



**FOR IMMEDIATE RELEASE:**

**MAKE FOURTH OF JULY COOKOUTS A BOOMING SUCCESS BY KEEPING FOOD SAFETY TOP OF MIND**

*Ohio Eggs Farmers Share Tips for Proper Egg Handling, Deviled Egg Recipes with Ohioans*

**COLUMBUS, Ohio (June 27, 2019)** – Just in time for Fourth of July celebrations, the Ohio Poultry Association (OPA) and Ohio’s egg farmers are sharing favorite deviled egg recipes and reminding Ohioans that eggs should be carefully handled, prepared and stored to ensure freshness and safety, especially in the summer heat.

“Cooking outside on the Fourth of July is a holiday tradition for many Ohioans,” said Jim Chakeres, OPA executive vice president. “In the summer heat, it’s important to keep a few simple food safety practices in mind to prevent foodborne illnesses and keep guests healthy.”

Whether hosting guests or heading to a cookout, deviled eggs are sure to be a hit at any Fourth of July celebration. After making [easy-peel hard boiled eggs](#), try one of these irresistible deviled egg recipes:

- [Classic Deviled Eggs](#) – Make this picnic classic in just five easy steps using a handful of household ingredients.
- [Bacon & Cheddar Deviled Eggs](#) – Combine savory bacon and cheddar for a delicious appetizer..
- [Avocado Deviled Eggs](#) – This creative twist on the traditional deviled egg recipe adds avocado to the mix for an extra creamy filling.

Before packing the eggs to head to Fourth of July celebrations, consider these key food safety tips to ensure deviled eggs are kept fresh:

- Pack cold egg dishes, like deviled eggs, in an insulated bag or cooler that can be kept at 40 degrees Fahrenheit or cooler. Keep coolers in the shade and open them as infrequently as possible.
- Transport coolers in the back seat of an air-conditioned car where eggs can be kept cool. Never transport eggs in the trunk of a car where the temperature can’t be controlled.
- Ohio is hot in July, and eggs sweat too. Deviled eggs should not be left out of the refrigerator for more than two hours. If the temperature is above 85 degrees, eggs should not be left out of refrigeration for more than one hour.

“With these food safety tips and yummy deviled egg recipes, Ohioans are sure to impress guests while keeping them safe and healthy during Fourth of July celebrations,” said Chakeres.

Ohio is ranked second in the nation for egg production with about 9 billion eggs produced on Ohio egg farms each year. Egg safety is a top priority for Ohio egg farmers who work hard year-round to provide Ohioans with high-quality, wholesome eggs.

For more information and nutritious egg recipes, visit [www.ohioeggs.com](http://www.ohioeggs.com).

# # #

**CONTACT:**

Shelby Bradford

614.935.2144

shelby@inspireprgroup.com