

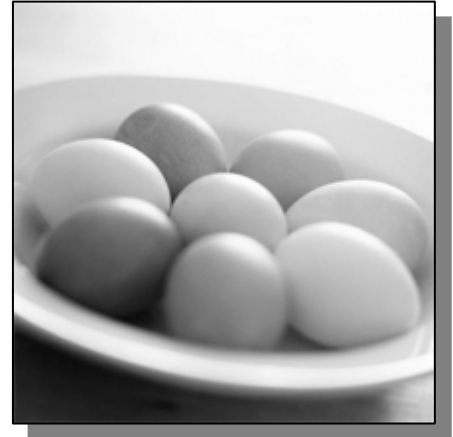
# Egg Handling and Safety Tips at Easter

## Lancaster County

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Easter is a happy time, a time to celebrate the coming of spring and the new life that's all around us in the flowers, trees, animals and birds. Along with the deep religious meaning, it's also an occasion for gifts and games, and many of these involve Easter eggs. It's been a custom to color, decorate and exchange eggs for hundreds of years.



### Egg Handling and Safety Tips

There are some important safe handling methods to remember this time of year when you're decorating, cooking or hiding those eggs since eggs are handled a great deal more than usual around Easter. Remember to:

- Wash your hands thoroughly with hot soapy water and rinse them before handling the eggs when cooking, cooling, dyeing and hiding them.
- Be sure and inspect the eggs before purchasing them, making sure they are not dirty or cracked. Dangerous bacteria may enter a cracked egg.
- Store eggs in their original cartons in the refrigerator rather than the refrigerator door.
- If you're having an Easter egg hunt, consider hiding places carefully. Avoid areas where the eggs might come into contact with pets, wild animals, birds, reptiles, insects or lawn chemicals.
- Make sure you find all the eggs you've hidden and then refrigerate them. Discard cracked eggs.
- As long as the eggs are NOT out of refrigeration over two hours, they will be safe to eat. Do not eat eggs that have been out of refrigeration more than two hours. Refrigerate hard-cooked eggs in their shells and use them within 1 week.
- If you are planning to use colored eggs as decorations, (for centerpieces, etc.) where the eggs will be out of refrigeration for many hours or several days, discard them after they have served their decorative purpose.