



Jim Doyle  
Governor

1 WEST WILSON STREET  
P O BOX 2969  
MADISON WI 53701-2969

Karen E. Timberlake  
Secretary

**State of Wisconsin**  
Department of Health Services

Telephone: 608-266-8481  
FAX: 608-267-0352  
TTY: 888-241-9432  
dhs.wisconsin.gov

**Date:** August 31, 2010

DQA Memo 10-022

<b>To:</b>	Adult Day Care	ADC	05
	Adult Family Homes	AFH	09
	Ambulatory Surgery Centers	ASC	05
	Certified Mental Health and AODA	CMHA	05
	Clinical Lab Improvement Amendments	CLIA	06
	Community Based Residential Facilities	CBRF	12
	End Stage Renal Dialysis Units	ESRD	05
	Facilities for the Developmentally Disabled	FDD	05
	Home Health Agencies	HHA	05
	Hospices	HSPCE	07
	Hospitals	HOSP	08
	Nursing Homes	NH	09
	Outpatient Rehabilitation Facilities	OPT/SP	04
	Personal Care Providers	PCP	04
	Residential Care Apartment Complexes	RCAC	08
	Rural Health Clinics	RHC	04

**From:** Alfred C. Johnson, Director  
Bureau of Technology, Licensing & Education

**cc:** Otis Woods, Administrator  
Division of Quality Assurance

Nationwide Egg Recall

The U.S. Food and Drug Administration (FDA) has recently reported an “URGENT Nationwide Egg Recall – *Eggs in Their Shells May Put Consumers at Risk for Salmonella*”(FDA News Release, August 19, 2010).

Epidemiological outbreak data repeatedly identify five major risk factors related to employee behaviors and preparation practices in retail and food service establishments as contributing to foodborne illness:

- Improper holding temperatures
- Inadequate cooking, such as undercooking raw shell eggs
- Contaminated equipment
- Food from unsafe sources

- Poor personal hygiene

Food borne illness is a serious health issue for all persons, but persons who are elderly, have weakened immune systems, or suffer from chronic disease such as diabetes are at a higher risk of severe illness due to *Salmonella* Enteritidis. The FDA 2009 Food Code defines “highly susceptible populations” as persons who are more likely than other people in the general population to experience foodborne disease because they are:

- (1) Immunocompromised; preschool children, or older adults; and
- (2) Obtaining FOOD at a facility that provides services such as custodial care, health care, or assisted living, a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

These individuals are most at risk for getting *Salmonella* Enteritidis. “The infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with antibiotics (<http://www.cdc.gov/Features/SalmonellaEggs/>). The symptoms of *Salmonella* Enteritidis include diarrhea, fever, nausea, vomiting, abdominal pain, and headaches. These symptoms can vary in both severity and onset.

Food service operations in health care and community settings must guard against outbreaks of foodborne illness. Measures must be in place to protect residents, clients and patients living in health care and community settings:

- Under no circumstances should raw eggs be served.
- In facilities with “highly susceptible” populations, pasteurized egg products or pasteurized in-shell eggs must be used in place of pooled eggs or raw or undercooked eggs. (Using unpasteurized, shell eggs to prepare undercooked eggs for eating increases the risk of a highly susceptible population being infected with *Salmonella* Enteritidis which could lead to a life-threatening illness.)
- Eggs and egg-containing foods must be refrigerated at temperatures of 41° or below or kept hot at 135° F or higher.
- Do not keep eggs warm or at room temperature at any time.
- Never accept cracked or broken raw shell eggs. Discard any cracked eggs.
- Unpasteurized eggs must be thoroughly cooked so that the yolk and white are solid.
- Do not accept or use eggs that have passed their “expiration,” “sell by” or “use by date.”
- Review procedures to prevent cross-contamination between raw eggs or foods containing raw eggs; including with hands, surfaces, utensils and other foods.
- Wash hands and wash, rinse and sanitize cooking utensils and food preparation surfaces with appropriate chemical sanitizer after contact with raw eggs.

Eggs are not the only source of *Salmonella* Enteritidis. Other foods implicated in *Salmonella* Enteritidis outbreaks include meats and meat products, poultry, and combination foods, (i.e.,

salads) that contain the previously mentioned food products. Food handlers and others who are infected with the bacterium can also spread *Salmonella* Enteritidis. Food service employees need to comply with meeting reporting requirements and informing their manager if they are experiencing vomiting, diarrhea, jaundice, and/or sore throat with fever.

Food service employees need to be educated about effective food safety, including purchasing, storing and handling foods properly, cooking foods to proper temperatures, using effective hand washing practices, keeping food contact surfaces clean and sanitized, preventing cross-contamination, signs and symptoms of illness whether at home or at work, and review sick employee responsibilities in foodservice (FDA 2009 Food Code). Facilities/institutions also have a responsibility to help residents and visitors understand safe food handling practices.

An online source by the Centers for Disease Control and Prevention (CDC) – “Tips to Reduce Your Risk of *Salmonella* from Eggs.” can be accessed at:

<http://www.cdc.gov/Features/SalmonellaEggs/>.

To monitor the status of this egg recall, updates are available at:

<http://www.fda.gov/Food/NewsEvents/WhatsNewinFood/ucm223536.htm>

If you have any questions, please call Vickie Bergquist, Dietary Services Consultant, Division of Quality Assurance at (920) 983-3184.