

Eggs from your backyard flock

SAFE HANDLING INSTRUCTIONS

Eggs can carry harmful Salmonella bacteria, both on the shell and inside the egg itself. For your protection, follow these instructions for collecting and cleaning eggs.

- Maintain clean, dry nest boxes; change nest material often to reduce dirty eggs.
- Gather eggs at least once a day.
- Clean eggs soon after collecting, but only if soiled. Minimal cleaning preserves the shell's natural protective coating.
- Acceptable egg cleaning methods include:
 - Spot clean or lightly "sand" stains or small dirty spots with sandpaper
 - Quickly rinse with warm running water or using a spray bottle, then immediately wipe dry with a disposable paper towel
 - Do not soak eggs or use detergents or cleaners not approved for egg cleaning
- Eggs are perishable food, so cleaned eggs must be held under sanitary conditions and kept refrigerated at 45°F or less at all times.

Always wash hands with soap and water immediately after collecting eggs or working in the chicken coop.



Find more information about raising chicks and staying health around poultry at: www.kingcounty.gov/health/zoonotics

Stop Germs, Stay Healthy!

Zoonotic Disease Program
206-205-4394

Public Health
Seattle & King County



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