

# EGG Safety

## Egg-citing Facts About **Eating Eggs**



**Q.** How long can deviled eggs be kept at room temperature?

**A.** Best food handling practices recommend no longer than 2 hours at room temperature for prepared foods.

**Q.** Is it safe to eat batter that contains raw eggs? How about drinking raw eggs?

**A.** There is a risk with consuming raw eggs, and individuals who are immunocompromised (very young, elderly, and chronic illness) should refrain from consuming.

**Q.** How long are hard-boiled eggs safe to eat if refrigerated?

**A.** Hard-cooked eggs can be properly stored in the refrigerator for up to 7 days.

**Q.** Are eggs with two yolks safe to eat?

**A.** There are no food safety risks associated with double yolk eggs.

**Q.** If I paint my cooked eggs for the holidays, can I still eat them?

**A.** Coloring the shells of hard-cooked eggs does not impact product safety. If hard-cooked are held at room temperature for more than 2 hours, they should be thrown out.

