

# SALMONELLA IN EUROPE

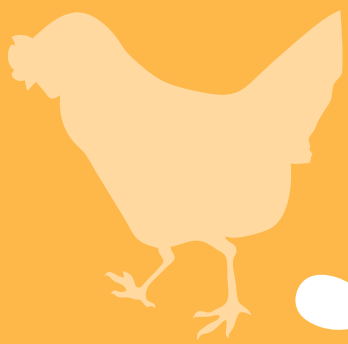
Reduce food safety risk through shared responsibility

## What is *Salmonella*?

**Salmonellosis** is a disease you get by eating contaminated food or by touching animals carrying the *Salmonella* bacteria.

*Salmonella* is one of the most common causes of **foodborne illness**.

*Salmonella* can cause **fever, abdominal pain, diarrhoea, nausea,** and can possibly lead to **death**.



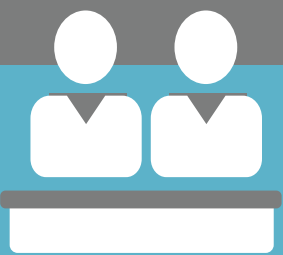
**eggs** are a common source of human *Salmonella* infection



There are over  
**85 000**  
cases of human salmonellosis reported each year in the European Union

Salmonellosis in humans is preventable

## Everyone can help make eggs safe



### POLICY-MAKERS SHOULD

- Address food safety risks along the entire food chain
- Promote collaboration between the health, veterinary and agriculture sectors
- Encourage *Salmonella* control programmes in poultry production and set targets
- Work with the food industry to ensure compliance with food safety measures



### FOOD HANDLERS AND CONSUMERS SHOULD

- Use only fresh, clean, uncracked eggs
- Wash hands, surfaces and equipment before and after contact with eggs
- Keep eggs refrigerated
- Cook eggs thoroughly
- Avoid leaving cooked eggs at room temperature for more than 2 hours
- Use pasteurized eggs when preparing foods that won't be cooked further, such as mayonnaise

Sources: WHO, European Centre for Disease Prevention and Control, European Food Safety Authority