

QUESTIONS AND ANSWERS

Food Safety and H5N1 Avian Flu

We think you may have received eggs from a farm where hens had avian/bird flu. We think the risk that these eggs could be contaminated with the virus is low but recommend you to follow the following guidance when you handle eggs from this batch.



CLEAN

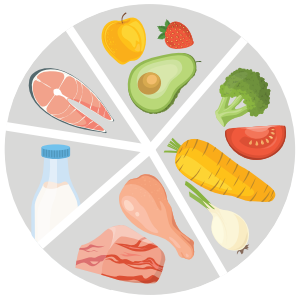
Q. Can I get avian flu from eating poultry or eggs?

If you are cooking raw poultry (such as chicken, duck, turkey, and pheasant) and poultry products (such as eggs and foods made from eggs) to the proper temperatures then you will not contract avian flu. Eggs should not be served undercooked.

Raw poultry should be cooked to 165°F. Raw eggs should be cooked to 160°F.

Q. How can USDA assure consumers that avian flu infected meat will not enter the food supply?

A. The chance of infected poultry entering the food chain is extremely low. As part of the USDA highly pathogenic avian flu response plan, infected birds do not enter the food supply. Additionally, USDA's Food Safety and Inspection Service inspection program personnel are assigned to every federally inspected meat, poultry and egg product plant in America. All poultry products for public consumption are inspected for signs of disease both before and after slaughter. The "inspected for wholesomeness by the U.S. Department of Agriculture" seal ensures the poultry is free from visible signs of disease.



SEPARATE

Q. Does proper food handling prevent avian flu?

A. Avian flu is not transmissible by eating properly prepared poultry, so properly prepared and cooked poultry and eggs are safe to eat. The chance of infected poultry or eggs entering the food chain is extremely low because of the rapid onset of symptoms in poultry as well as the safeguards USDA has in place, which include testing of flocks, and Federal inspection programs. USDA works to educate the public about safe food handling practices in response to numerous questions from the public about the human risk associated with avian flu.



COOK

Q. What proper food handling practices can help protect from avian flu?

A. Proper food handling and cooking procedures can be accomplished by following the food safety steps: Clean, Separate, Cook, and Chill

Clean:

Hands should be washed before and after handling raw food products.

- Wet hands with soap and warm water. Rub hands for 20 seconds. Rinse under warm, running water. Dry hands with clean towel. Hands should be washed before and after handling uncooked chicken and other poultry or eggs.

Wash your utensils, cutting boards, and countertops with hot, soapy water after preparing each food item.

Separate:

Prevent cross-contamination by keeping raw poultry and eggs and their juices away from other foods in the refrigerator.

Use separate cutting boards and utensils for raw meat and ready to eat foods.

Cook:

Ensure raw poultry and eggs are cooked to the proper temperature using a food thermometer. Place thermometer in the thickest part of the food product to make sure all parts of the poultry (with no "pink" parts) are reaching 165°F for poultry and 145°F for 15 seconds for eggs/egg products.

- Make sure all raw eggs are cooked to proper temperature before serving.

Chill:

Refrigerate all leftovers at 41°F up to 7 days.



CHILL

Q. Where can I get more information about safe food handling of raw poultry and eggs?

A. [Questions and Answers Regarding the Safety of Eggs During Highly Pathogenic Avian Influenza Outbreaks](#) | FDA