



# Happy Hunting! Easter Egg Safety

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For many families, an Easter Day celebration just would not be complete without the traditional Easter egg hunt. Preparing for the hunt can be a fun-filled, family-friendly activity.

But remember, eggs are food, not toys. They must be handled carefully. To enjoy the safest possible holiday, please keep the following tips in mind when preparing Easter eggs.

## Buying & Storing

- Only purchase eggs from a refrigerated case.
- Always inspect the eggs carefully before purchasing. Eggs with cracked or broken shells should be discarded.
- Only store eggs in their original containers. They will stay fresher longer. Fresh eggs with undamaged shells can be kept refrigerated for months. (Note: For best quality, use eggs within three weeks.)

## Cooking

- Remember, always wash your hands before preparing food.
- For the perfect hard boiled eggs, follow these steps:
  1. Place eggs in a single layer in a saucepan and fill with water until one inch of water covers the eggs.
  2. Cover the pan and bring to a boil.
  3. Turn off the heat and remove the pan from the burner.
  4. Let eggs stand, covered, for 15 minutes.
  5. Cool eggs quickly in ice water.

Note: To ensure the safest possible eggs, do not leave cooked eggs at room temperature for longer than four hours.

## Dyeing

- For best results, eggs should be room temperature or below when dyeing.
- Do not color eggs with cracked shells.
- If the eggs are to be eaten, use food coloring or food-grade dye when dyeing eggs.
- Refrigerate eggs promptly after dyeing and until they are to be hidden.

## **Hiding**

- Keep eggs away from pets, wild animals, insects, or pesticides and other chemicals.
- Refrigerate eggs promptly after the hunt.
- Do not eat eggs with cracked or broken shells.
- Use cooked eggs within one week.

For more info, call Samantha Kennedy at (941) 722-4524 ext. 242.