

# EGG Safety

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



**Q.** How long can I keep eggs in my refrigerator?

**A.** If properly refrigerated, eggs can still be of USDA Grade A quality after 15 weeks.

**Q.** How do you know if eggs are spoiled?

**A.** Crack eggs into a separate container to visually assess quality (discoloration, off-odors) before incorporating into foods or preparing.

**Q.** Are eggs safe to keep on the counter?

**A.** Compared to refrigeration, egg yolk quality can decline more on the counter for less than 24 hours at room temperature than during 15 weeks in refrigeration.

**Q.** Do unwashed eggs need to be refrigerated?

**A.** Regardless of washing status, refrigeration is key to maintaining both egg safety and quality.

**Q.** Where should my eggs be stored in the refrigerator?

**A.** Eggs should be stored in their original carton on a back shelf in the refrigerator to insulate the eggs and reduce drastic temperature changes from opening the door of the refrigerator.

