

# 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](http://www.kingcounty.gov/health/zoonotics)

**Stop Germs, Stay Healthy!**

**Zoonotic Disease Program**  
206-205-4394

**Public Health**  
Seattle & King County



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