

Easter Egg Handling and Safety Tips

Eggs are often handled several times during Easter activities, increasing the risk of bacterial contamination. To prevent this, wash your hands thoroughly before cooking, cooling, decorating, or handling eggs. If you plan on eating your decorated eggs, keep them refrigerated as much as possible.

The trick to enjoying hard-boiled eggs for a snack, salad topping or egg salad after Easter? Keep them refrigerated!

- Raw and hard-boiled eggs should always be kept refrigerated at a temperature of 40°F or lower.
- Hard-boiled eggs must be refrigerated within 2 hours after cooking in an uncovered bowl in the refrigerator to remain safe to eat. Do not store hard-boiled eggs in the carton.
- Hard-boiled eggs, still in the shell, are safe in the fridge for up to one week after cooking.
- Peeled, hard-boiled eggs should be consumed within 48 hours.
- If you're not decorating hard-boiled eggs immediately after cooking, store them in an uncovered bowl in the refrigerator. Refrigerate again after they are decorated.
- If you hide eggs for an egg hunt, ensure they don't come into contact with dirt, animals, or lawn chemicals, and refrigerate them again after being found.
- If you plan on consuming your decorated eggs, discard any cracked eggs and/or eggs that have been out of refrigeration for more than 2 hours. If your decorated eggs have been out of refrigeration for longer than 2 hours, keep them on display and cook another batch of hard-boiled eggs for eating.



Hard boiling eggs is simpler than you think!
Watch this video for step-by-step instructions:

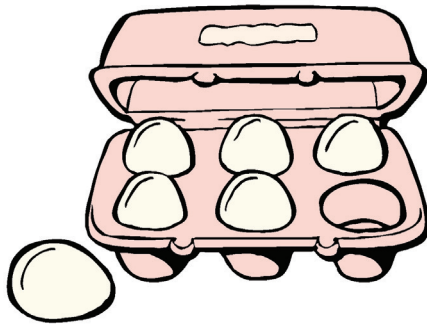


DO

- For food safety, eggs should always be cooked to a minimum internal temperature of 160°F. The internal temperature of a hard-boiled egg well exceeds 160°F.
- Store raw and hard-boiled eggs in the refrigerator at a temp of 40° F or lower.
- If you plan on consuming your decorated eggs, always decorate with food-safe dyes and adhesives.
- Discard any cracked eggs during decorating or while on display.

DON'T

- Do not pierce eggs before cooking as this can introduce bacteria and cause cracks.
- Do not microwave eggs in their shells due to the risk of explosion.
- Do not re-use egg cartons to store hard-boiled eggs. It is important to note that egg cartons are meant for single use as they can harbor bacteria from raw eggs and can still be a source of contamination when used for storing cooked eggs.



How to Empty Eggs for Craft Projects

- Wash the eggs with warm soapy water and dry with a clean paper towel.
- Use a sterilized needle or skewer to make holes at both ends.
- Break the yolk with the needle and shake or use a baster to gently push air into the egg shell to remove the contents.
- Rinse the empty shell under cool water and let dry.
- To save the yolks and white for later use, stir the egg whites and yolks together, pour into storage container and refrigerate up to 2 days or label with the number of eggs, date and freeze up to one year.
- Another tip is to measure out 3 tablespoons of beaten egg (equal to one egg) and place in muffin tin or ice cube tray and freeze. Once frozen, transfer to freezer container for storage. Thaw frozen eggs overnight in the refrigerator or under cold running water. Do not thaw frozen eggs at room temperature.
- Use the contents of the emptied egg shells in recipes or baked goods that are thoroughly cooked. Casseroles, custards, quiches, cakes or breads are good uses for eggs emptied from their shells.