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Registered BC egg farmers adhere to high standards to ensure top quality 'Canada Grade A' eggs for British Columbians

Preliminary investigations by the BC Centre for Disease Control (BCCDC) implicate ungraded eggs in a recent rise of human salmonellosis cases reported in the Greater Vancouver area. The British Columbia Egg Marketing Board (BCEMB) supports BCCDC's vigilance in monitoring this situation. It is important that consumers and foodservice providers recognize the value of *Canada Grade A* eggs and give due attention to proper egg storage, handling and cooking.

Canada Grade A eggs are inspected, washed, and graded to ensure their safety, cleanliness, and topnotch quality. Consumers and foodservice providers also have the responsibility to continue proper egg handling techniques after purchasing *Canada Grade A* eggs.

Undue risk to the egg-consuming public is unacceptable to British Columbia's 132 registered egg farmers and industry partners. We work together to ensure that *Canada Grade A* eggs purchased at reputable suppliers and retailers meet the highest food safety standards. Our egg farmers adhere to the national *Start Clean Stay Clean™* Program and on-farm food safety standards which include regular inspections each year to test farms specifically for salmonella bacteria.

We remind consumers to practice safe food handling methods at home and at work:

- Eat well-cooked eggs (with solid yolk and egg white);
- Avoid raw and runny eggs;
- Keep eggs refrigerated in their original cartons in the main body of the fridge;
- Wash your hands before and after handling eggs, especially before handling other cooked foods;
- Avoid cross-contaminating raw egg content between cooking utensils and surfaces.