

Information on the Wright County Egg of Galt, Iowa voluntary egg recall 8-19-10

Louisiana is not included in the Wright County Egg of Galt, Iowa voluntary egg recall.

Wright County Egg of Galt, Iowa does not sell eggs in Louisiana. Wright County Egg is supplied with eggs from several federally registered egg packing plants.

All egg packing plants in the United States are registered with the United States Department of Agriculture (USDA) and are assigned plant identification numbers.

Companies selling eggs in Louisiana are required to have an egg marketing license issued by the Louisiana Department of Agriculture and Forestry (LDAF).

The egg packing plants listed in the recall are 1026, 1413, 1946, 1091, 1951, 1686, 1720 and 1942. Of these plants, only plant 1026, operating under the Quality Eggs Environ Division of Dows, Iowa, has an active license with LDAF's Poultry and Eggs division. Quality Eggs does not sell directly into locations in Louisiana. Routinely, LDAF food safety inspectors are in state grocery stores on a daily basis to ensure that food safety standards are met. However, the LDAF inspectors are spending extra time looking for any eggs subject to the recall

The egg recall includes California, Arizona, Missouri, Minnesota, Texas, Georgia, Washington, Oregon, Colorado, Nevada, Iowa, Illinois, Utah, Nebraska, Arkansas, Wisconsin and Oklahoma.

Eggs included in the recall are packaged under the following brand names: James Farms, Glenview, Pacific Coast, Lucerne, Albertsons, Mountain Dairy, Ralph's, Boomsma's, Sunshine, Hillandale, Trafficanda, Farm Fresh, Shoreland, Lund, Dutch Farms, Kemps, Bayview, Sun Valley and Nulaid.

While some of the egg brands listed in the recall are sold in Louisiana, namely Albertsons, Dutch Farms and Hillandale, none are supplied by Wright County Egg of Galt, Iowa.

The eggs included in the recall have the potential to be contaminated with Salmonella.

Salmonella enteritidis is a bacterium that can be contained within eggs. While eggs may look normal in appearance, inadequate refrigeration, improper handling and insufficient cooking are all factors that may contribute to outbreaks. It is important to know that Salmonella is destroyed by heat. A person infected with the Salmonella bacterium can experience a fever, abdominal cramps, and diarrhea beginning 12 to 72 hours after consuming a contaminated food or beverage.

Proper Food Safety Information:

There are four basic tenets of safe food-handling practices when it comes to eggs: Clean, Separate, Cook and Chill. This includes thoroughly cleaning your hands, as well as the surfaces and utensils that come into contact with raw eggs – an important step for avoiding cross-contamination.

Be sure to separate eggs from other foods in your grocery cart, grocery bags and in the refrigerator to prevent cross-contamination.

In addition, eggs should be cooked until the white and yolks are firm or, for dishes containing eggs, until you reach an internal temperature of 160 degrees Fahrenheit. Salmonella is destroyed by the heat of cooking.

Lastly, eggs should always be kept in the main section of the refrigerator at a temperature between 33 and 40 degrees Fahrenheit, and eggs accidentally left at room temperature should be discarded after two hours.

For more information on the recall and safe handling of eggs, visit www.EggSafety.org, www.IncredibleEgg.org/egg-facts/egg-safety or www.fightbac.org