

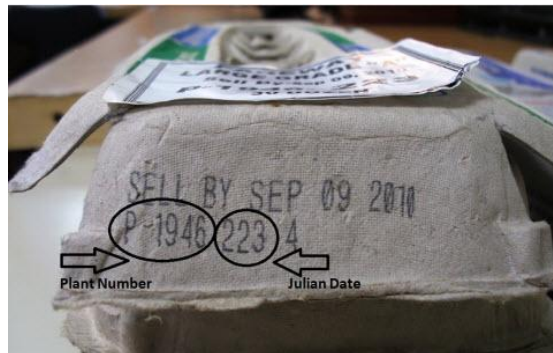
UPDATE ON SALMONELLA OUTBREAK IN SHELL EGGS, 24 AUGUST 2010

A nationwide outbreak of Salmonella has recently been linked to shell eggs (the carton eggs bought at the grocery store) originating from two egg producers in Iowa, Hillandale Farms and Wright County Egg. The eggs were shipped to a total of 17 states across the country: Arizona, Arkansas, California, Colorado, Georgia, Illinois, Iowa, Nebraska, Nevada, Minnesota, Missouri, Oklahoma, Oregon, Texas, Utah, Washington and Wisconsin.

Cartons of eggs affected by the recall shipped since May 2010 are listed by packaging plants and the Julian packaging date, both which are listed on the side of the carton. It is important to note that both the plant identification number and Julian date must match. The following information is provided to answer common questions:

- How do I know if eggs in my refrigerator are affected by the recent recall?

Answer: The FDA is continually updating information on packaging plants affected by the recall. When checking cartons of eggs, it is important to note that both the plant identification number and Julian date must match. The plant identification number and packing date are usually on the short side of the carton. Typically, the plant number begins with the letter "P" followed by four numbers and the packing date is a Julian calendar date which is counted with the number 001 as January 1 and December 31 as 365. The following is a complete list of affected eggs as of 24 Aug 10:



| | Plant Number | Julian Dates |
|-----------------------|--------------------------------|--------------------------------|
| Albertson | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Albertson | 1156 | 187 |
| Alta Dena Dairy | 1026, 1413, or 1946 | 209-224 (Loose 15-dozen units) |
| Bayview | 1686 | 142-149 |
| Bayview | 1686K | 195-196 |
| Becky | 1292, 1091 | 139-161 |
| Boomsma's | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Cal Egg | 1292, 1091 | 139-194 |
| Challenge Dairy | 1026, 1413, or 1946 | 209-224 (Loose 15-dozen units) |
| Country Eggs, Inc | 1946 or 1926 | 216-221 |
| Driftwood Dairy | 1026, 1413, or 1946 | 209-224 (Loose 15-dozen units) |
| Dutch Farms | 1026, 1413, or 1946 | 136-225 |
| Farm Fresh | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Farmer's Gems | 1156 | 187 |
| Foodservice packaging | 1156 | 187 |

| | | |
|--------------------|--------------------------------|--------------------------------|
| Glenview | 1720 or 1942 | 136-229 |
| Hidden Villa Ranch | 1026, 1413, or 1946 | 209-224 (Loose 15-dozen units) |
| Hillandale | 1026, 1413, or 1946 | 136-225 |
| Hillandale Farms | 1663 | 137 - 230 |
| Hillandale Farms | 1860 | 099 - 230 |
| James Farms | 1720 or 1942 | 136-229 |
| Kemps | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Kemps | 1720, 1942 | 136-229 |
| Lucerne | 1026, 1413, or 1946 | 136-225 |
| Lucerne | 1292 | 139-210 |
| Lund | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Mi Pueblo | 1292, 1091 | 139-161 |
| Mountain Dairy | 1091 | 167-174 |
| Mountain Dairy | 1951 | 193-208 |
| Mountain Dairy | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Nulaid Medium | 1951 | 195-210 |
| Nulaid | 1091 | 167-174 |
| Nulaid | 1292, 1091 | 139-210 |
| Pacific Coast | 1720 or 1942 | 136-229 |
| Ralph's | 1026, 1413, 1720, 1942 or 1946 | 136-229 |
| Shoreland | 1026, 1413, or 1946 | 136-225 |
| Sun Valley Medium | 1951 | 195-209 |
| Sunny Farms | 1663 | 137- 230 |
| Sunny Farms | 1860 | 099 - 230 |
| Sunny Meadow | 1663 | 139 - 230 |
| Sunny Meadow | 1860 | 099 - 230 |
| Sunshine | 1026, 1413, or 1946 | 136-225 |
| Trafficanda | 1026, 1413, or 1946 | 136-225 |
| West Creek | 1860 | 99-230 |
| West Creek | 1663 | 137-230 |
| Wholesome Farms | 1870 | 99-230 |

- What should I do if I have eggs affected by the recall?

Answer: Consumers who have recalled eggs should discard them or return them to their retailer for a refund. Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.

- What are safe handling procedures for eggs in general?

Answer: The food supply chain is a complex network of suppliers and there is always some risk with handling eggs. For this reason, the following precautions are recommended at all times to prevent Salmonella infection:

- ***Do not consume raw or undercooked eggs. Eggs should be cooked until both the white and yolk are firm and eaten promptly after cooking. Young children, elderly persons, and persons with weakened immune systems or debilitating illness are especially at risk of serious illness from Salmonella.***
- ***Store eggs refrigerated at less than or equal to 45°F at all times***
- ***Discard cracked or dirty eggs***

- ***Wash hands, cooking utensils and food preparation surfaces with soap and water after contact with eggs***
- ***Avoid restaurant dishes made with raw or undercooked, unpasteurized eggs. Restaurants should use pasteurized eggs in any recipe (such as Hollandaise sauce or Caesar salad dressing)***
- Have any specific egg products other than the shell eggs been listed in the recall?

Answer: As of 24 Aug 10, no specific egg products such as breakfast sandwiches, etc have been listed in the recall. Were it is possible that contaminated eggs may have been shipped to various manufacturer, these manufacturers have their own cooking and control measures in place to prevent illness. However, as always, personnel should ensure products are cooked completely and heated to serve according to the manufacturer guidelines.

- Where do I find additional information?

Answer: Stay tuned to local news media as well as the Food and Drug Administration's <http://www.fda.gov> and Centers for Disease Control and Prevention <http://www.cdc.gov> websites. Please contact the Public Health Flight if you have additional questions at 671-9625/6.