

Lead Food officers

REHIS

SFELC

27<sup>th</sup> December 2018

**FSS/ENF/18/020**

Dear Colleagues,

**FOR INFORMATION and ACTION AS NECESSARY:**

**SALMONELLA ENTERITIDIS t5.175 & t5.360 OUTBREAK**

To make you aware that our colleagues at the Food Standards Agency (FSA) are currently involved in the investigation of an ongoing multi-country outbreak caused by a particular strain of *Salmonella* Enteritidis. Although the source of the outbreak has not been confirmed, some of the cases have been linked to the consumption of eggs originating from Poland that have been prepared into various dishes and served at catering premises, particularly Chinese restaurants.

Public Health England (PHE) are leading a national, multi-agency outbreak control team in order to provide evidence to identify and support potential control measures to mitigate the impact of the outbreak. This includes representation from the FSA, Animal and Plant Health Agency (APHA) and local authorities. Health Protection Scotland have informed us that the last reported case associated with this multi-country outbreak was in September 2018, since then there have been no confirmed cases in Scotland.

FSS would request that as part of routine interaction with food business operators, local authorities reinforce messages on appropriate egg handling and hygiene practices, in particular:

- Store eggs in a cool, dry place, preferably in the fridge, and clean the storage area regularly;
- Keep eggs away from other foods, when they are still in the shell and when you have cracked them open;
- Don't use damaged or dirty eggs;
- Be careful not to splash raw egg onto other foods, surfaces or dishes;
- If you are breaking eggs to use later (sometimes called 'pooling') keep the liquid egg in the fridge and take out small amounts as needed;
- Use all 'pooled' liquid egg on the same day and don't add new eggs to top it up;
- Use pasteurised or Lion Code Eggs for raw or lightly cooked eggs;
- Always wash and dry your hands thoroughly before and after touching eggs or working with them;
- Clean food areas, dishes and utensils thoroughly and regularly, using warm soapy water, after working with eggs;
- Serve egg dishes straight away, or cool them quickly and keep chilled;
- All work that involves handling raw eggs should be done, ideally at one time. Remember that drips of egg and broken shells could spread bacteria. Therefore, you should dispose of the shells carefully, and thoroughly clean surfaces, sinks, dishes and utensils before starting a different type of work. All staff should wash their hands with warm water and soap, and dry them thoroughly, before and after working with eggs.

Please let me know if you have any questions.

Yours Sincerely

A handwritten signature in blue ink that reads "Patrick Smyth". The signature is written in a cursive style with a period at the end.

Patrick Smyth

Senior Environmental Health Manager

Food Standards Scotland