

For more information on handling eggs and other foods safely, call toll-free

US Food and Drug Administration
Food Information Line (English only)
1(888) SAFEFOOD

US Department of Agriculture
Meat and Poultry Hotline
1(800) 535-4555 (English only)
TTY: 1(800) 256-7072

or

contact the **Miami-Dade County
Cooperative Extension Service (305)888-5010**

*Pouplis information korman pou kimbé ze ak
lot mangé bien contacte local*

**Cooperatif Extention ofis nan
Miami-Dade County (305)888-5010**



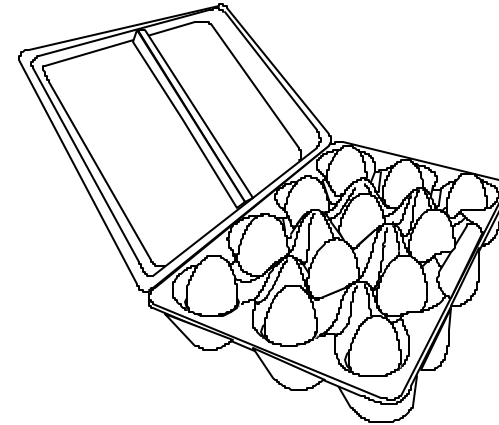
This brochure was developed and produced by

“Fight BAC South Florida”

(a joint project of the US Food and Drug Administration Florida District and the University of Florida Miami-Dade County Cooperative Extension Service)

Safe Eggs

Sé kí pa gaté



Fresh eggs may contain bacteria that can cause serious illness, especially in children, the elderly, and persons with weakened immune systems. **You can avoid illness from eggs by following the simple precautions explained in this brochure.**

Zé cru gín gém oubwen mícrob kí ka pabab kosé maladí espeíalman pou tí moun, grand moun, ak moun kí gín yín sístem you tré jéb. Ou kapab évité maladí kí sotí nan sé cru, sí ou suív simp consé-y ké ou ba ou nan tí lív sa-a.

IN THE STORE

Buy only eggs that are

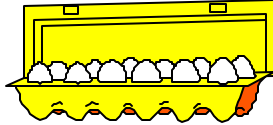
- Refrigerated.
- Clean.
- Not cracked.
- Not expired.



AT HOME

Store eggs

- In original carton.
- In colder section of refrigerator (not in the door).



Use eggs

- Within 4-5 weeks from date of purchase.

Cook eggs

- Until the yolk and white are firm.
- Casseroles and other egg dishes to 160°F.



Serve

- Cooked eggs and egg dishes immediately after cooking

CAUTION!

- Wash hands before and after handling raw eggs.
- Don't leave eggs out of the refrigerator for more than 2 hours.
- Use pasteurized eggs or egg substitute in recipes that require raw or lightly cooked eggs.



NAN MAKET LA

Acheté zé selnan kí nan

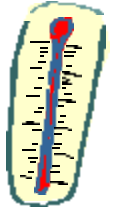
- Frijidé.
- Zé kí prop.
- Kí pa krazé.
- Ké dat yo pa expiré.



LA Kay

Kimbé zé yo

- Nan Mim-m bouat caton ké ou acheté li-a.
- Nan plas kí pí fré nan frijidé-a (pa kité zé yo nan pot frijidé-a).



Sévi ak zé-a nan

- 4-5 Sémén-n komansé sou dat ké ou té achété li-a.

Sé cuit

- Cuit zé-a jus ka se ké jón-n nan ak blanch sé-a bwen du.
- Pou lot plat ki fé, oubwen ki preparé ak sé kimbé yo nan gnou tamperatu 160°F.



Sévi zé cuit ak plat ki preparé ak zé

- **tu** suit apré yo finn cuit.

Précoswon!

- Lavé min nou apré ou fin n touché zé cru.
- Pa kilé zé déyó san li pa nan frijidé pou plis ké 2 zé de tan.
- Utilizé zé kí esterilize nan récé ki fét ak sé cru oubien zé ki pa bien bouilli yo.

