



# Technical Bulletin

## Division of Public and Behavioral Health



**Date:** June 19, 2015  
**Topic:** Raw Eggs in Health Facilities and Food Establishments Serving Highly Susceptible Populations  
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**To:** Health Facilities Licensed by the Bureau of Health Care Quality and Compliance

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### Current Situation:

The Division of Public and Behavioral Health has been notified of the current Avian influenza outbreak in parts of the U.S. and Canada which has resulted in the loss of approximately 50 million birds, primarily commercial poultry flocks. No human cases have been detected with the current strain in the United States, Canada, or internationally. However, because of the dramatic reduction in the egg-laying hen population, processed eggs and processed-egg products have been directly impacted. The egg products include **pasteurized shell eggs, pasteurized liquid egg, processed eggs, or pre-cooked eggs**. The egg-supplying hen population is currently estimated to recover in approximately 18 months.

### Current Food Safety Practices Regarding Raw Eggs:

The Division of Public and Behavioral Health understands the present situation directly impacts permitted food establishment's serving highly susceptible populations. However, all current regulations under Nevada Administrative Code 446 regarding raw eggs must be adhered to when serving highly susceptible populations.

An egg or egg product that has not been pasteurized is considered a raw egg. When serving highly susceptible populations, raw eggs and foods containing raw eggs must be thoroughly cooked at a temperature of **145°F (62.8°C) or above for 15 seconds**. If raw eggs are used for omelets or scrambled eggs for highly susceptible populations, they must be combined prior to cooking for one consumer's serving and then served immediately. For baking, such as cakes, muffins, and breads, raw eggs must be combined as an ingredient immediately prior to baking.

Partially cooked egg(s) or soft-cooked egg(s) made from raw eggs may not be served or offered for sale in a ready-to-eat form to a highly susceptible population. Raw eggs must not be used to prepare Caesar salad, hollandaise or béarnaise sauce, mayonnaise, meringue, eggnog, ice cream and egg-fortified beverages. In addition, raw eggs must not be used in recipes or preparations in which more than one egg is broken and the eggs are combined.

### Educational Sources:

*HIGHLY SUSCEPTIBLE POPULATION* means persons who are more likely than other people in the general population to experience foodborne illness because those persons are immunocompromised, preschool-age children or older adults, and may obtain food at a facility that provides services such as custodial care, health care or assisted living, including, without limitation, a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services, including, without limitation, a senior center.

Nevada Administrative Code 446:

<http://www.health.nv.gov/NewFoodCodeUncodifiedforFieldUse.pdf>

United States Department of Agriculture (USDA):

[http://www.aphis.usda.gov/wps/portal/aphis/ourfocus/animalhealth/SA\\_Animal\\_Disease\\_Information/SA\\_Avian\\_Health/](http://www.aphis.usda.gov/wps/portal/aphis/ourfocus/animalhealth/SA_Animal_Disease_Information/SA_Avian_Health/)

Centers for Disease Control and Prevention (CDC):

<http://www.cdc.gov/flu/avianflu/index.htm>

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