## 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.