
To:	General Practices, Pharmacists, After-Hours Centres and Emergency Departments in the greater Wellington and Wairarapa regions
From:	Dr Craig Thornley, Medical Officer of Health
Date:	17 June 2021
Title:	Salmonella detected in egg production – food safety messages

Please distribute the following information from New Zealand Food Safety to relevant staff in your organisation.

All public health alerts are available at www.rph.org.nz/publichealthalerts

Salmonella detected at egg producer: food safety messages

New Zealand Food Safety has advised that *Salmonella* Enteritidis has been detected in samples taken from a North Island egg producer. Those with health concerns after consuming eggs or poultry are being advised to seek medical advice from their doctor or from Healthline.

This Public Health Alert has been circulated to alert you that patients may approach you for advice.

Key points from the media release are as follows:

- To date no eggs have tested positive for *Salmonella* Enteritidis
- However, it is possible that some eggs could contain salmonella bacteria
- Consumers are advised to take food safety steps to protect against salmonella:
 - Store eggs in the fridge
 - Cook eggs thoroughly, until the white is firm and yolk has begun to thicken
 - Wash hands after handling eggs
 - Do not consume eggs after the recommended date on the carton
 - Don't serve raw eggs to children under 2 years of age, pregnant women, the frail and elderly, and people with low or compromised immunity
 - Keep surfaces and kitchen utensils clean and dry before and after handling eggs
 - Use clean eggs free from dirt, faecal matter and cracked shells

For further information, please see the Ministry for Primary Industries media release [here](#).

The information contained in this message is legally privileged and confidential. If the reader of this message is not the intended recipient, you are hereby notified that use, dissemination, distribution or reproduction of this message is prohibited. If you have received this message in error, please notify us immediately. Thank you.

He ture no nga korero katoa kei roto o tenei karere, no reira, kia tupato. Mehemea kaore matau kua e mau. Me whakamohiotia atu ki to Tari, me te mea nana I tonu mai. E Tika Hoki.

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Symptoms of Salmonella illness include abdominal cramps, diarrhoea, fever, headache, nausea and vomiting. It can be serious in people with reduced immunity, frail elderly, children under 2 years, and pregnant women.

Wellington SCL advises that laboratory testing is not routinely recommended for most people with acute diarrhoea. Acute diarrhoea is usually self-limited and management is focused on preventing dehydration. Antibiotics are not indicated for the majority of people with acute infectious diarrhoea.

BPAC recommends testing for faecal pathogens in patients with diarrhoea in the following groups: diarrhoea that has not improved after 5 days; aged under 5 or over 70; rural residence or exposure; bloody diarrhoea; immunocompromised; recent overseas travel; food handler; raw seafood ingestion; or part of a possible cluster or outbreak (detected locally).

Resources:

Information on salmonellosis on the [Ministry of Health](#) and [Ministry for Primary Industries](#) webpages

[MPI Media Release](#)

Home food safety advice is available on the Ministry for Primary Industries [Clean Cook Chill](#) page

MPI contact details for food safety concerns: 0800 00 83 33; info@mpi.govt.nz