

Easter Egg Food Safety

Spring is upon us and it's time to celebrate special occasions such as Easter! While eggs are used year round, they are especially important for decorating and hiding for Easter egg hunts. The Peterborough County-City Health Unit would like to offer the following tips for a safe and enjoyable Easter:

Before the hunt

- wash your hands thoroughly before handling eggs at every preparation step, from cooking and cooling, to dyeing and hiding
- only use grade A refrigerated eggs, avoiding any with cracked or dirty shells
- after hard boiling the eggs, ensure that they are placed in an uncovered container in the fridge as soon as they are cool enough to handle
- be sure to use food grade dyes when colouring the eggs
- when colouring the eggs, be sure not to crack the shell which could allow harmful bacteria to enter the egg
- keep hard cooked Easter eggs refrigerated until just before the hunt

******Consider buying one set of eggs for decorating
and one set for eating******