

Salmonella Enteritidis Response Plan- An Approach to Salmonella Enteritidis Detection



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This report provides a guideline for industry response in the event of a Salmonella Enteritidis outbreak.



The Australian egg industry is currently considered to be free of Salmonella Enteritidis (SE), a significant cause of human food poisoning in many countries. However, the potential cost to the community and to the egg industry, should it become established in Australia, is very high.

Currently, there is no formalised response program from the various government jurisdictions if SE is detected. This document aims to produce a response plan that can be used by industry and government. This response plan will be implemented independent of the detection being a consequence of passive surveillance or because of a food safety outbreak. It is recognised that this response plan has no formal or legal jurisdiction unless implemented and enforced by the responsible government authority.

The SE response plan objectives are as follows:

- To rapidly contain the infection on infected farms;
- To recall and destroy or divert to processing any potentially contaminated eggs;
- To rapidly determine the extent of infection in the industry; and
- To eliminate the infection from infected farms.

For consumer-friendly information on [eggs and salmonella click here](#).