



A DOZEN EGG SAFETY TIPS



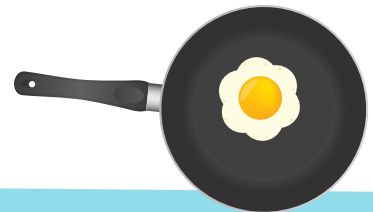
Shop for Eggs Safely

1. Only buy eggs sold from a refrigerator.
2. Check that eggs are clean and shells are not cracked.
3. Check the sell-by or expiration date and don't buy out-of-date eggs.



Store Eggs Correctly

4. Refrigerate within two hours.
5. Store on refrigerator shelf, not in the door.
6. Use eggs in shells within three weeks.
7. Discard hard-boiled eggs within one week.
8. Eat leftover cooked egg dishes within three to four days.



Prepare Eggs Properly

9. Wash hands and surfaces with hot, soapy water before and after they come in contact with eggs.
10. Cook eggs until both the yolk and white are firm.
11. Egg dishes should be cooked to 160°F.
12. Never eat raw eggs (or products that contain them).

For more tips, visit
HomeFoodSafety.org.



For more information on reducing the risk of food poisoning, download the free "Is My Food Safe?" app, now available for Apple devices and Android phones. Learn more at www.HomeFoodSafety.org/app.

