



CITY OF LONG BEACH

DEPARTMENT OF HEALTH AND HUMAN SERVICES

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Nationwide Recall of Shell Eggs Due to Potential Health Salmonella Contamination

City Health Officer, Dr. Helene Calvet is warning consumers not to eat eggs from Wright County Eggs or Hillendale Farms in Iowa, because they may be contaminated with Salmonella, a bacteria that can cause serious health problems. At this time, there are three separate recalls involving the two Iowa egg farms. The eggs were distributed to 16 States, including California. The recall covers only shell eggs with the following plant numbers, three digit date codes and brands:

Wright County Eggs, Galt Iowa

August 13, 2010 Recall:

Plant Number	Three Digit Date Code
P-1026	136 to 225
P-1413	
P-1946	

Brands Impacted: Lucerne, Albertson, Mountain Dairy, Ralphs, Boomsma, Sunshine, Hillendale, Trafficanda, Farm Fresh, Shoreland, Lund, Dutch Farm and Kemps

August 18, 2010 Recall:

Plant Number	Three Digit Date Code
P-1720	136 to 229
P-1942	

Brands Impacted: Albertsons, Farm Fresh, James Farms, Glenview, Mountain Dairy, Ralphs, Boomsma, Lund, Kemps and Pacific Coast Eggs.

Hillendale Farms, Iowa

August 20, 2010 Recall:

Plant Number	Three Digit Date Code
P-1860	099 to 230
P-1663	137 to 230

Brands Impacted: Hillendale Farms, Sunny Farms, Sunny Meadows, Wholesome Farms and West Creek.

The plant Identification codes can be found stamped on the end of the egg carton. The plant number is preceded with the letter "P" and followed by a three digit date number. See photo for an example.



Consumers who believe they may have purchased any of these shell eggs should not eat them but should return them to the place of purchase for a refund or store credit.

Symptoms of Salmonella infection include fever, abdominal cramps, and diarrhea which may be bloody. Most infected people recover within a week; however, some may develop complications that require hospitalization. Infants, the elderly, and people with weakened immune systems are at highest risk for more severe illness.

The CDC recommends the following general precautions for reducing the risk of Salmonella when consuming eggs:

- Keep eggs refrigerated (45 Degrees F) 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.
- 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 two (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 (Caesar's Salad Dressing, Hollandaise Sauce) that calls for raw eggs.
- Consumption of raw or undercooked eggs should be avoided, especially by young children, elderly persons, and persons with weakened immune systems or debilitating illness.

For further information contact the Long Beach Department of Health and Human Services, Food Facility Inspection Program at (562) 570-4132 or online at <http://www.longbeach.gov/health/eh/food/recalls.asp>. Additional information about the egg recall may be obtained at the State of California Department of Health Services website at www.cdph.ca.gov, the Federal Centers for Disease Control and Prevention (CDC) website at www.cdc.gov, or the United States Food and Drug Administration (FDA) at www.fda.gov.