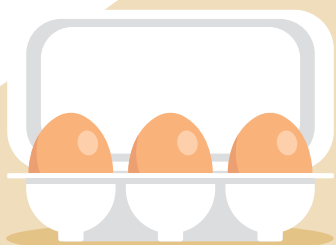


# Ungraded Eggs: From Farm to Table

## CONSUMER INFORMATION

### What are ungraded eggs?

Ungraded eggs come from small farms or backyard flocks and have not been inspected at a government licensed facility. These farms are not required to have an on-farm food safety program and may pose an increased risk of Salmonella. To reduce this risk of food borne illness, ungraded eggs must be stored, handled and cooked properly.



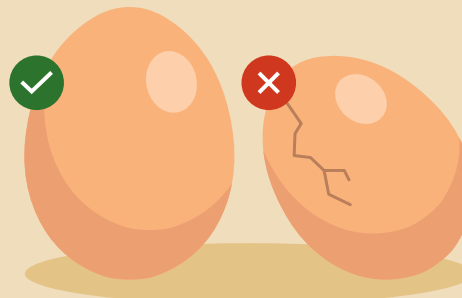
### 2. Transporting

**Keep eggs cool and protected** on your way home.



### 4. Handling

**Wash hands** with soap and warm water after handling eggs. **Clean and sanitize utensils and working surfaces** that have contacted the eggs.



### 1. Purchasing

**Choose clean and uncracked eggs.**

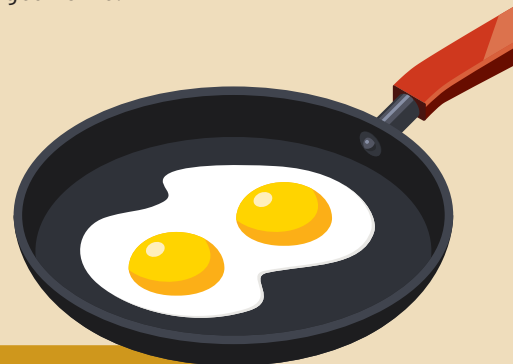
Purchase them at the end of your shopping trip to keep them cold.



### 3. Storing

**Refrigerate eggs**

as soon as you get home.



### 5. Cooking

**Cook eggs** to a safe internal temperature of **74°C** before eating.