [http://www.agcensus.usda.gov/Publications/2007/Full\\_Report/index.asp](http://www.agcensus.usda.gov/Publications/2007/Full_Report/index.asp)
  - [http://www.fsis.usda.gov/Fact\\_Sheets/Salmonella\\_Questions\\_&\\_Answers/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Salmonella_Questions_&_Answers/index.asp)