

Salmonella risk profile of UK-produced hen shell eggs: Lay summary

This risk profile assesses new evidence regarding *Salmonella* associated with UK-produced hen shell eggs including food made using raw/ less-than-thoroughly-cooked hen eggs. This will determine whether there is a need to review the ACMSF risk assessment on shell eggs published in 2016. *Salmonella* Enteritidis is the primary hazard associated with eggs.

Overall, the prevalence of *Salmonella* in adult laying flocks has not changed, but detection of *Salmonella* Enteritidis has roughly doubled in recent years. The percentage of flocks positive for regulated *Salmonella* serovars remains within requirements of the *Salmonella* National Control Programs.

Since the 2016 ACMSF report was published, a ban on the use of formaldehyde-based products in animal feed was implemented in 2018. This has been suggested as a possible contributor to the increased isolations of *Salmonella* in the broiler sector from 2018 but there is no evidence to support this (uncertainty).

Outbreaks associated with *Salmonella* in eggs in the UK show a similar number of cases per year, however, unlike previous years, two large outbreaks have been associated with Lion Code eggs. The implementation of whole genome sequencing for *Salmonella* surveillance by the UK public health agencies has now become routine in outbreak investigations.

Overall, analysis of *Salmonella* in UK-produced hen shell eggs does not indicate a need for a risk assessment at this time.