



Name \_\_\_\_\_ Class \_\_\_\_\_ Date \_\_\_\_\_

**Eggs Part 2:** Eggs go through many different steps to ensure they are safe in the days before they reach grocery store shelves. Consumers also play an important role in safe egg handling practices.

## Fill in the Blank

1. The risk of contracting Salmonella from eggs today is very \_\_\_\_\_.
2. On each egg carton, there is a three-digit number called the \_\_\_\_\_ that indicates the exact day of the year the eggs were packed.
3. After purchasing eggs, consumers are responsible for practicing egg safety, including proper \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_.
4. When preparing eggs, it is important to remember to wash \_\_\_\_\_ and \_\_\_\_\_ to avoid cross-contamination or raw egg consumption.

## True or False

1. After eggs leave the barn, the first step is candling to check for imperfections.  
\_\_\_\_\_
2. It takes about 48-72 hours from the time an egg is laid before it leaves for a grocery store or restaurant.  
\_\_\_\_\_
3. The Egg Safety Rule offers guidelines for farmers for the safe production, storage and transportation of eggs, but consumers play a part in safe egg handling too.  
\_\_\_\_\_
4. Eggs are regularly tested for Salmonella. Heat destroys bacteria, so it is important for consumers to cook eggs to 160°F or until egg whites are firm.  
\_\_\_\_\_
5. Eggs can remain fresh for four to five weeks past their pack date when properly stored in the refrigerator.  
\_\_\_\_\_

**Extension:** Eggs are typically sold in packages of a dozen - do some quick research to learn why. What other things are often packaged as twelve?

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