

## RAW AND RISKY

# on the Menu

### RAW EGG CAN BE FOUND IN:

*Aioli*

*Mayonnaise*

*Mousse*

*Hollandaise sauce*

*Custard*

*Egg nog*

*Deep fried ice-cream*

*Uncooked biscuit dough*

*Cake batter*

*Steak tartare*

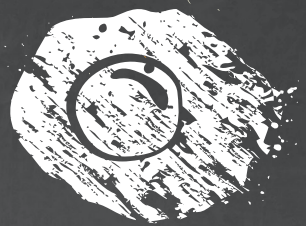
*Creme anglaise*

*Tiramisu*



**IF YOU ARE MAKING ANY  
OF THESE DISHES, EXTRA  
CARE NEEDS TO BE TAKEN TO  
PREVENT FOOD POISONING  
FROM SALMONELLA BACTERIA**

Recent food poisoning ('gastro') outbreaks have been linked to foods that have been made with either raw or lightly cooked eggs. Salmonella bacteria are found on eggs and so it's important to take extra care when handling them, so they don't grow to a harmful number and cause illness.



### Tips for handling eggs safely

- Shells are porous so DO NOT wash eggs
- Never use cracked and/or dirty eggs
- Eggs from an approved producer should have a unique stamp or mark on them
- Use separate chopping boards, bowls and utensils for different foods to avoid transferring bacteria onto other foods (known as 'cross contamination')
- Do not use shells to separate the yolk from the white
- Ensure you wash everything including your hands, after handling raw eggs
- Store egg dishes in the refrigerator until needed and throw out if they have been out for more than 4 hours

Anyone can be affected by food poisoning, but certain people are at a greater risk of suffering from a severe case including pregnant women, young children under 5 years, elderly people or those with a weakened immune system.

For more information,  
visit our website  
**[www.logan.qld.gov.au](http://www.logan.qld.gov.au)**  
or speak to an  
Environmental  
Health Officer.



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