



Hiding and hunting eggs

- Use refrigerated hard-boiled eggs within one week.
- When hiding the eggs indoors or outdoors, avoid areas where the eggs might come into contact with pets, wild animals, insects, and lawn chemicals.
- Plan the egg hunt so that the eggs will only be unrefrigerated for no more than two hours, and then refrigerate the found eggs right away.
- Do not eat any found eggs with cracked shells or eggs found hours later or the next day.
- Consider using one set of eggs for decorating and hiding and the other set of eggs for eating. Or use plastic eggs for the Easter egg hunt instead.



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Egg Safety Tips

for Easter





Take eggs-tra precaution for a food-safe Easter

As Easter approaches each year, children eagerly await the fun and excitement of Easter egg hunts planned at their homes, schools, and churches. However, if eggs are not prepared and stored properly, they can be unsafe and cause foodborne illness. The following tips will help you ensure safe preparation of hard-boiled Easter eggs for happy hunting and consuming.



Buying and storing eggs

Purchase refrigerated eggs that are not dirty or cracked and are within the "sell by" or expiration date. Take the eggs straight home from the store and refrigerate them immediately.



Cooking and cooling eggs

To properly hard-boil eggs:

1. Place a single layer of eggs in a saucepan with water one inch above the eggs.
2. Cover the pan and bring the water to a boil.
3. Turn off the heat and remove the saucepan from heat to prevent further boiling.
4. Keep the eggs covered in hot water for 15 minutes (18 minutes for extra large eggs and 21 minutes for jumbo eggs).
5. Cool the eggs completely in cold running water or in iced water and refrigerate immediately after cooling. If the hard-boiled eggs are air-cooled on the countertop, eggs with intact shells can be unrefrigerated at room temperature for up to one day.



Dyeing eggs

When dyeing hard-boiled eggs, ensure they will be safe to consume later by taking the following precautions:

- Wash your hands thoroughly before handling the eggs.
- Use only food-grade dye.
- Do not color eggs with cracked shells.
- Decorate the eggs in less than two hours, and refrigerate them immediately afterwards.

