

EGG Safety

Egg-citing Facts About Handling Eggs



Q. Should I wash eggs before using them?

A. Commercial eggs are washed under controlled conditions but if you encounter an egg in need of a bit of cleaning, wipe the egg with a clean, dry cloth or disposable towel.

Q. Do I need to wash my hands after handling eggs?

A. Yes, it is best practice to always wash hands after handling raw foods, such as eggs.

Q. What does it mean when an egg sweats?

A. Cold eggs sweat when exposed to a warmer, humid environment due to the moisture in the air condensing on the cold egg surface.

Q. If my egg gets stuck in the carton can it be removed safely and still consumed?

A. Gently remove the stuck egg from the carton. Any cracked eggs should be thoroughly cooked; if any egg contents are leaking, the egg should be thrown out.

Q. How long can cooked eggs be safe at room temperature?

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

