



Several hundred ill
with *Salmonella*
Enteritidis; multi-state
outbreak linked to
shell eggs



Recalled eggs have been sold
under multiple brand names:
Lucerne, Albertson, Mountain
Dairy, Ralph's, Boomsma's,
Sunshine, Hillandale, Trafficanada,
Farm Fresh, Shoreland, Lund, Dutch
Farms and Kemps.



The U.S. Centers of Disease Control and Prevention (CDC) is investigating an outbreak of *Salmonella* Enteritidis linked to shell eggs. The outbreak, which began in May and appears to be ongoing, has been linked to an estimated several hundred illnesses

Investigations into over 250 illnesses in California, Colorado, and Minnesota have revealed several restaurants or events where more than one ill person with the outbreak strain has eaten.

California health officials confirmed that the outbreak has been tracked to in-shell eggs from Wright County Egg in Galt, Iowa, which launched a recall of an estimated 228 million eggs on August 13.

The recall covers eggs in their shells packed by Wright County Egg between May 16 and Aug. 13. They come in cartons ranging from six to 18 eggs and are marked with plant numbers P-1026, P-1413 and P-1946.

- Eggs can carry *Salmonella* and need to be cooked to 145°F for 15 seconds to reduce risk.
- Eggs should be stored in the refrigerator/cooler and held below 45°F
- Use pasteurized eggs as a replacement for raw egg dishes.