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## Press Release

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE: Aug. 19, 2010

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### **Salmonella cases confirmed in Alaska**

*Eggs suspected in all cases*

(Anchorage, AK) — The Alaska Department of Health and Social Services, Section of Epidemiology, has confirmed two cases of salmonella associated with shell eggs in Alaska. The two cases, one from Anchorage and one from Homer, both tested as a match for the salmonella strain identified in the national recall.

A third possible case, from a Girdwood resident who ate raw eggs in brownie batter, will need to be confirmed through laboratory testing.

Salmonella can also be passed from person to person. Proper hand-washing following using the bathroom, before and after food preparation, and before eating are the best defenses against the spread of the bacteria.

Symptoms include nausea, diarrhea, fever, chills and body aches.

### **Information for Consumers (from the FDA)**

- Don't eat recalled eggs or products containing recalled eggs. Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund. Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.
- Keep shell eggs refrigerated at  $\leq 45^{\circ}$  F ( $\leq 7^{\circ}$  C) at all times.
- Discard cracked or dirty eggs.
- Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.

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- Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.
- Do not keep eggs warm or at room temperature for more than 2 hours.
- Refrigerate unused or leftover egg- containing foods promptly.
- Avoid eating raw eggs.
- Avoid restaurant dishes made with raw or undercooked, unpasteurized eggs. Restaurants should use pasteurized eggs in any recipe (such as Hollandaise sauce or Caesar salad dressing) that calls for raw eggs.
- Consumption of raw or undercooked eggs should be avoided, especially by young children, elderly persons, and person with weakened immune systems or debilitating illness.

Recall information is available from the Department of Environmental Conservation press release at: [http://dec.alaska.gov/press\\_releases/index.htm](http://dec.alaska.gov/press_releases/index.htm)

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