



Raw eggs in mayonnaise blamed as *Salmonella* infects 18 on Guernsey Island in the English Channel



Raw egg dishes including Caesar salad dressing, Hollandaise, mayonnaise, mousses, icings and homemade ice cream have been linked to *Salmonella* outbreaks.

An outbreak of salmonella, blamed on raw eggs used in mayonnaise, has left 18 customers and staff at an unnamed island catering establishment needing treatment.

Patrons and staff became ill after consuming the mayonnaise between June 13th and 17th.

Earlier this year an outbreak of *Salmonella* in Australia was linked to raw egg dishes served by a catering firm. In that outbreak, 79 people, including many who were attending a funeral, became ill.

A 66-year old man spent 12 days in hospital after eating an aioli salad dressing and dipping sauce that was made from raw eggs.

- Eggs can carry *Salmonella* and need to be cooked to reduce risk.
- An egg with a runny yolk poses a greater risk than a completely cooked egg.
- Use pasteurized eggs as a replacement for raw egg dishes.