

TALKING POINTS**SALMONELLA ENTERITIDIS**

- Salmonella Enteritidis (SE) is a bacterial disease of poultry.
- It can cause foodborne illness in humans such as gastroenteritis (commonly known as 'gastro') when contaminated food is consumed.
- Salmonella Enteritidis can be spread from property to property through the movement of produce including eggs, packaging materials, equipment, feed, rodents, people and vehicles.
- Egg Farmers of Australia has been instrumental in driving states to work on preparation and response plans in the event of an outbreak on egg farms.
- Egg Farmers of Australia co-operates closely with government, and was instrumental in undertaking workshops across the country to provide input into each state's Salmonella Enteritidis outbreak plan.
- Government agencies undertake testing for tracing purposes. If a detection of Salmonella Enteritidis occurs, strict quarantine protocols are put in place.
- Consumers can protect themselves by ensuring that eggs are cooked above 74 degrees. Salmonella is instantly killed when cooking above 74 degrees.