

FSA issues precautionary safety and handling advice for specific eggs

The FSA is issuing precautionary advice to consumers who have purchased a specific batch of British Lion eggs which may be contaminated with [salmonella](#).

Affected eggs can be identified by the batch code and the best before date stamped on the eggshell.

The eggs affected are sold in some selected stores listed below in **England** and **Wales** only

The eggs affected are in batch **1UK15270**.

Product details

Sainsbury's (certain stores)

Product	Pack size	Best before date
Medium Free Range Eggs by Sainsbury's	6	30 October 2020 05 November 2020
Large Free Range Eggs by Sainsbury's	6	30 October 2020 05 November 2020
Very Large Free Range Eggs by Sainsbury's	6	30 October 2020 01 November 2020 05 November 2020
Medium Free Range Eggs by Sainsbury's	12	01 November 2020 05 November 2020

Product	Pack size	Best before date
Large Free Range Eggs by Sainsbury's	12	30 October 2020 01 November 2020 04 November 2020 05 November 2020
Mixed Size Free Range Eggs by Sainsbury's	15	30 October 2020
Basics Mixed Size Barn Eggs	15	01 November 2020
J James Mixed Size Free Range Eggs	10	01 November 2020 05 November 2020

[View Sainsburys Customer Safety Advice as PDF](#) (324.01 KB)

Aldi (certain stores)

Product	Pack size	Best before date
Merevale Medium Free Range Eggs	6	04 November 2020

Asda (certain stores)

Product	Pack size	Best before date
Asda Large Free Range Eggs	12	30 October 2020

Risk to consumers

A very small number of the above eggs may be contaminated with salmonella, due to it being found in the environment. The eggshell surface might also be contaminated.

Symptoms caused by salmonella usually include fever, diarrhoea and abdominal cramps.

Our advice to consumers

As a precaution, consumers are advised to thoroughly cook the eggs listed in the table above, this means the egg yolks and whites should not be eaten runny. This will eliminate salmonella and avoid risk of illness.

Consumers should always follow good hygiene and egg handling practices when handling eggs and associated packaging, including:

- storing eggs in the fridge until use
- using eggs by the best before date
- cleaning surfaces and kitchen equipment effectively after use, including the fridge
- washing hands thoroughly after handling of eggs, including packaging and eggshells

Anyone who is concerned about symptoms should contact their GP or out of hours service in the first instance.

Consumers who wish to return the potentially affected eggs should contact the store from where they bought them for further information.

Only the eggs listed above sold at the stores in the table are affected. No other eggs sold by these retailers or eggs sold at other shops are affected. There is no need to change your shopping habits for eggs or your usual cooking habits for eggs not listed above.