

# Is there a risk of salmonella from eating raw eggs?



Categories:

Food Safety

Salmonella is a food poisoning bacteria that can be killed instantly at 74°C so eggs will always be safe when cooked properly. Dishes containing uncooked eggs are more susceptible to Salmonella bacteria and need to be prepared and stored carefully. Salmonella risk can be minimised by throwing out cracked or dirty eggs, storing them immediately and safely in the fridge inside the carton they came in, and throwing out any eggs once they reach their best before date.



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