

ANNEX H

Egg Consumption by Different Age Groups in the United States

This annex describes eggs consumption in the U.S. The information is used in the risk assessments to account for exposure to *Salmonella* Enteritidis (SE). The basic framework for estimating exposure is given by the expression:

$$\textit{Exposure} = \textit{Concentration} \times \textit{Consumption}$$

where “concentration” refers, in this case, to the concentration of SE in the egg when it is eaten, and “consumption” refers to the amount of egg eaten. All other factors being equal, then, the chance of consuming a contaminated egg is higher if one consumes more eggs or less if one eats fewer eggs.

Although the equation for exposure appears simple, the expressions for both concentration and consumption can be complicated. This annex develops the distributions used to characterize consumption. It focuses on the consumption aspect of the exposure equation and describes the data used to estimate consumption and the outputs of the calculations, including the number of

egg eating occasions, average egg consumption, and the distributions of consumption used in the exposure assessment and risk characterization.

An egg “eating occasion” is a meal or snack when a consumer eats a quantity of food and beverage that contains egg. The eating occasion includes all food eaten at that meal or snack. “Consumption” is the amount of egg that was consumed in an eating occasion. For example, if a consumer reported eating noodles made with egg and ice cream also containing egg at the same meal, both sources of egg (and both quantities of egg) would be captured in one number.

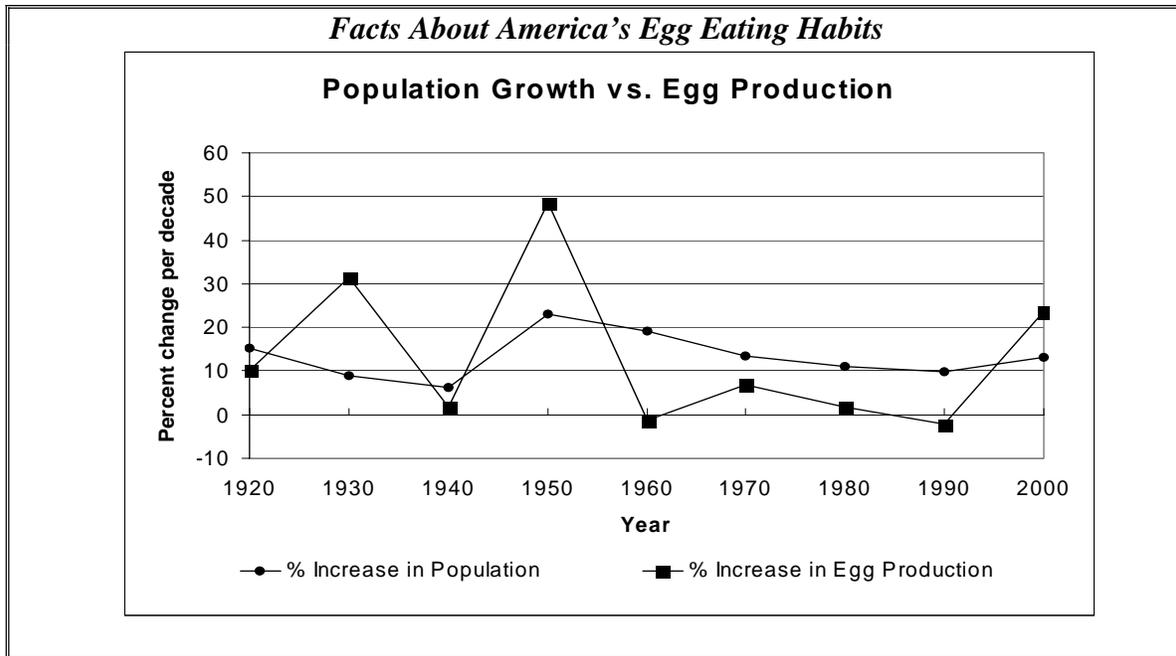
METHODS FOR ESTIMATING EGG CONSUMPTION

During the development of these risk assessments, risk managers asked the risk assessors to consider three different types of egg meals: main meals, beverages, and ingredients. The risk managers further asked that foods prepared with egg be categorized as “high-risk” if there was a possibility that the egg in the food might be eaten raw or undercooked. Some of the examples provided by risk managers of “high-risk” foods included scrambled eggs, omelets, icing for cakes, eggnog, mayonnaise, and meringue (personal communication). Since the term “high-risk” (meaning likely to be undercooked) may be confusing with other uses of the term “risk,” this section will refer to these foods as “potentially undercooked.”

The following sections will describe the data used to estimate the distributions of egg consumption and the method for computing consumption. One important feature of egg consumption is that, many times, more than one egg may contribute to an eating occasion. For example, if a consumer eats a piece of cake prepared with several eggs, it is impossible to identify a single egg that contributed to that slice of cake. Therefore, the estimations of egg consumption must take into account a) eggs are often combined in food preparation (both in the home and in institutional settings), and b) how many eggs may contribute to a serving of food that contains egg. These considerations are described in the latter part of this section.

Facts About America’s Egg Eating Habits

- More than 70 billion eggs were eaten in the U.S. in 2000.
- According to the CSFII survey, egg is incorporated into more than 900 American foods.
- In the United States, individuals in the 6 – 24 year old age group are the most frequent consumers of egg and egg products.
- Children under the age of five and senior citizen over 65 years old tend to eat egg at home two times more than eating away from home.
- Of the U.S. population, people age 6 – 64 consumed about the same amount of egg at home and away.
- Eggnog is the main egg beverage in the database; based on the amount of eggnog drunk reported in the survey, these individuals consume four times the amount of egg consumed from other sources.
- The figure based on ERS data, below, plots the change in U.S. population and the change in egg production for each decade from 1910 to 2000. The decline in egg production from 1970 to 1990 might result from decreased demand due to health concerns regarding fat and cholesterol; this does not explain, however, the jump (almost 25%) in egg production from 1990 to 2000.



Sources of Data on Egg Consumption in the U.S.

USDA's Economic Research Service (ERS) calculated from disappearance data (the amount of a commodity annually destined for human food consumption) that more than 70 billion eggs were consumed in the U.S. in 2000 (<http://www.ers.usda.gov/Data/foodconsumption/datasystem.asp>). This corresponds to about 250 eggs per person per year. This is equivalent to about 9 billion pounds of egg in the U.S., or about 33 pounds of egg per person.

However, disappearance data typically cannot account for waste in the home, and can only provide a per capita estimate of consumption. If a subset of the population eats eggs, for example, people allergic to egg would avoid eggs and the foods that contain them, and then consumption by the eating sub-population will differ from the per capita estimate.

To obtain a better estimate of actual food consumption than afforded by using disappearance data a food consumption survey, called the USDA ARS Continuing Survey of Food Intakes by Individuals (CSFII), was used (see <http://www.barc.usda.gov/bhnrc/foodsurvey/home.htm>.) The CSFII is a large, statistically validated survey designed to capture what people actually eat.

The CSFII and the Dietary Health and Knowledge Survey (DHKS) are popularly known as the "What We Eat in America Survey." The CSFII 1994-96, 1998 is a national food consumption survey. The CSFII and DHKS were uniquely designed so that individuals' attitudes and knowledge about healthy eating could be linked with their food choices and nutrient intakes. For the CSFII survey, a nationally representative sample of individuals of all ages was asked to provide food intakes and socioeconomic and health-related information. The survey consisted of two 24-hour recalls of foods eaten during two nonconsecutive days (with the interview for the second day conducted on a different day of the week, 3 to 10 days after the interview on the first day). The CSFII 1994-96, 1998 provides information for 21,154 individuals. About 2 weeks after the CSFII, a sample of individuals age 20 years and over was asked to answer a series of questions about

knowledge and attitudes toward dietary guidance and health (DHKS). The DHKS 1994-96 provides information for 5,765 individuals. More information about the CSFII and DHKS surveys can be found at <http://www.barc.usda.gov/bhnrc/foodsurvey/home.htm>.

The CSFII data were analyzed to estimate the number of times consumers reported eating foods made with eggs and to calculate how much egg they ate. One challenge in the estimation of consumption comes from the fact that the survey does not provide information on how many actual eggs were eaten. Instead, it reports the grams of egg eaten. This is because when a person eats a food prepared from an egg product or if a person consumes a food in which egg is an ingredient, the idea of a “number of eggs” loses its meaning. It was more logical then, to estimate consumption in grams per person, rather than as individual eggs. Because the model uses the number of eggs eaten as an input, grams of egg eaten can be converted to eggs eaten by dividing the grams of egg eaten by the typical weight of an egg (approximately 50 g for a large egg).

Among other data sets (such as data from individual survey years), the survey includes records with the amount of food consumed for respondents with two days of survey data. Each record contains food specific data from the intake interviews, as well as sampling weights. The weighting information also calibrates the survey results to Census information for variables such as gender, age, season, census region, and other demographic information. These data were used to estimate mean consumption, and generate percentiles of consumption to represent the distribution of food intake.

Calculations

General Consumption of Eggs

The CSFII includes recipe information that identifies the ingredients associated with each food, including the proportion of each ingredient in that food. The SAS program used to calculate general egg consumption follows the following steps: 1) identify the foods that contain chicken egg as an ingredient; 2) extract foods that contain eggs from recipe ingredient data set; 3) calculate the proportion of egg in each food that contains egg; 4) calculate consumption of each food that contains chicken egg as an ingredient from different sources by various age groups; and 5) calculate the consumption of egg as fraction of the total food consumption.

Mean and Distribution of Egg Consumption

The SAS program was used to calculate the mean and percentiles of consumption for the total population. For informational purposes, similar software was used to calculate consumption for various age groups and eating locations. The steps of the program are essentially the same as those for general egg consumption, but include steps to break out consumption by age and eating location.

Procedure for Estimating Egg Consumption

The CSFII database was searched for all of the foods prepared with egg. A list of 939 foods was obtained. The foods were sorted by whether it was consumed as a main course, a beverage, or used as an ingredient in a mixture and whether the consumed in the home or away from home.

Foods made from shell eggs from those made from egg products to determine whether one of

these might contribute more to human illness. It is possible that a step in the processing of shell eggs into egg product affects the amount of SE in egg products. Foods prepared with shell eggs were distinguished from foods prepared with an egg product, such as frozen egg. In most cases, the source of the egg (shell vs. egg product) is ambiguous. Many foods, therefore, fall in both categories.

Initially, the risk characterization will use consumption information for the total U.S. population. However, future risk assessments may be asked whether the risk of illness varies with the age of the eater. Therefore, four different age groups of eaters were established. These are: 0-5, 6-24, 25-65, and 65+ years old. This choice of age groups captures the consumption for two susceptible populations (0-5 and 65+) and remains consistent with previous risk assessments. At this time, the consumption estimates by age are provided for informational purposes only, and are not used for risk characterization.

The consumption analysis also distinguished food eaten in the home and that eaten away from home to identify any differences in consumption patterns by location. Different risks associated with egg eaten in different locations could result because food service establishments may combine many eggs. The issue of “pooling” or combining eggs is discussed in more detail below. As with the age groupings, however, eating location is not used in the current risk characterization. These results are provided for informational purposes and possible future use. The risk characterization of this risk assessment considers only the total U.S. population. It does not take into consideration egg consumption by age or eating location.

Pooling of eggs

A major cause of SE illness in food service and institutions is the pooling of shell-eggs for quick preparation of foods, such as omelets and scrambled eggs. If many eggs are combined, a single infected egg can contaminate a large pooled batch with SE, and by extension, many servings of eggs. When pooled eggs are left sitting at room temperature for an extended period of time, the pathogen multiplies and increases the chances of human infection. Consequently, the risks associated with these meals would vary between home and away from home. Note that the fact that eggs have been pooled does not automatically increase the risk associated with that food. However, if a contaminated egg is combined with many other eggs, there is an increased chance that the servings from this batch would be contaminated.

In addition to eggs being pooled, the consumption estimates must take into account the fact that several eggs in a recipe may contribute to the egg consumed in an eating occasion. To estimate the number of servings per egg in pooled egg products some representative multiple egg recipes were used. Table H1 provides example recipes available on the Internet.

TABLE H1 RECIPE DATA FOR POOLING EGGS

Food Item	No. of Servings	Number of Eggs	Form of Egg
Eggnog	4	16	Whole egg
Deviled Eggs	8	6	Whole egg
Omelet and Scrambled	5	8	Whole egg
Cakes	16	4	Whole egg
Icing	6	1	Egg white
Lasagna	6	2	Whole egg

These proportions were used to estimate the number of eating occasions of food containing egg or egg-product as an ingredient that could be contaminated by at least one contaminated egg.

Potentially undercooked eggs

Because SE is largely associated with eating raw or undercooked eggs, foods were further separated based on whether they might be consumed undercooked. The classification of certain foods as potentially undercooked was subjective because the descriptors associated with the foods in the CSFII usually do not include information about the degree of cooking. The degree of cooking must be inferred from the description and general knowledge about that food. For example, foods such as fried eggs, which might be consumed with a runny yolk, were classified as potentially undercooked foods. Foods such as breaded pork chops, however, (where egg is used in the breading process) or egg noodles were not considered potentially undercooked because the time and temperature required to cook the food thoroughly will also thoroughly cook the egg.

Six different categories of egg consumption for each age group are defined: 1) egg consumed as a main course within the home; 2) egg consumed as a main course away from the home in settings such as hotels, restaurants, and institutions; 3) egg consumed as beverages within the home; 4) egg consumed as beverages away from the home in settings such as hotels, restaurants and institutions; 5) egg used as an ingredient in a recipe (e.g. cake and bagels) within homes; and 6) egg used as an ingredient in a recipe (e.g. cake and bagels) away from the home.

For four different age groups, then, there are twenty-four different estimates of consumption based on age group, eating location, and meal type.

RESULTS

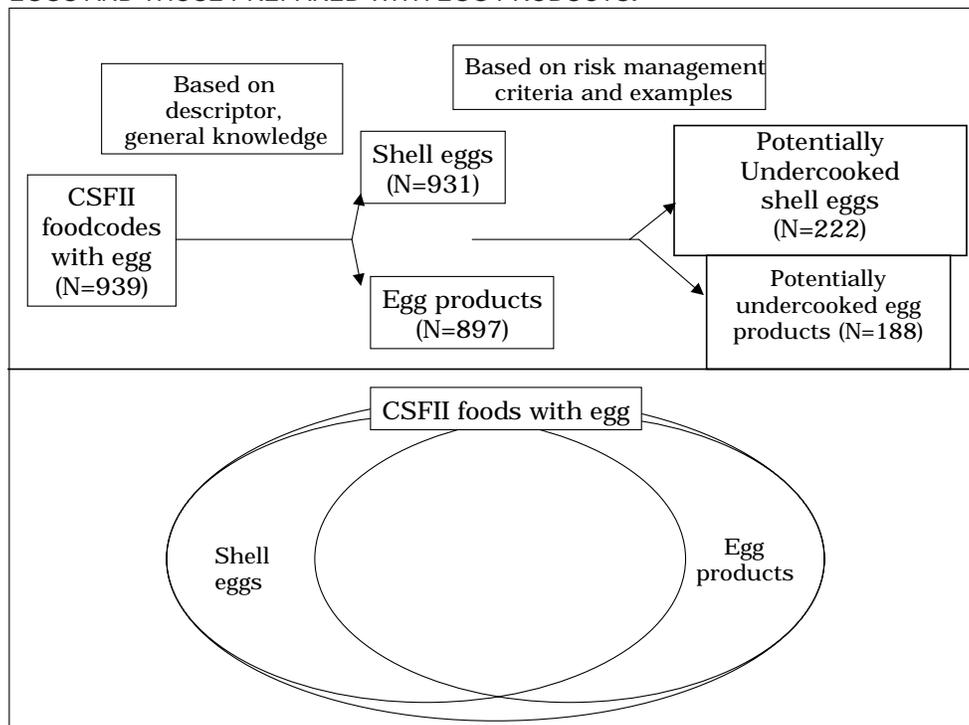
Of the more than 7,200 foods in the CSFII database more than 900 were identified that were made with egg (Attachment H1). Once the foods were identified, they were sorted into three categories of egg meals (main courses, beverages, and ingredients). It was then determined whether each food would be prepared with shell eggs, potentially undercooked shell eggs, egg products, or potentially undercooked egg products, or any of these. Many of the foods fell in more than one category. Then, the average consumption for each type of food (main course, etc) and each type of egg (shell egg, potentially undercooked shell egg, etc) was calculated. Table H2 summarizes information about the foods listed in Attachment H1.

TABLE H2 FOODS IN ATTACHMENT H1

Total Number of Foods:	939
Main Dishes	97
Beverages	5
Ingredients	837
Number Of Foods Prepared With:	
Shell Eggs	931
Potentially Undercooked Shell Eggs	222
Egg Products	897
Potentially Undercooked Egg Products	188

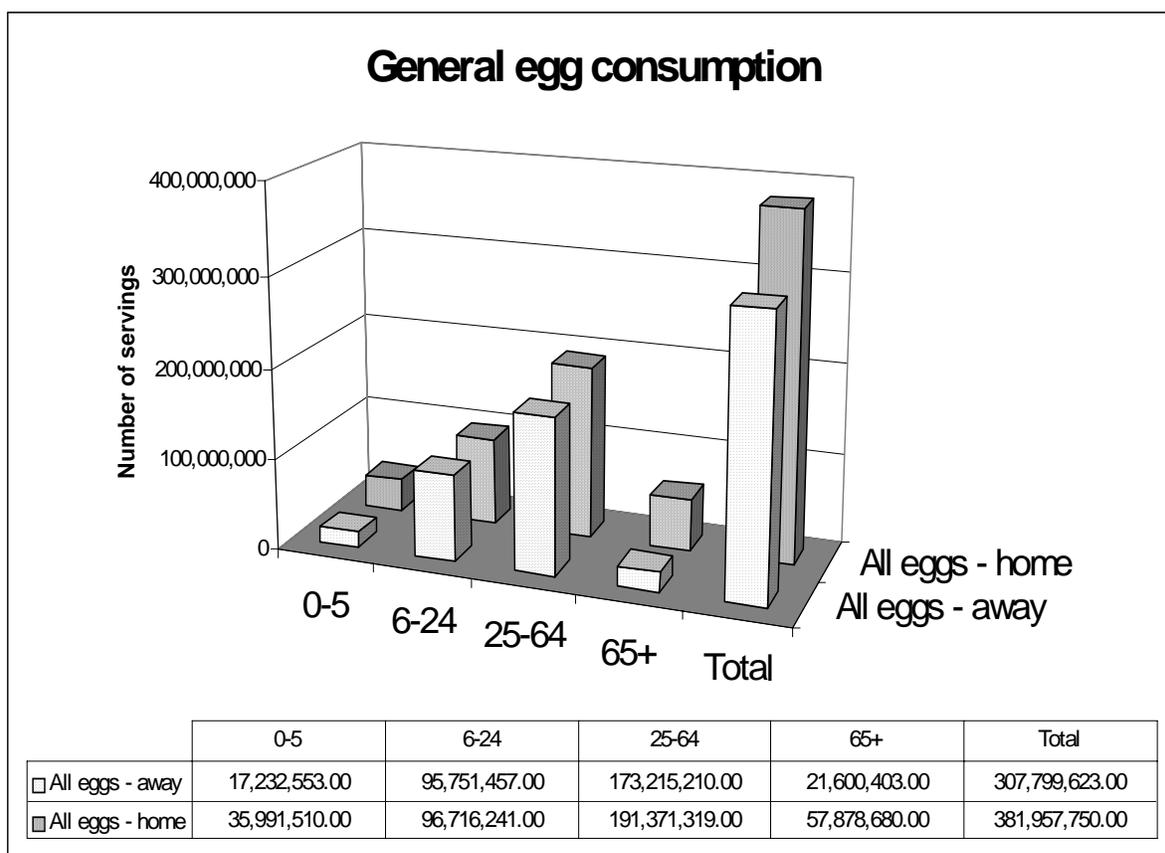
There is much overlap between the foods made from shell egg and those from egg products. Although there are 939 different foods identified 931 of them are made with shell eggs; and 897 of these meals are made with egg products. This overlap is also shown graphically in the lower half of Figure H1. Because of this overlap, the sum of the number of foods prepared with each egg type (e.g., sum of foods prepared with shell eggs and with potentially undercooked shell eggs) do not add up to the total number of foods (939).

FIGURE H1 FLOW CHART AND VENN DIAGRAM FOR FOOD CODES IN ATTACHMENT H1. THE TOP HALF SHOWS SCHEMATICALLY THE PROCESS USED TO SORT FOOD CODES INTO FOUR DIFFERENT EGG CATEGORIES. THE BOTTOM HALF SHOWS THERE IS OVERLAP BETWEEN FOODS THAT ARE MADE WITH SHELL EGGS AND THOSE PREPARED WITH EGG PRODUCTS.



Based on the classification system offered above, the number of eating occasions in both days of the survey and average consumption for each category of egg, eating location, age group, and type of meal were calculated. The number of eating occasions and average consumption are plotted graphically for ease of comparison. The figures are described in more detail below. The figures allow for visual comparison of which foods are consumed more frequently or in larger amounts, and which therefore may be associated with higher risk of transmitting SE. Error bars denote one standard deviation as calculated from the CSFII data. Typically, for food consumption, the standard deviation, a measure of variability, is the same order of magnitude as the mean. Figure H2 shows the number of eating occasions in two days (e.g., both days of the CSFII survey) for general egg consumption derived by FSIS analysis of the CSFII data using SAS software. That is, it includes the eating occasions for all types of eggs consumed from any food. The number of eating occasions for egg eaten at home may be compared to the number of eating occasions of egg eaten away from home for each of the four age groups of interest.

FIGURE H2 NUMBER OF EATING OCCASIONS FOR GENERAL EGG CONSUMPTION. EXCEPT FOR SENIOR CITIZENS (65 YEARS AND OLDER), THE NUMBER OF OCCASIONS IN WHICH EGGS ARE CONSUMED AT HOME DOES NOT DIFFER GREATLY FROM THE NUMBER OF OCCASIONS AT WHICH EGGS ARE CONSUMED AWAY FROM HOME.



Figures H3, H5, and H8 show the number of eating occasions per person for a two-day period for shell eggs, potentially undercooked shell eggs, egg products, and potentially undercooked egg products, respectively. Figures, H4, H6, H7, and H9 show the average consumption per person for a two-day period calculated from the CSFII data for each of these egg categories. Figure H11 shows the average consumption for the total population. The final figure (Figure H11) shows the distribution of consumption for each of the egg categories, for the total population.

FIGURE H3 NUMBER OF EATING OCCASIONS FOR SHELL EGGS EATING LOCATION AND MEAL TYPE FOR FOUR DIFFERENT AGE GROUPS. SHELL EGGS ARE MOST OFTEN CONSUMED AS AN INGREDIENT IN THE HOME. BEVERAGES PREPARED WITH SHELL EGGS ARE CONSUMED THE LEAST OFTEN.

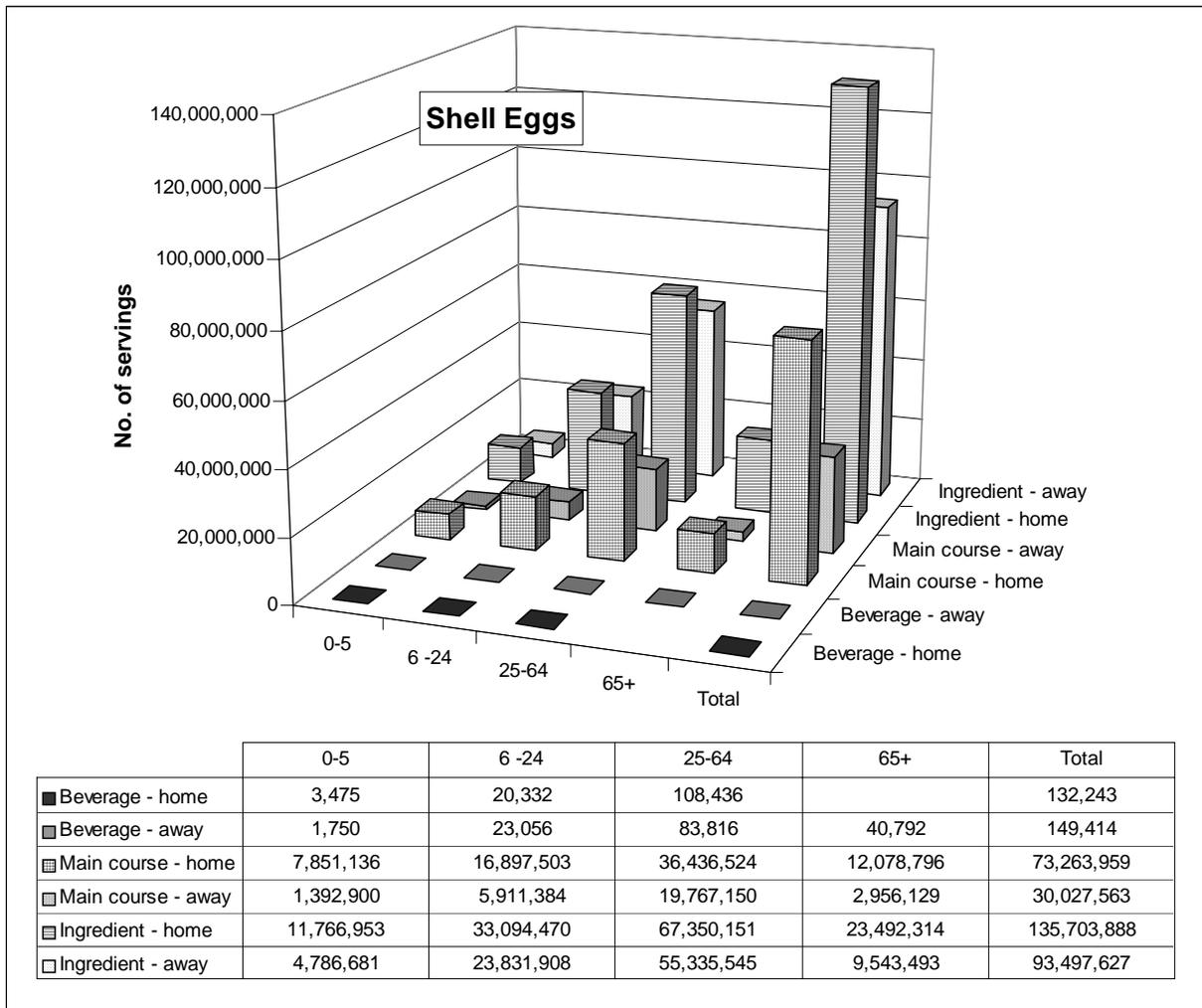


FIGURE H4 AVERAGE CONSUMPTION FOR SHELL EGGS BY MEAL TYPE. FOR ALL CONSUMERS, CONSUMPTION AT HOME DOES NOT DIFFER SIGNIFICANTLY FROM THAT AWAY FROM HOME, BUT VARIES BY MEAL TYPE.

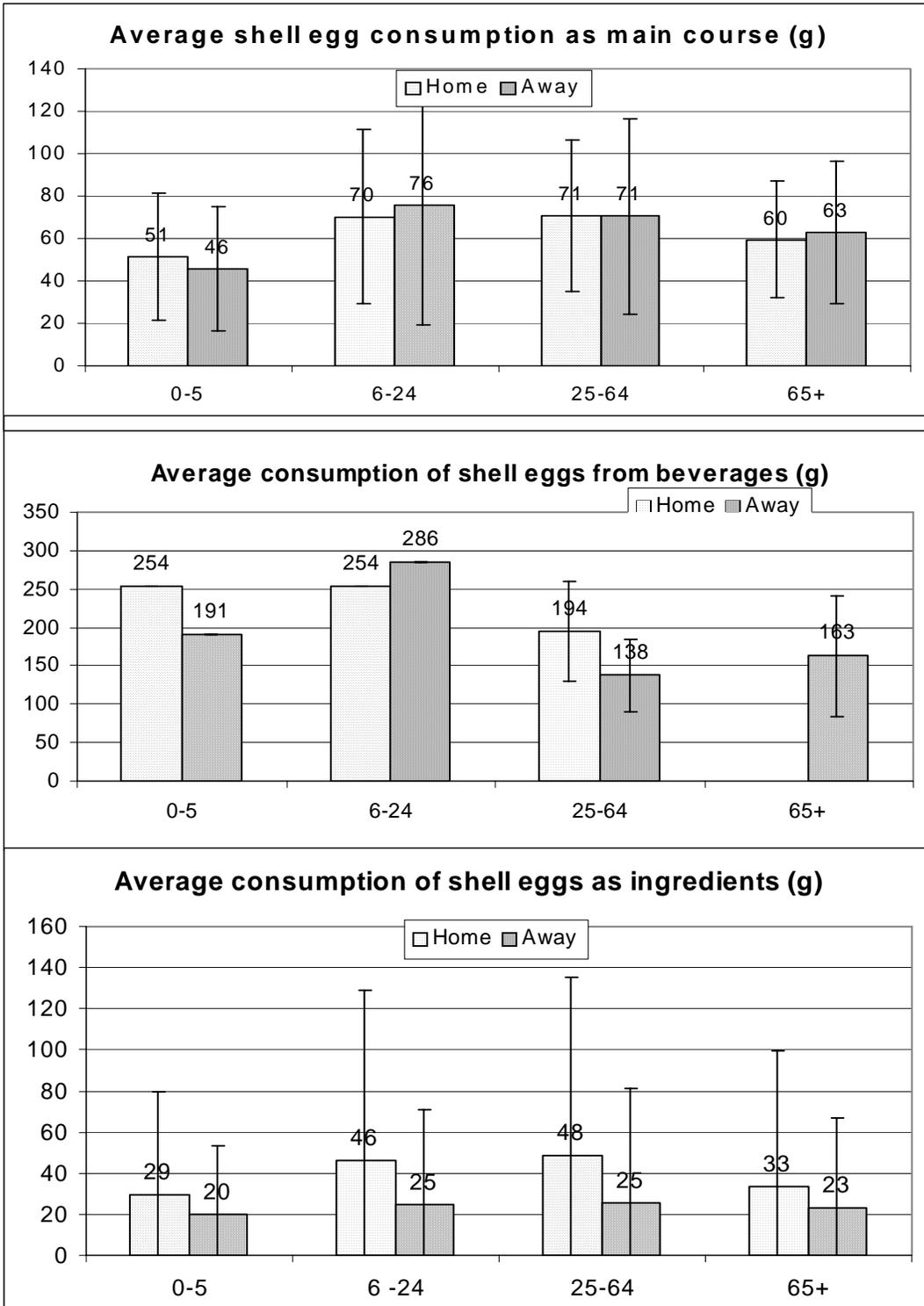


FIGURE H5 NUMBER OF EATING OCCASIONS FOR POTENTIALLY UNDERCOOKED SHELL EGGS BY EATING LOCATION, AND MEAL TYPE FOR FOUR DIFFERENT AGE GROUPS. POTENTIALLY UNDERCOOKED SHELL EGGS ARE MOST OFTEN CONSUMED AS A MAIN COURSE AND LEAST FREQUENTLY CONSUMED IN BEVERAGES.

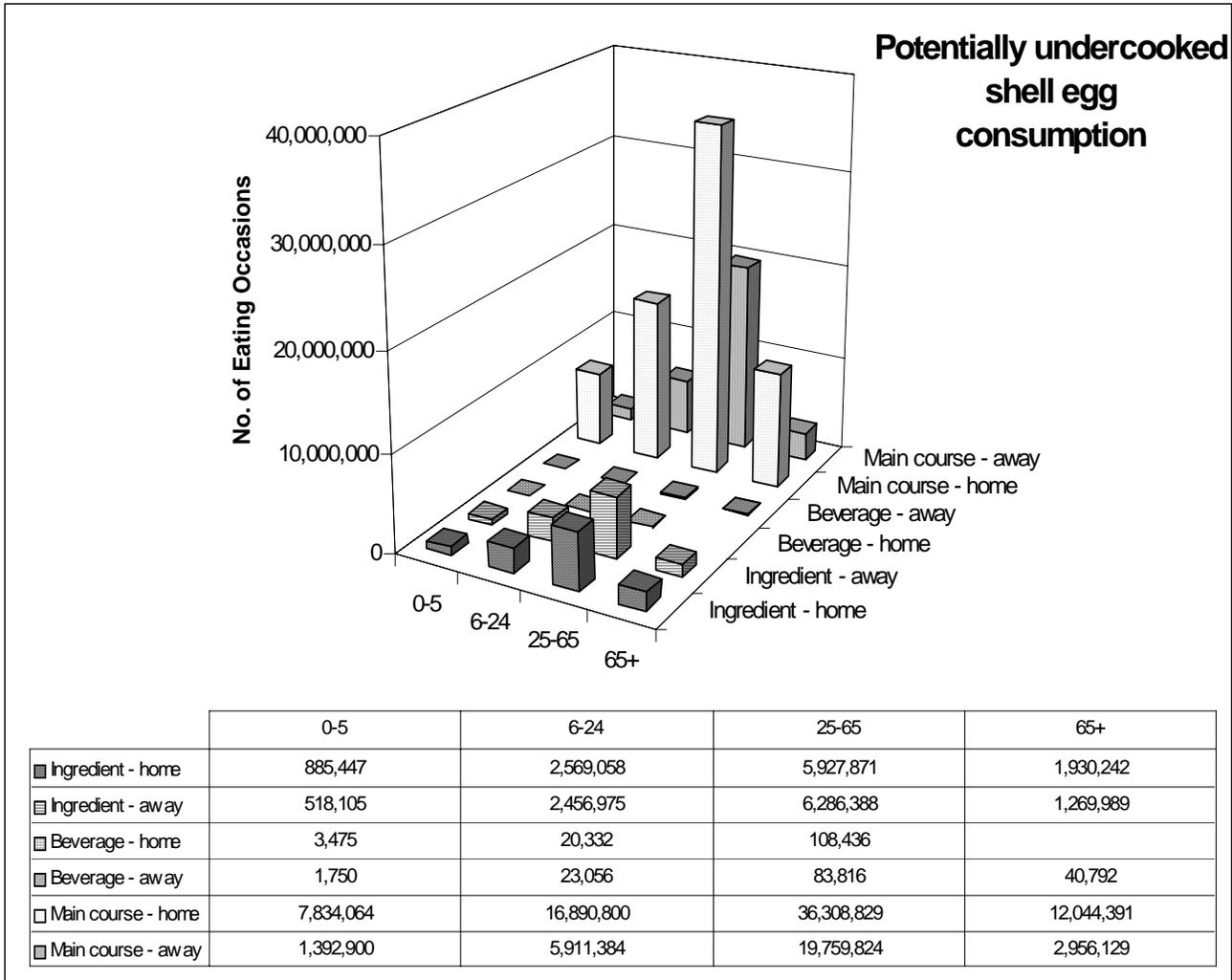


FIGURE H6 AVERAGE CONSUMPTION FOR POTENTIALLY UNDERCOOKED SHELL EGGS. AVERAGE CONSUMPTION (GRAMS) FOR POTENTIALLY UNDERCOOKED SHELL EGGS (GRAMS PER PERSON) WAS BROKEN OUT BY EATING LOCATION AND AGE GROUP FOR THREE DIFFERENT MEAL TYPES (MAIN COURSE, BEVERAGE, OR INGREDIENT).

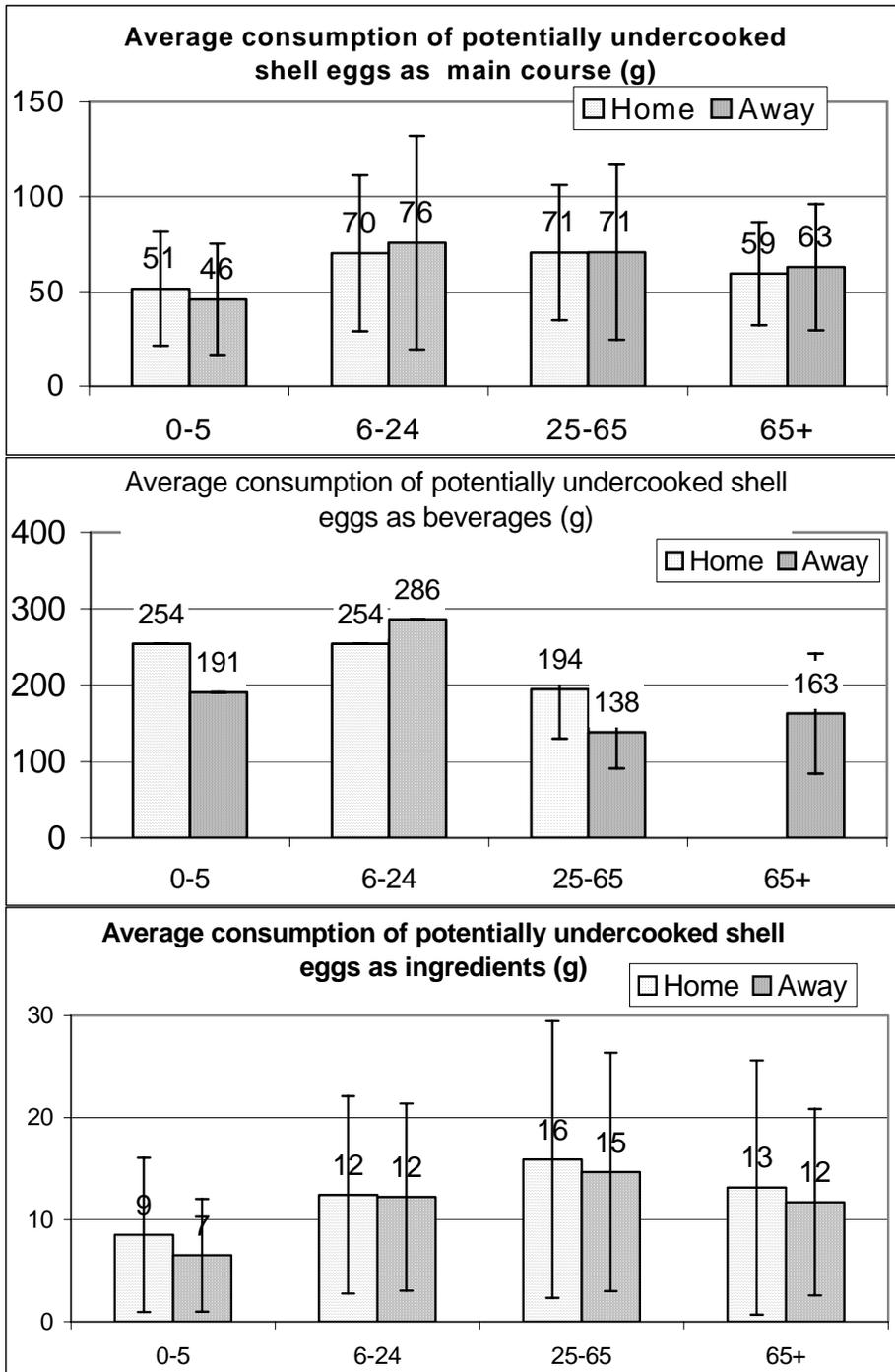


FIGURE H7 AVERAGE CONSUMPTION FOR EGG PRODUCTS (GRAMS) BY EATING LOCATION AND AGE GROUP FOR THREE DIFFERENT MEAL TYPES (MAIN COURSE, BEVERAGE, OR INGREDIENT). EGG CONSUMPTION DOES NOT DIFFER SIGNIFICANTLY BY LOCATION OF EATING BUT DOES DIFFER SIGNIFICANTLY BY MEAL TYPE.

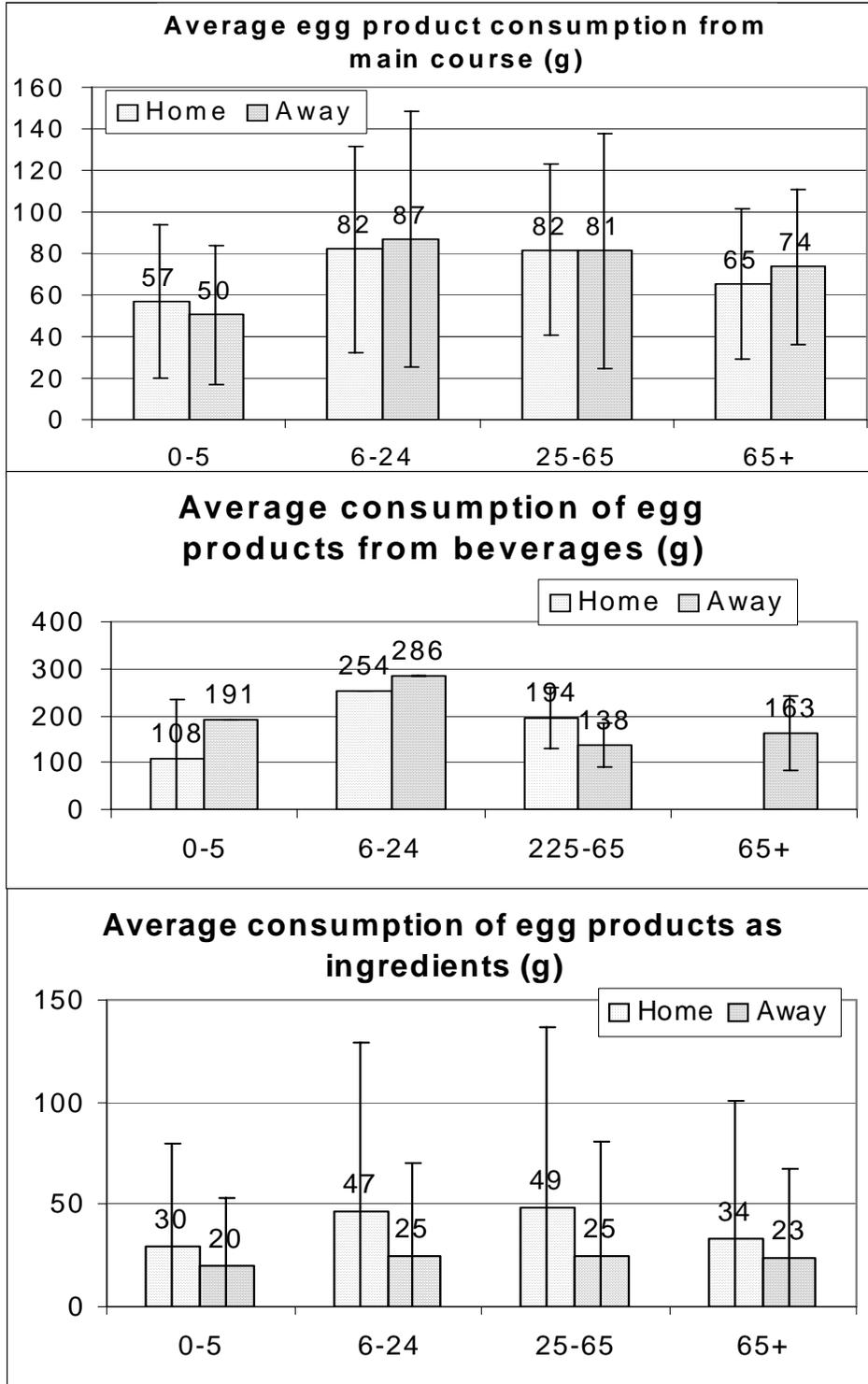


FIGURE H8 NUMBER OF EATING OCCASIONS OF POTENTIALLY UNDERCOOKED EGG PRODUCTS BY MEAL TYPE AND EATING LOCATION FOR FOUR AGE GROUPS. POTENTIALLY UNDERCOOKED EGG PRODUCTS ARE MOST OFTEN CONSUMED AS INGREDIENTS OR AS MAIN COURSES IN THE HOME. BEVERAGES ARE THE LEAST FREQUENTLY CONSUMED FOOD AT HOME.

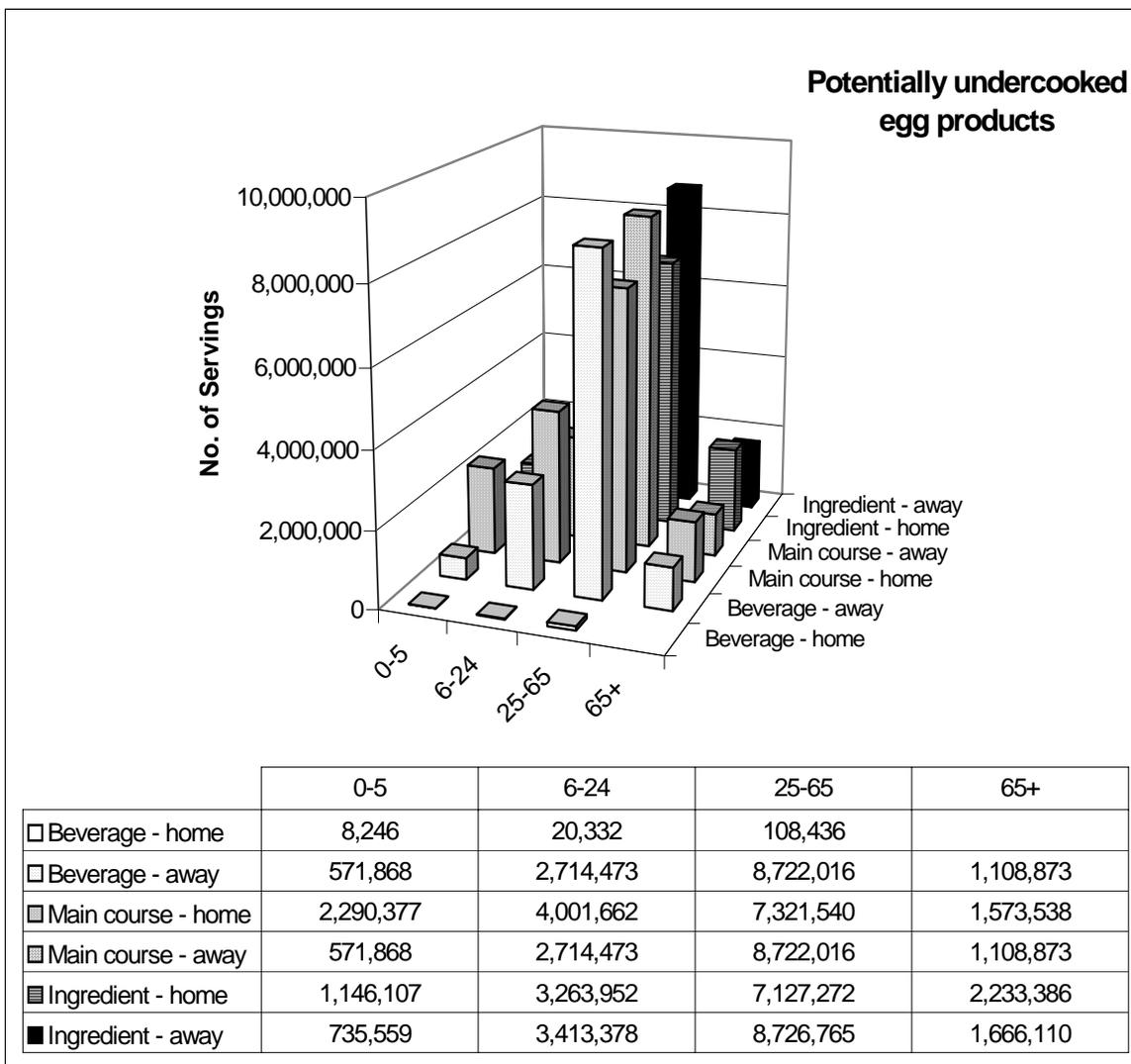


FIGURE H9 AVERAGE CONSUMPTION OF POTENTIALLY UNDERCOOKED EGG PRODUCTS (GRAMS PER PERSON) BY EATING LOCATION AND AGE GROUP FOR THREE DIFFERENT MEAL TYPES (MAIN COURSE, BEVERAGE, OR INGREDIENT). AVERAGE CONSUMPTION DOES NOT DIFFER SIGNIFICANTLY BY EATING LOCATION BUT DOES VARY WITH AGE AND BY THE TYPE OF MEAL EATEN.

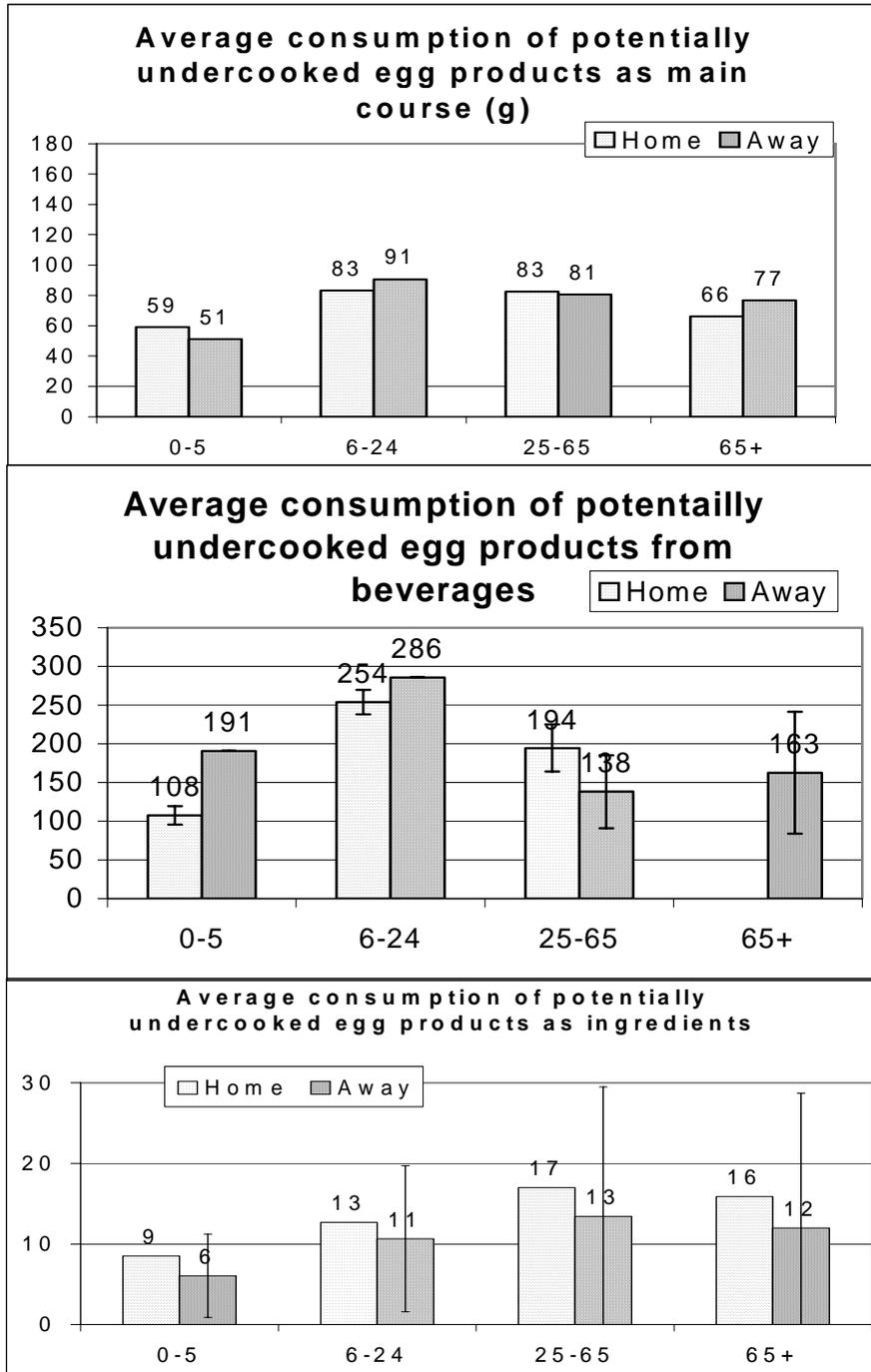
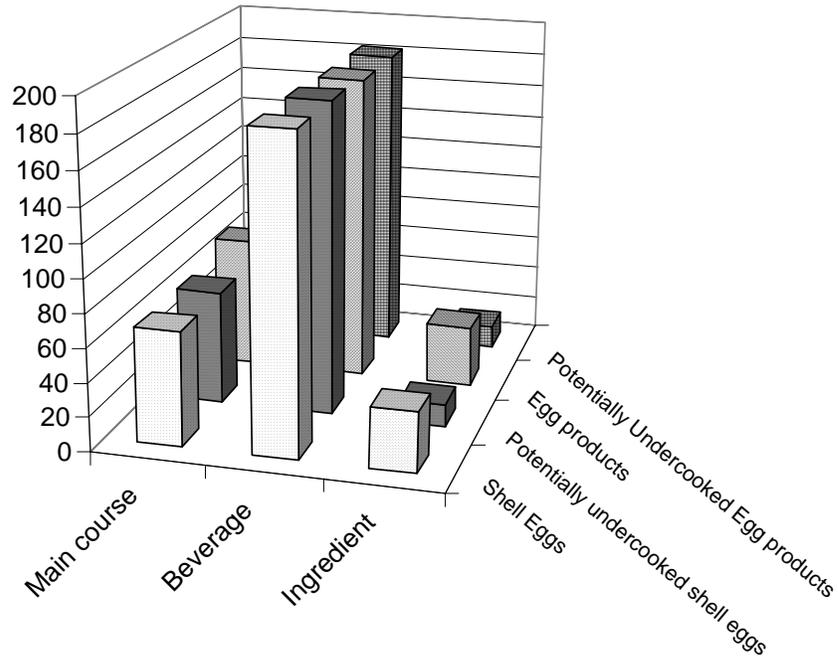


FIGURE H10 AVERAGE CONSUMPTION FOR ALL EGG CATEGORIES. AVERAGE CONSUMPTION FOR THE TOTAL POPULATION WAS CALCULATED BY MEAL TYPE, FOR THE TOTAL U.S. POPULATION (TWO-DAY AVERAGE) AND ALL EATING LOCATIONS.



	Main course	Beverage	Ingredient
□ Shell Eggs	68	186	36
■ Potentially undercooked shell eggs	67	186	14
▒ Egg products	78	183	36
▓ Potentially Undercooked Egg products	79	183	14

FIGURE H11 EGG CONSUMPTION FOR THE U.S. POPULATION. EGG CONSUMPTION IS CALCULATED FOR THE TOTAL POPULATION AS A TWO-DAY AVERAGE FOR ALL EATING LOCATIONS AND ALL AGES. DISTRIBUTIONS FOR EACH EGG CATEGORY ARE PLOTTED SEPARATELY FOR CLARITY.

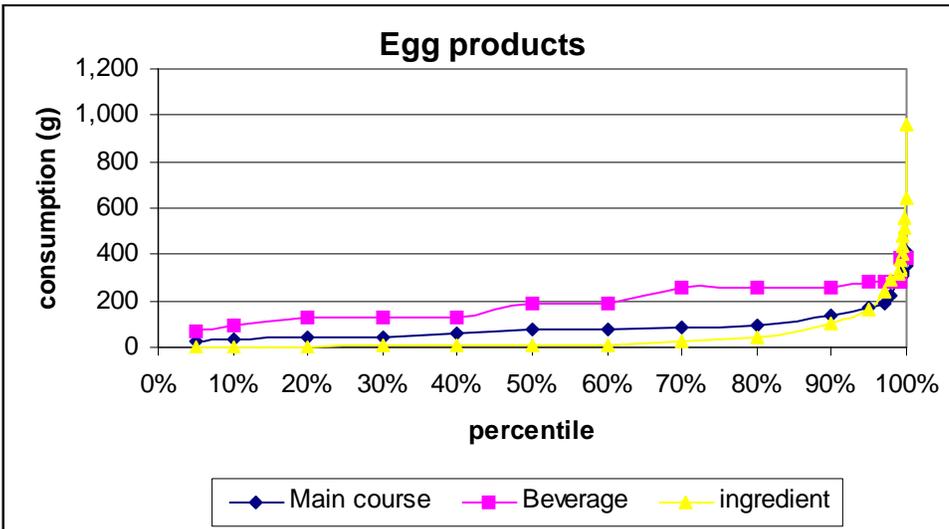
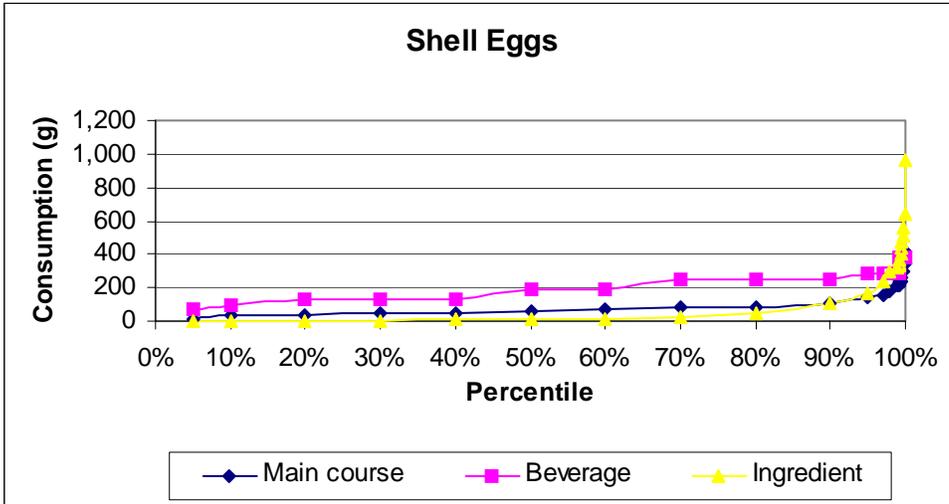
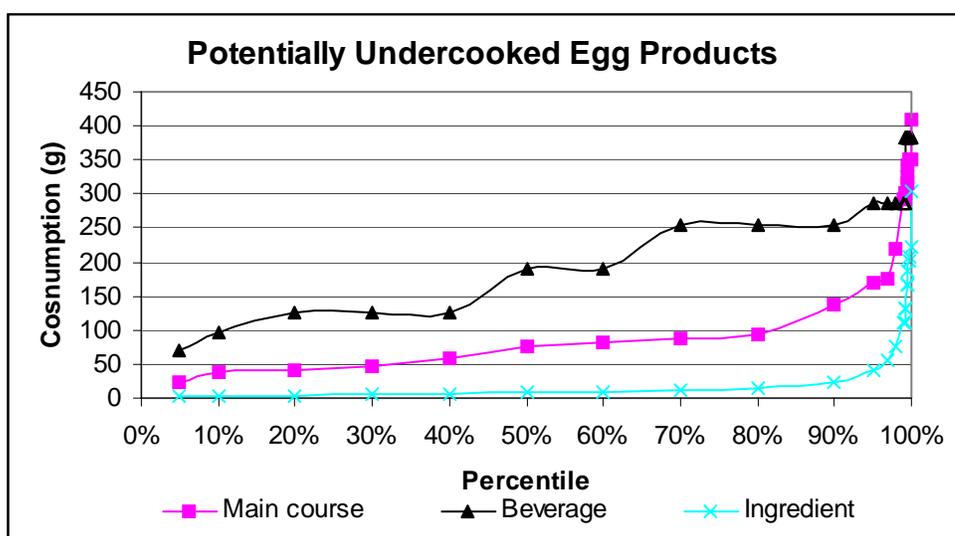
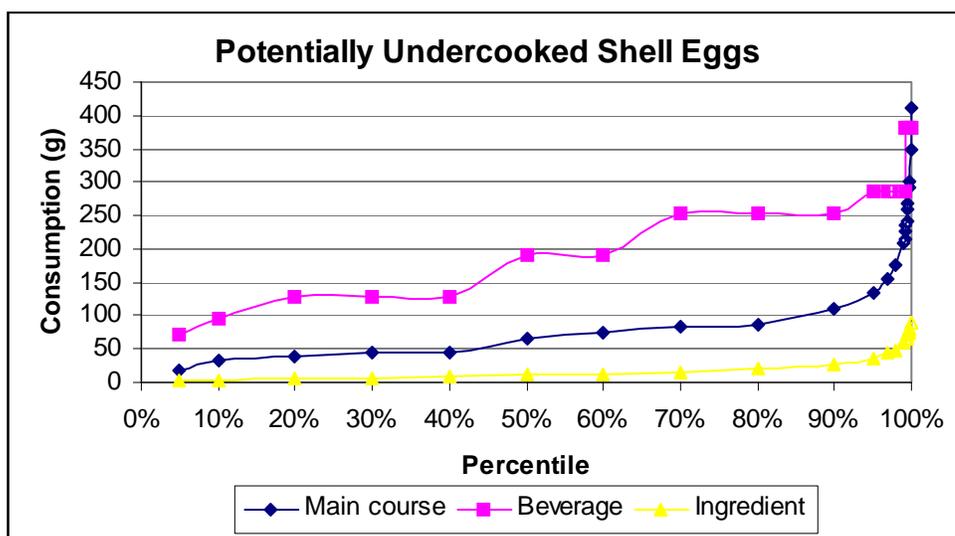


FIGURE H11 (CONTINUED)



Where no data are given there was no reported consumption (e.g., there was no egg beverage consumption reported for consumers 65+ years old). Where no error bar is displayed, the survey contained inadequate data (i.e., one observation) to calculate the standard deviation of the mean consumption.

The empirical distributions of some of these consumption variables were also computed. The distributions indicate how much egg was eaten at the various percentiles of consumption. Consumption for eaters at the highest percentiles of consumption, i.e., above the 99th percentile of consumption, was calculated. The maximum reported consumption was also identified. These distributions help describe the variability, or range, associated with egg consumption.

The uncertainty associated with the consumption estimates is not estimated at this time. Some sources of uncertainty include our lack of knowledge about the number of eggs are used to prepare certain foods, and the consumption patterns for infrequently consumed foods. Initially, the models will incorporate the best estimates of consumption. If a later sensitivity analysis of the risk characterization indicates that consumption is an important driver for risk, then an uncertainty analysis may be carried out.

The distributions are presented in Tables H3 through H7. Tables H3 through H6 are broken into two sections. Part a presents the body of the distribution by deciles and the 5th, 97th, 98th, and 99th percentiles of consumption. Part b of each table details the upper tail of the distribution from 99.1% to 99.9% and gives the maximum reported consumption. Table H7 is formatted slightly differently. Part a gives the average consumption, standard error of the mean, the number of eating occasions, and the number of observations calculated for the total population. Part b gives the body of the distribution, from the 5th through the 99th percentiles, and part c gives the upper tail of the distribution, from the 99.1th percentile to the maximum reported consumption.

The model will use the percentiles given, as discrete points; no interpolation between points will be made. Thus, the model will not consider consumption at, for example, the 27th or the 93rd percentile.

The set of foods made with potentially undercooked shell eggs is a subset of the foods that may be made with (any) shell egg. Similarly, the set of foods made with potentially undercooked egg products is a subset of those foods made with any egg product. Therefore, in both cases, there are fewer eating occasions for the potentially undercooked category than for the overall category.

TABLE H3A DISTRIBUTION FOR CONSUMPTION OF SHELL EGGS, BY PERCENTILE.

Consumption of shell eggs as main meal, by percentile (grams)															
	Age in Years	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Home	0-5	10	20	30	40	40	40	40	50	80	90	100	120	130	150
	6-24	20	30	40	40	50	70	80	90	90	110	140	170	180	220
	25-64	20	30	40	40	50	80	80	90	90	110	130	150	170	190
	65+	30	40	40	40	40	50	50	80	90	90	100	110	130	150
Away	0-5	10	10	20	30	40	40	40	50	70	80	90	110	150	160
	6-24	10	20	40	40	50	70	80	90	100	160	180	210	240	290
	25-64	20	30	40	40	50	70	80	90	90	120	150	180	180	270
	65+	10	20	40	40	50	60	80	80	90	90	130	150	150	180
Consumption of shell eggs as beverages, by percentile															
	Age in Years	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Home	0-5	250	250	250	250	250	250	250	250	250	250	250	250	250	250
	6-24	250	250	250	250	250	250	250	250	250	250	250	250	250	250
	25-64	60	70	190	190	190	190	190	250	250	250	250	250	250	250
	65+														
Away	0-5	190	190	190	190	190	190	190	190	190	190	190	190	190	190
	6-24	290	290	290	290	290	290	290	290	290	290	290	290	290	290
	25-64	130	130	130	130	130	130	130	130	130	130	250	250	380	380
	65+	100	100	100	100	100	100	250	250	250	250	250	250	250	250
Consumption of shell eggs as ingredients in mixtures, by percentile															
	Age in Years	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Home	0-5	1	1	2	3	10	10	10	20	50	80	130	160	180	240
	6-24	1	1	3	5	10	10	20	40	70	150	220	300	320	360
	25-64	1	2	3	5	10	10	20	30	80	160	240	300	320	430
	65+	1	2	3	4	10	10	10	20	40	100	160	190	240	320
Away	0-5	1	1	2	3	4	6	10	20	30	50	80	100	150	160
	6-24	1	1	2	4	6	8	10	20	30	70	100	140	160	210
	25-64	1	1	3	4	6	9	10	20	20	60	110	160	200	320
	65+	1	1	3	4	5	7	10	20	30	70	110	120	160	220

TABLE H3B DISTRIBUTION OF CONSUMPTION FOR SHELL EGGS AT THE HIGHEST PERCENTILES.

Consumption of shell eggs as main meal by consumers at the highest percentiles (grams)											
	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Home	0-5	150	150	150	160	160	180	220	230	260	340
	6-24	240	260	260	260	280	280	280	310	320	410
	25-64	200	200	210	220	230	240	260	260	260	290
	65+	150	150	150	170	170	180	180	180	180	270
Away	0-5	160	160	170	170	170	170	170	180	180	240
	6-24	290	290	290	290	350	350	350	350	350	350
	25-64	270	300	300	300	310	320	350	350	350	390
	65+	180	180	180	180	180	180	180	180	180	180
Consumption of shell eggs as beverage by consumers at the highest percentiles (grams)											
	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Home	0-5	250	250	250	250	250	250	250	250	250	250
	6-24	250	250	250	250	250	250	250	250	250	250
	25-64	250	250	250	250	250	250	250	250	250	250
	65+										
Away	0-5	190	190	190	190	190	190	190	190	190	190
	6-24	290	290	290	290	290	290	290	290	290	290
	25-64	380	380	380	380	380	380	380	380	380	380
	65+	250	250	250	250	250	250	250	250	250	250
Consumption of shell eggs as ingredients in mixtures by consumers at the highest percentiles (g)											
	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Home	0-5	240	260	310	320	320	320	320	320	340	590
	6-24	370	370	400	440	520	520	560	560	870	870
	25-64	440	460	480	510	520	520	600	640	640	740
	65+	320	320	330	330	400	430	430	640	660	960
Away	0-5	160	170	170	170	170	180	240	240	370	370
	6-24	220	220	310	320	320	400	400	400	400	480
	25-64	320	320	320	330	390	410	430	450	640	740
	65+	220	320	320	320	320	320	320	320	360	360

TABLE H4A DISTRIBUTION OF CONSUMPTION FOR POTENTIALLY UNDERCOOKED SHELL EGGS, BY PERCENTILE.

Consumption of potentially undercooked egg-products as main meal by percentile (g)																
Eating Location	Age in Years	Number of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	711	10	20	40	40	40	40	60	80	80	90	120	150	150	180
	6-24	237	40	40	40	50	70	80	80	90	110	130	170	210	220	280
	25-65	353	40	40	50	70	80	80	80	90	90	130	150	170	210	230
	65+	123	30	40	40	40	50	60	80	80	80	90	130	150	150	170
away	0-5	194	10	20	30	40	40	40	40	60	80	80	120	150	160	170
	6-24	163	20	40	40	50	70	80	90	90	140	160	230	240	290	350
	25-65	433	20	30	40	40	50	70	80	90	120	150	180	190	270	320
	65+	77	20	40	40	50	70	80	80	90	90	140	150	180	180	180
Consumption of potentially undercooked egg-products as beverage by percentile (g)																
Eating Location	Age in Years	Number of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	3	0	0	0	0	0	0	250	250	250	250	250	250	250	250
	6-24	1	250	250	250	250	250	250	250	250	250	250	250	250	250	250
	25-65	6	60	70	190	190	190	190	190	250	250	250	250	250	250	250
away	0-5	1	190	190	190	190	190	190	190	190	190	190	190	190	190	190
	6-24	1	290	290	290	290	290	290	290	290	290	290	290	290	290	290
	25-65	3	130	130	130	130	130	130	130	130	130	130	250	250	380	380
	65+	2	100	100	100	100	100	100	250	250	250	250	250	250	250	250
Consumption of potentially undercooked egg-products as ingredient in mixtures by percentile (g)																
Eating Location	Age in Years	Number of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	387	1	1	2	4	4	5	7	8	10	20	20	30	40	80
	6-24	196	2	3	4	5	6	9	10	12	20	20	40	40	60	90
	25-65	371	2	3	4	6	7	8	11	14	20	30	70	90	110	180
	65+	149	2	3	3	4	5	7	7	9	10	30	60	170	170	190
away	0-5	234	1	1	2	3	4	5	6	7	10	10	10	20	20	30
	6-24	185	2	3	4	6	7	8	10	12	10	20	30	30	50	50
	25-65	397	2	3	5	6	8	10	11	13	20	20	40	50	60	70
	65+	123	1	2	3	5	5	7	8	11	20	20	40	40	110	110

TABLE H4B DISTRIBUTION OF CONSUMPTION OF POTENTIALLY UNDERCOOKED SHELL EGGS AT THE HIGHEST PERCENTILES.

Consumption of potentially undercooked shell eggs as a main meal at the upper percentiles (grams)											
	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
home	0-5	147	148	152	157	162	176	220	234	258	342
	6-24	238	259	259	262	281	283	283	312	325	410
	25-65	197	197	215	220	232	241	258	258	263	293
	65+	137	146	146	149	149	174	174	183	270	270
away	0-5	162	162	174	175	175	175	175	175	175	236
	6-24	293	293	293	293	350	350	350	350	350	350
	25-65	267	300	300	302	315	324	350	350	350	393
	65+	175	175	175	175	175	175	175	175	175	175
Consumption of potentially undercooked shell eggs from beverages at the upper percentiles (grams)											
home	0-5	254	254	254	254	254	254	254	254	254	254
	6-24	254	254	254	254	254	254	254	254	254	254
	25-65	254	254	254	254	254	254	254	254	254	254
	0-5	191	191	191	191	191	191	191	191	191	191
away	6-24	286	286	286	286	286	286	286	286	286	286
	25-65	382	382	382	382	382	382	382	382	382	382
	65+	254	254	254	254	254	254	254	254	254	254
Consumption of potentially undercooked shell eggs as ingredients at the upper percentiles (grams)											
home	0-5	33	33	37	39	39	39	45	45	45	45
	6-24	45	45	45	45	45	56	56	56	56	56
	25-65	67	81	81	88	88	88	88	88	89	89
	65+	72	72	72	72	72	72	72	72	72	72
away	0-5	29	29	29	33	33	33	33	45	45	45
	6-24	49	49	49	49	49	49	49	49	49	49
	25-65	67	67	67	74	74	74	74	74	74	74
	65+	43	43	43	43	43	43	43	43	43	43

TABLE H5A DISTRIBUTION OF CONSUMPTION OF EGG PRODUCTS BY PERCENTILE.

Distribution of consumption of egg products as main meal by percentile (g)																
Eating Location	Age in Years	No. of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	799	15	19	34	38	42	44	52	73	85	92	116	146	146	183
	6-24	252	25	38	42	51	67	77	83	91	108	131	174	209	217	281
	25-65	421	33	38	45	66	76	80	85	86	93	127	170	187	215	241
	65+	207	28	33	38	41	45	57	70	77	85	101	146	153	174	221
away	0-5	204	10	20	26	37	39	42	43	54	75	85	116	150	162	175
	6-24	174	18	34	41	46	66	79	82	91	124	162	213	236	293	350
	25-65	449	24	34	42	43	47	72	82	91	118	153	175	200	267	315
	65+	88	24	33	42	46	62	76	82	86	91	137	150	175	175	175

Distribution of consumption of egg products as beverage																
home	0-5	3	1	1	1	1	1	1	254	254	254	254	254	254	254	254
	6-24	1	254	254	254	254	254	254	254	254	254	254	254	254	254	254
	25-65	6	64	71	191	191	191	191	191	191	254	254	254	254	254	254
away	0-5	1	191	191	191	191	191	191	191	191	191	191	191	191	191	191
	6-24	1	286	286	286	286	286	286	286	286	286	286	286	286	286	286
	25-65	3	127	127	127	127	127	127	127	127	127	127	254	254	382	382
	65+	2	95	95	95	95	95	95	254	254	254	254	254	254	254	254

Distribution of consumption of egg products as ingredient																
home	0-5	3,752	1	1	2	3	5	8	14	25	46	82	133	160	179	239
	6-24	1,908	1	1	3	5	8	11	19	38	68	148	222	297	318	358
	25-65	3,420	1	2	3	5	7	11	16	31	78	159	239	304	319	430
	65+	1,622	1	1	3	4	6	9	12	22	43	102	155	199	239	318
away	0-5	1,519	1	1	2	3	4	6	8	15	33	54	80	99	148	160
	6-24	1,252	1	1	2	4	6	8	12	19	34	67	96	144	159	210
	25-65	2,522	1	1	3	4	6	9	11	15	23	62	113	160	199	318
	65+	671	1	1	3	4	5	7	10	15	30	66	105	122	159	222

TABLE H5B DISTRIBUTION OF CONSUMPTION FOR EGG PRODUCTS AT THE UPPER PERCENTILES.

Consumption of egg products as main meal at upper percentiles (g)											
Eating Location	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
home	0-5	210	210	230	230	230	230	320	340	340	340
	6-24	310	310	310	310	310	320	320	410	410	410
	25-65	240	260	260	260	260	260	290	290	290	290
	65+	220	220	220	220	220	220	220	220	220	220
away	0-5	170	170	170	170	180	180	180	180	240	240
	6-24	350	350	350	350	350	350	350	350	350	350
	25-65	320	320	350	350	350	350	350	350	350	390
	65+	180	180	180	180	180	180	180	180	180	180
Consumption of egg products as beverage at upper percentiles (g)											
home	0-5	250	250	250	250	250	250	250	250	250	250
	6-24	250	250	250	250	250	250	250	250	250	250
	25-65	250	250	250	250	250	250	250	250	250	250
away	0-5	190	190	190	190	190	190	190	190	190	190
	6-24	290	290	290	290	290	290	290	290	290	290
	225-65	380	380	380	380	380	380	380	380	380	380
	65+	250	250	250	250	250	250	250	250	250	250
Consumption of egg products as ingredient at upper percentiles (g)											
home	0-5	240	260	310	320	320	320	320	320	340	590
	6-24	370	370	430	440	520	520	560	560	870	870
	25-65	440	480	480	510	520	520	600	640	640	740
	65+	320	320	330	330	400	430	430	640	660	960
away	0-5	160	170	170	170	170	180	240	240	370	370
	6-24	220	220	310	320	320	400	400	400	400	480
	25-65	320	320	320	330	390	410	430	450	640	740
	65+	250	320	320	320	320	320	320	320	360	360

TABLE H6A DISTRIBUTION OF CONSUMPTION FOR POTENTIALLY UNDERCOOKED EGG PRODUCTS BY PERCENTILE.

Consumption of potentially undercooked egg-products as main meal by percentile (g)																
Eating Location	Age in Years	Number of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	711	10	20	40	40	40	40	60	80	80	90	120	150	150	180
	6-24	237	40	40	40	50	70	80	80	90	110	130	170	210	220	280
	25-65	353	40	40	50	70	80	80	80	90	90	130	150	170	210	230
	65+	123	30	40	40	40	50	60	80	80	80	90	130	150	150	170
away	0-5	194	10	20	30	40	40	40	40	60	80	80	120	150	160	170
	6-24	163	20	40	40	50	70	80	90	90	140	160	230	240	290	350
	25-65	433	20	30	40	40	50	70	80	90	120	150	180	190	270	320
	65+	77	20	40	40	50	70	80	80	90	90	140	150	180	180	180

Consumption of potentially undercooked egg-products as beverage by percentile (g)																
Eating Location	Age in Years	Number of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	3	0	0	0	0	0	0	250	250	250	250	250	250	250	250
	6-24	1	250	250	250	250	250	250	250	250	250	250	250	250	250	250
	25-65	6	60	70	190	190	190	190	190	250	250	250	250	250	250	250
away	0-5	1	190	190	190	190	190	190	190	190	190	190	190	190	190	190
	6-24	1	290	290	290	290	290	290	290	290	290	290	290	290	290	290
	25-65	3	130	130	130	130	130	130	130	130	130	130	250	250	380	380
	65+	2	100	100	100	100	100	100	250	250	250	250	250	250	250	250

Consumption of potentially undercooked egg-products as ingredient in mixtures by percentile (g)																
Eating Location	Age in Years	Number of Observations	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
home	0-5	387	1	1	2	4	4	5	7	8	10	20	20	30	40	80
	6-24	196	2	3	4	5	6	9	10	12	20	20	40	40	60	90
	25-65	371	2	3	4	6	7	8	11	14	20	30	70	90	110	180
	65+	149	2	3	3	4	5	7	7	9	10	30	60	170	170	190
away	0-5	234	1	1	2	3	4	5	6	7	10	10	10	20	20	30
	6-24	185	2	3	4	6	7	8	10	12	10	20	30	30	50	50
	25-65	397	2	3	5	6	8	10	11	13	20	20	40	50	60	70
	65+	123	1	2	3	5	5	7	8	11	20	20	40	40	110	110

TABLE H6B DISTRIBUTION OF CONSUMPTION FOR POTENTIALLY UNDERCOOKED EGG PRODUCTS AT THE UPPER PERCENTILES.

Consumption of potentially undercooked egg-products as main meal for highest percentiles (g)											
Eating Location	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
home	0-5	180	220	230	230	230	260	320	340	340	340
	6-24	310	310	310	310	310	320	320	410	410	410
	25-65	240	240	240	240	240	240	290	290	290	290
	65+	170	170	170	170	170	170	170	170	170	170
away	0-5	170	170	170	170	180	180	180	180	240	240
	6-24	350	350	350	350	350	350	350	350	350	350
	25-65	320	320	350	350	350	350	350	350	350	390
	65+	180	180	180	180	180	180	180	180	180	180
Consumption of potentially undercooked egg-products as main meal for highest percentiles (g)											
Eating Location	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
home	0-5	250	250	250	250	250	250	250	250	250	250
	6-24	250	250	250	250	250	250	250	250	250	250
	25-65	250	250	250	250	250	250	250	250	250	250
away	0-5	190	190	190	190	190	190	190	190	190	190
	6-24	290	290	290	290	290	290	290	290	290	290
	25-65	380	380	380	380	380	380	380	380	380	380
	65+	250	250	250	250	250	250	250	250	250	250
Consumption of potentially undercooked egg-products as ingredients in mixtures for highest percentiles (g)											
Eating Location	Age in Years	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
home	0-5	80	80	80	80	80	110	110	130	130	130
	6-24	90	90	90	140	140	140	140	140	140	140
	25-65	200	200	200	200	220	220	300	300	300	300
	65+	190	190	190	190	190	190	190	190	190	190
away	0-5	30	30	30	30	30	30	30	30	30	30
	6-24	50	50	50	50	50	50	80	80	80	80
	25-65	70	70	70	70	90	90	90	210	210	210
	65+	110	110	110	110	110	110	110	110	110	110

TABLE H7A CONSUMPTION DATA FOR THE TOTAL U.S. POPULATION (TWO-DAY AVERAGE). CONSUMPTION DATA IS GIVEN FOR THE TOTAL U.S. POPULATION, ALL AGES AND ALL EATING LOCATIONS, BY EGG CATEGORY. THIS TABLE SHOWS CLEARLY THAT THERE ARE VERY FEW EATING OCCASIONS OBSERVED FOR BEVERAGES MADE WITH EGG. THIS BRINGS INTO QUESTION THE RELIABILITY OF THIS DATA, AND SUGGESTS THAT THE CSFII MAY NOT BE THE BEST SOURCE OF DATA FOR MODELING THIS FOOD.

Shell Eggs				
Meal type	Average consumption (g/p/d)	Std Dev (g)	No. of Eating occasions	No. of Observations
Main course	68	40	103,291,522	8,294
Beverage	186	72	281,657	15
Ingredient	36	71	229,201,515	16,879

Potentially undercooked shell eggs				
Meal type	Average consumption (g/p/d)	Std Dev (g)	No. of Eating occasions	No. of Observations
Main course	67	39	103,098,321	8,278
Beverage	186	72	281,657	15
Ingredient	14	12	21,844,075	1,577

Egg products				
Meal type	Average consumption (g/p/d)	Std Dev (g)	No. of Eating occasions	No. of Observations
Main course	78	49	32,345,212	2,594
Beverage	183	75	286,428	17
ingredient	36	71	226,268,156	16,666

Potentially Undercooked Egg products				
Meal type	Average consumption (g/p/d)	Std Dev (g)	No. of Eating occasions	No. of Observations
Main course	79	49	28,304,347	2,291
Beverage	183	75	286,428	17
Ingredient	14	22	28,312,529	2,042

TABLE H7B DISTRIBUTION OF EGG CONSUMPTION (GRAMS) FOR THE TOTAL U.S. POPULATION, BY PERCENTILE.

Shell Eggs														
Meal type	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Main course	17	33	38	44	46	64	76	85	88	110	137	157	175	208
Beverage	71	95	127	127	127	191	191	254	254	254	286	286	286	286
Ingredient	1	1	3	5	6	9	13	22	46	102	163	238	292	320

Potentially undercooked shell eggs														
Meal type	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Main course	17	33	38	44	46	64	76	85	88	110	133	155	174	209
Beverage	71	95	127	127	127	191	191	254	254	254	286	286	286	286
Ingredient	2	3	5	7	9	11	12	16	22	26	36	45	49	61

Egg products														
Meal type	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Main course	24	34	41	45	57	76	80	86	94	138	173	188	221	281
Beverage	71	95	127	127	127	191	191	254	254	254	286	286	286	286
ingredient	1	1	3	5	6	9	13	22	46	105	164	239	293	320

Potentially Undercooked Egg products														
Meal type	5%	10%	20%	30%	40%	50%	60%	70%	80%	90%	95%	97%	98%	99%
Main course	24	38	42	45	60	77	82	86	94	138	170	175	220	293
Beverage	71	95	127	127	127	191	191	254	254	254	286	286	286	286
Ingredient	2	3	4	5	7	8	10	12	16	25	40	55	76	111

TABLE H7C UPPER PERCENTILES FOR THE DISTRIBUTION OF CONSUMPTION. THIS TABLE PRESENTS THE UPPER TAIL OF THE DISTRIBUTION OF CONSUMPTION, AND THE MAXIMUM REPORTED CONSUMPTION FOR THE TOTAL U.S. POPULATION (ALL AGES, ALL EATING LOCATIONS) FOR EACH OF THE EGG TYPES.

Shell Eggs										
Meal type	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Main course	215	227	234	241	258	267	293	300	350	410
Beverage	286	382	382	382	382	382	382	382	382	382
Ingredient	328	344	371	399	435	477	514	557	636	959

Potentially Undercooked Shell Eggs										
Meal type	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Main course	215	227	234	241	258	267	293	300	350	410
Beverage	286	382	382	382	382	382	382	382	382	382
Ingredient	67	67	67	67	72	74	74	81	88	89

Egg Products										
Meal type	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Main course	293	293	300	312	315	324	350	350	350	410
Beverage	286	382	382	382	382	382	382	382	382	382
ingredient	334	344	377	402	435	477	516	557	639	959

Potentially Undercooked Egg Products										
Meal type	99.1%	99.2%	99.3%	99.4%	99.5%	99.6%	99.7%	99.8%	99.9%	Maximum
Main course	293	300	302	315	324	342	350	350	350	410
Beverage	286	382	382	382	382	382	382	382	382	382
Ingredient	111	132	133	167	167	188	202	209	221	304

Beverages

Egg beverages deserve special mention. As can be seen from Table H7a, there are very few reported eating occasions for these foods. There are 17 eating occasions in a two-day survey of over 21,000 respondents. This calls into question the quality of the statistics associated with this food. The data quality declines further due to small sample size when broken out by age and eating location. There is often only one eating occasion associated with a particular age group/eating location. Because of the lack of data for this food, there is nothing that can be said with confidence about the risks associated with egg-based beverages.

SUMMARY

The risk of salmonellosis caused by SE from eggs depends on exposure to SE. Exposure to SE, in turn, depends on the amount of egg consumed and the SE, if any, in the egg. Risk characterization uses the distribution of consumption estimated for the total U.S. population for all eating locations using the egg categories and meal types described here.

ATTACHMENT: LIST OF FOODS INCLUDED IN ANALYSIS

This attachment lists all of the foods in the CSFII that list egg as an ingredient. It contains 939 food items listed by food code. A descriptor from the CSFII accompanies each food code. Additional columns show whether the egg in the food was eaten as a main course (97 foods), a beverage (5 foods), or as an ingredient in a mixture (837). The appendix also shows which foods may have been prepared with shell eggs, egg products, and which ones could be potentially undercooked.

The table can be used to determine which foods FSIS used to estimate egg consumption from main courses, beverages, or ingredients. It can also be used to determine which foods FSIS included in the calculations of the different egg categories (shell eggs, potentially undercooked shell eggs, egg products, or potentially undercooked egg products).

Food codes are eight-digit number assignments to each individual food in the CSFII. The first three numbers classify the item. For example, all codes with the first digit 1 are milk products; all those beginning with a 2 are meat, poultry, and fish, 3 are eggs, etc. The food codes help programmers and other users of the database sort the total list of over 7,200 foods included in the CSFII and query the database. Descriptors are associated with each food that identify the food, and may provide additional information such as method of preparation or cooking.

Some foods were clearly prepared with only shell eggs (such as item number 31103000, “Egg, whole, boiled”) and could not be made with an egg product. Other items could only be prepared with an egg product, and not from shell eggs (such as food item 33000100 “Egg substitute, NS as to powdered, frozen, or liquid”). Many of the foods could have been prepared with either shell eggs or egg products, and are therefore included in the consumption estimates for both egg categories. We denoted if an item fell in a category by marking it with an “x”.

Certain items were classified as potentially undercooked. For example, item 31104000, “Egg, whole, poached” could be consumed with a runny yolk and thus is included in both the shell egg and potentially undercooked shell egg categories. The set of foods that were considered “potentially undercooked shell egg” is a subset of all foods made with shell eggs. Similarly, the set of foods that are designated “potentially undercooked egg product” is a subset of all foods prepared with egg products.

The list is presented by food code for ease of locating foods, but the user can sort the electronic version of this table by any column desired.

Food Code	Description	Main, Beverage, Ingredient	Shell	HR Shell	Prod	HR Prod
11460250	Yogurt, frozen, flavors other than chocolate, with sorbet or sorbet-coated	I	x	x	x	x
11531000	Eggnog, made with whole milk	B	x	x	x	x
11531500	Eggnog, made with 2% reduced fat milk (formerly eggnog, made with "2% lowfat" milk)	B	x	x	x	x
11830450	Milk beverage with sugar, dry milk, and egg white powder, dry mix, not reconstituted	B			x	x
11841100	Milk beverage beads, not chocolate, not reconstituted	B	x	x	x	x
13121500	Ice cream sundae, fudge topping, with cake, with whipped cream	I	x		x	
13170000	Baked Alaska	I	x	x	x	x
13210110	Pudding, bread	I	x	x	x	x
13210150	Puerto Rican bread pudding made with evaporated milk and rum (Budin de pan)	I	x		x	
13210160	Diplomat pudding, Puerto Rican style (Budin Diplomatico)	I	x	x	x	x
13210270	Spanish custard, Puerto Rican style (Natilla Espanol)	I	x	x	x	x
13210300	Custard	I	x	x	x	x
13210350	Custard, Puerto Rican style (Flan)	I	x	x	x	x
13210500	Pudding, tapioca, made from home recipe, made with milk	I	x	x	x	x
13210710	Pudding, Indian (milk, molasses and cornmeal-based pudding)	I	x	x	x	x
13210810	Puerto Rican pumpkin pudding (Flan de calabaza)	I	x	x	x	x
13241000	Pudding, with fruit and vanilla wafers	I	x	x	x	x
13250000	Mousse, chocolate	I	x	x	x	x
13251000	Chantilly Cream	I	x	x	x	x
13252100	Coconut custard, Puerto Rican style (Flan de coco)	I	x	x	x	x
14630200	Cheese soufflé	I	x	x	x	x
14660200	Cheese, nuggets or pieces, breaded, baked, or fried	I	x		x	
14710200	Beer soup, made with milk	I	x		x	
22000300	Pork, NS as to cut, breaded or floured, fried, NS as to fat eaten	I	x		x	
22000310	Pork, NS as to cut, breaded or floured, fried, lean and fat eaten	I	x		x	
22000320	Pork, NS as to cut, breaded or floured, fried, lean only eaten	I	x		x	

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

22101300	Pork chop, breaded or floured, fried, NS as to fat eaten	I	x		x	
22101310	Pork chop, breaded or floured, fried, lean and fat eaten	I	x		x	
22101320	Pork chop, breaded or floured, fried, lean only eaten	I	x		x	
22101400	Pork chop, battered, fried, NS as to fat eaten	I	x		x	
22101410	Pork chop, battered, fried, lean and fat eaten	I	x		x	
22101420	Pork chop, battered, fried, lean only eaten	I	x		x	
22201050	Pork steak or cutlet, battered, fried, NS as to fat eaten	I	x		x	
22201060	Pork steak or cutlet, battered, fried, lean and fat eaten	I	x		x	
22201070	Pork steak or cutlet, battered, fried, lean only eaten	I	x		x	
22201400	Pork steak or cutlet, breaded or floured, fried, NS as to fat eaten	I	x		x	
22201410	Pork steak or cutlet, breaded or floured, fried, lean and fat eaten	I	x		x	
22201420	Pork steak or cutlet, breaded or floured, fried, lean only eaten	I	x		x	
22210310	Pork, tenderloin, breaded, fried	I	x		x	
22210450	Pork, tenderloin, battered, fried	I	x		x	
22300150	Ham, breaded or floured, fried, NS as to fat eaten	I	x		x	
22300160	Ham, breaded or floured, fried, lean and fat eaten	I	x		x	
22300170	Ham, breaded or floured, fried, lean only eaten	I	x		x	
23220020	Mock chicken legs, cooked	I	x		x	
23220030	Veal patty, breaded, cooked	I	x		x	
23321250	Venison/deer steak, breaded or floured, cooked, NS as to cooking method	I	x		x	
24198710	Chicken patty with cheese, breaded, cooked	I	x		x	
24301210	Duck, battered, fried	I	x		x	
24302010	Duck, pressed, Chinese	I	x		x	
25110170	Beef liver, battered, fried	I	x		x	
25110410	Chicken liver, battered, fried	I	x		x	
25150210	Brains and eggs, cooked	I	x	x	x	x
25210120	Frankfurter or hot dog, breaded, baked	I	x		x	
26100130	Fish, NS as to type, breaded or battered, baked	I	x		x	
26100140	Fish, NS as to type, floured or breaded, fried	I	x		x	
26100150	Fish, NS as to type, battered, fried	I	x		x	

Annex H

26100240	Fish stick, patty, or fillet, NS as to type, floured or breaded, fried	I	x	x
26100250	Fish stick, patty, or fillet, NS as to type, battered, fried	I	x	x
26105110	Carp, cooked, NS as to cooking method	I	x	x
26105140	Carp, floured or breaded, fried	I	x	x
26107110	Catfish, cooked, NS as to cooking method	I	x	x
26107130	Catfish, breaded or battered, baked	I	x	x
26107140	Catfish, floured or breaded, fried	I	x	x
26107150	Catfish, battered, fried	I	x	x
26109110	Cod, cooked, NS as to cooking method	I	x	x
26109130	Cod, breaded or battered, baked	I	x	x
26109140	Cod, floured or breaded, fried	I	x	x
26109150	Cod, battered, fried	I	x	x
26111110	Croaker, cooked, NS as to cooking method	I	x	x
26111130	Croaker, breaded or battered, baked	I	x	x
26111140	Croaker, floured or breaded, fried	I	x	x
26115130	Flounder, breaded or battered, baked	I	x	x
26115140	Flounder, floured or breaded, fried	I	x	x
26115150	Flounder, battered, fried	I	x	x
26117130	Haddock, breaded or battered, baked	I	x	x
26117140	Haddock, floured or breaded, fried	I	x	x
26117150	Haddock, battered, fried	I	x	x
26119140	Herring, floured or breaded, fried	I	x	x
26121140	Mackerel, floured or breaded, fried	I	x	x
26123110	Mullet, cooked, NS as to cooking method	I	x	x
26123140	Mullet, floured or breaded, fried	I	x	x
26125130	Ocean perch, breaded or battered, baked	I	x	x
26125140	Ocean perch, floured or breaded, fried	I	x	x
26125150	Ocean perch, battered, fried	I	x	x
26127110	Perch, cooked, NS as to cooking method	I	x	x
26127130	Perch, breaded or battered, baked	I	x	x
26127140	Perch, floured or breaded, fried	I	x	x
26127150	Perch, battered, fried	I	x	x
26129110	Pike, cooked, NS as to cooking method	I	x	x
26129140	Pike, floured or breaded, fried	I	x	x
26129150	Pike, battered, fried	I	x	x
26131140	Pompano, floured or breaded, fried	I	x	x
26131150	Pompano, battered, fried	I	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

26133110	Porgy, cooked, NS as to cooking method	I	x	x
26133130	Porgy, breaded or battered, baked	I	x	x
26133140	Porgy, floured or breaded, fried	I	x	x
26133150	Porgy, battered, fried	I	x	x
26135140	Ray, floured or breaded, fried	I	x	x
26137140	Salmon, floured or breaded, fried	I	x	x
26137150	Salmon, battered, fried	I	x	x
26141130	Sea bass, breaded or battered, baked	I	x	x
26141140	Sea bass, floured or breaded, fried	I	x	x
26145110	Smelt, cooked, NS as to cooking method	I	x	x
26145140	Smelt, floured or breaded, fried	I	x	x
26145150	Smelt, battered, fried	I	x	x
26147140	Sturgeon, floured or breaded, fried	I	x	x
26149140	Swordfish, floured or breaded, fried	I	x	x
26151130	Trout, breaded or battered, baked	I	x	x
26151140	Trout, floured or breaded, fried	I	x	x
26151150	Trout, battered, fried	I	x	x
26153140	Tuna, fresh, floured or breaded, fried	I	x	x
26157130	Whiting, breaded or battered, baked	I	x	x
26157140	Whiting, floured or breaded, fried	I	x	x
26157150	Whiting, battered, fried	I	x	x
26203110	Frog legs, NS as to cooking method	I	x	x
26205110	Octopus, cooked, NS as to cooking method	I	x	x
26213140	Squid, breaded, fried	I	x	x
26303110	Clams, cooked, NS as to cooking method	I	x	x
26303140	Clams, floured or breaded, fried	I	x	x
26303150	Clams, battered, fried	I	x	x
26304150	Conch, battered, fried	I	x	x
26307140	Crab, soft shell, floured or breaded, fried	I	x	x
26309140	Crayfish, floured or breaded, fried	I	x	x
26311140	Lobster, floured or breaded, fried	I	x	x
26311150	Lobster, battered, fried	I	x	x
26315140	Oysters, floured or breaded, fried	I	x	x
26315150	Oysters, battered, fried	I	x	x
26317110	Scallops, cooked, NS as to cooking method	I	x	x
26317140	Scallops, floured or breaded, fried	I	x	x
26317150	Scallops, battered, fried	I	x	x
26319140	Shrimp, floured, breaded, or battered, fried	I	x	x
27112010	Salisbury steak with gravy (mixture)	I	x	x
27113300	Swedish meatballs with cream or white sauce (mixture)	I	x	x

Annex H

27116400	Steak tartare (raw ground beef and egg)	I	x	x	x	x
27118110	Meatballs, Puerto Rican style (Albondigas)	I	x		x	
27135110	Veal parmigiana	I	x		x	
27146250	Chicken or turkey cordon bleu	I	x		x	
27146300	Chicken or turkey parmigiana	I	x		x	
27146400	Chicken Kiev	I	x		x	
27148010	Stuffed chicken, drumstick or breast, Puerto Rican style (Muslo de pollo o pechuga rellena)	I	x		x	
27150010	Fish with cream or white sauce, not tuna or lobster (mixture)	I	x		x	
27150020	Crab, deviled	I	x		x	
27150030	Crab imperial	I	x		x	
27150050	Fish timbale or mousse	I	x	x	x	x
27150060	Lobster Newburg	I	x		x	
27150120	Tuna with cream or white sauce (mixture)	I	x		x	
27150130	Seafood Newburg	I	x		x	
27150160	Shrimp with lobster sauce (mixture)	I	x		x	
27150190	Lobster sauce (broth-based)	I	x		x	
27160100	Meatballs, NS as to type of meat, with sauce (mixture)	I	x		x	
27161010	Puerto Rican style meat loaf (Albondigon)	I	x		x	
27212000	Beef and noodles, no sauce (mixture)	I	x		x	
27212100	Beef and noodles with tomato-based sauce (mixture)	I	x		x	
27212150	Beef goulash with noodles	I	x		x	
27212200	Beef and noodles with gravy (mixture)	I	x		x	
27212300	Beef and noodles with cream or white sauce (mixture)	I	x		x	
27212350	Beef stroganoff with noodles	I	x		x	
27212400	Beef and noodles with (mushroom) soup (mixture)	I	x		x	
27214100	Meat loaf made with beef	I	x		x	
27214110	Meat loaf made with beef, with tomato-based sauce	I	x		x	
27220010	Meat loaf made with ham (not luncheon meat)	I	x		x	
27220020	Ham and noodles with cream or white sauce (mixture)	I	x		x	
27220190	Sausage and noodles with cream or white sauce (mixture)	I	x		x	
27220210	Ham and noodles, no sauce (mixture)	I	x		x	
27230010	Lamb or mutton loaf	I	x		x	

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

27233000	Lamb or mutton and noodles with gravy (mixture)	I	x		x	
27235000	Meat loaf made with venison / deer	I	x		x	
27235750	Veal and noodles with cream or white sauce (mixture)	I	x		x	
27236000	Venison/deer and noodles with cream or white sauce (mixture)	I	x		x	
27242000	Chicken or turkey and noodles, no sauce (mixture)	I	x		x	
27242200	Chicken or turkey and noodles with gravy (mixture)	I	x		x	
27242250	Chicken or turkey and noodles with (mushroom) soup (mixture)	I	x		x	
27242300	Chicken or turkey and noodles with cream or white sauce (mixture)	I	x		x	
27242310	Chicken or turkey and noodles with cheese sauce (mixture)	I	x	x	x	x
27242400	Chicken or turkey and noodles, tomato-based sauce (mixture)	I	x		x	
27246400	Chicken or turkey soufflé	I	x		x	
27246500	Meat loaf made with chicken or turkey	I	x		x	
27250030	Codfish ball or cake	I	x		x	
27250040	Crab cake	I	x		x	
27250050	Fish cake or patty, NS as to fish	I	x		x	
27250060	Gefilte fish	I	x		x	
27250070	Salmon cake or patty	I	x		x	
27250080	Salmon loaf	I	x		x	
27250110	Scallops and noodles with cheese sauce (mixture)	I	x	x	x	x
27250130	Shrimp and noodles with cheese sauce (mixture)	I	x	x	x	x
27250150	Tuna loaf	I	x		x	
27250160	Tuna cake or patty	I	x		x	
27250210	Clam cake or patty	I	x		x	
27250220	Oyster fritter	I	x		x	
27250250	Flounder with crab stuffing	I	x		x	
27250300	Mackerel cake or patty	I	x		x	
27250310	Haddock cake or patty	I	x		x	
27250400	Shrimp cake or patty	I	x		x	
27250410	Shrimp with crab stuffing	I	x		x	
27250450	Shrimp toast, fried	I	x		x	
27250510	Fish cake (Kamaboko) tempura	I	x		x	
27250550	Seafood soufflé	I	x		x	
27250610	Tuna noodle casserole with cream or white sauce	I	x		x	
27250630	Tuna noodle casserole with (mushroom) soup	I	x		x	
27250900	Fish and noodles with (mushroom) soup	I	x		x	

Annex H

27250950	Shellfish mixture and noodles, tomato-based sauce (mixture)	I	x	x
27260010	Meat loaf, NS as to type of meat	I	x	x
27260050	Meatballs, with breading, NS as to type of meat, with gravy	I	x	x
27260080	Meat loaf made with beef and pork	I	x	x
27260090	Meat loaf made with beef, veal and pork	I	x	x
27260100	Meat loaf made with beef and pork, with tomato-based sauce	I	x	x
27260510	Liver dumpling	I	x	x
27313010	Beef, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), no sauce (mixture)	I	x	x
27313020	Beef, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), no sauce (mixture)	I	x	x
27313150	Beef, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), soy-based sauce (mi	I	x	x
27313160	Beef, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), soy-based sauce (mixtu	I	x	x
27313210	Beef, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato-based sauce	I	x	x
27313220	Beef, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), tomato-based sauce (mi	I	x	x
27313310	Beef, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), (mushroom) soup (mi	I	x	x
27313320	Beef, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), (mushroom) soup	I	x	x
27313410	Beef, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), gravy (mixture)	I	x	x
27313420	Beef, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), gravy (mixture)	I	x	x
27315250	Stuffed cabbage rolls with beef and rice	I	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

27320030	Ham or pork, noodles and vegetables (excluding carrots, broccoli, and dark-green leafy), cheese sauce (mi	l	x	x	x	x
27320070	Ham or pork, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato-based	l	x		x	
27320080	Sausage, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), tomato-based sauce	l	x		x	
27320090	Sausage, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato-based sauce	l	x		x	
27336300	Venison/deer, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato-base	l	x		x	
27336310	Venison/deer, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), tomato-based s	l	x		x	
27343010	Chicken or turkey, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), no sauce	l	x		x	
27343020	Chicken or turkey, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), no sauce	l	x		x	
27343410	Chicken or turkey, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), gravy	l	x		x	
27343470	Chicken or turkey, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), cream,	l	x		x	
27343480	Chicken or turkey, noodles, and vegetables (excluding carrots, broccoli, and/or dark-green leafy), cream,	l	x		x	
27343510	Chicken or turkey, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato	l	x		x	
27343520	Chicken or turkey, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), tomato-based	l	x		x	

27343950	Chicken or turkey, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), cheese	I	x	x	x	x
27343960	Chicken or turkey, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), cheese	I	x	x	x	x
27343970	Chicken or turkey, noodles, and vegetables (including carrots, broccoli, and/or dark-green leafy), cream	I	x		x	
27343980	Chicken or turkey, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy)	I	x		x	
27350080	Tuna noodle casserole with vegetables, cream or white sauce	I	x		x	
27350090	Fish, noodles, and vegetables (including carrots, broccoli, and/or dark green leafy), cheese sauce (mixture)	I	x	x	x	x
27350100	Fish, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), cheese sauce (mixture)	I	x	x	x	x
27350410	Tuna noodle casserole with vegetables and (mushroom) soup	I	x		x	
27351020	Codfish salad, Puerto Rican style (Gazpacho de bacalao)	I	x		x	
27351050	Codfish salad, Puerto Rican style (Ensalada de bacalao)	I	x		x	
27415170	Kung Pao beef	I	x		x	
27416200	Beef, ground, with egg and onion (mixture)	I	x	x	x	x
27416400	Sukiyaki (stir fried beef and vegetables in soy sauce)	I	x		x	
27416400	Sukiyaki (stir fried beef and vegetables in soy sauce)	I	x		x	
27420160	Moo Shu (Mu Shi) Pork, without Chinese pancake	I	x		x	
27421010	Stuffed christophine, Puerto Rican style (Chayote relleno)	I	x		x	
27443110	Chicken or turkey a la king with vegetables (including carrots, broccoli, and/or dark-green leafy (no pot	I	x		x	
27443120	Chicken or turkey a la king with vegetables (excluding carrots, broccoli, and dark-green leafy (no potato	I	x		x	
27443150	Chicken or turkey divan	I	x		x	
27446220	Chicken or turkey salad with egg	I	x	x		
27450020	Lobster salad	I	x		x	

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

27450030	Salmon salad	I	x		x	
27450100	Tuna salad with egg	I	x	x		
27450110	Shrimp garden salad (shrimp, eggs, tomato and/or carrots, other vegetables), no dressing	I	x	x		
27450120	Shrimp garden salad (shrimp, eggs, vegetables excluding tomato and carrots), no dressing	I	x	x		
27450150	Fish, tofu, and vegetables, tempura, Hawaiian style (mixture)	I	x			x
27450200	Seafood garden salad with seafood, eggs, vegetables excluding tomato and carrots, no dressing	I	x	x		
27450210	Seafood garden salad with seafood, eggs, tomato and/or carrots, other vegetables, no dressing	I	x	x		
27450470	Kung Pao shrimp	I	x			x
27460490	Julienne salad (meat, cheese, eggs, vegetables), no dressing	I	x	x		
27460510	Antipasto with ham, fish, cheese, vegetables	I	x	x		
27460710	Livers, chicken, chopped, with eggs and onion (mixture)	I	x	x		
27513030	Roast beef sandwich dipped in egg, fried, with gravy and spread	I	x			x
27520140	Bacon and egg sandwich	I	x	x		
27520330	Ham and egg sandwich	I	x	x		
27550000	Fish sandwich, on bun, with spread	I	x			x
27550110	Crab cake sandwich, on bun	I	x			x
27550510	Sardine sandwich, with lettuce and spread	I	x			x
27560300	Corn dog (frankfurter or hot dog with cornbread coating)	I	x			x
27560310	Corny dog, with chili, on bun	I	x			x
27570310	Hors d'oeuvres, with spread	I	x	x	x	x
28110200	Sirloin, chopped, dinner, NFS (frozen meal)	I	x			x
28110220	Sirloin, chopped, with gravy, mashed potatoes, vegetable (frozen meal)	I	x			x
28110230	Sirloin, chopped, or Swiss steak with gravy, vegetable, potatoes, dessert or muffin (frozen meal)	I	x			x
28110300	Salisbury steak dinner, NFS (frozen meal)	I	x			x
28110310	Salisbury steak with gravy, potatoes, vegetable (frozen meal)	I	x			x
28110330	Salisbury steak with gravy, whipped potatoes, vegetable, dessert (frozen meal)	I	x			x

Annex H

28110340	Salisbury steak with gravy, potatoes, vegetable, soup or macaroni and cheese, dessert (frozen meal)	I	x	x
28110520	Beef, sliced, with gravy, potatoes, vegetable, dessert (frozen meal)	I	x	x
28110640	Meatballs, Swedish, in sauce, with noodles (frozen meal)	I	x	x
28110650	Meatballs, Swedish, in sauce, with noodles and vegetable medley (frozen meal)	I	x	x
28110660	Meatballs, Swedish, in gravy, with noodles (diet frozen meal)	I	x	x
28113050	Salisbury steak with vegetables in tomato-based sauce, noodles (diet frozen meal)	I	x	x
28113110	Salisbury steak, baked, with tomato sauce, vegetable (diet frozen meal)	I	x	x
28113160	Beef steak, with noodles and vegetables in soy-based sauce (diet frozen meal)	I	x	x
28120210	Pork, sliced, with sweet potatoes, vegetable, dessert (frozen meal)	I	x	x
28133110	Veal, breaded, with spaghetti, in tomato sauce (frozen meal)	I	x	x
28133310	Veal parmigiana with vegetable, muffin, dessert (frozen meal)	I	x	x
28133340	Veal parmigiana with vegetable, fettuccine alfredo, dessert (frozen meal)	I	x	x
28133360	Veal parmigiana with vegetable, tortellini in butter sauce (frozen meal)	I	x	x
28140320	Chicken and noodles with vegetable, dessert (frozen meal)	I	x	x
28140730	Chicken patty, breaded, with tomato sauce and cheese, fettuccine alfredo, vegetable (frozen meal)	I	x	x
28140730	Chicken patty, breaded, with tomato sauce and cheese, fettuccine alfredo, vegetable (frozen meal)	I	x	x
28141010	Chicken, fried, with potatoes, vegetable, dessert (frozen meal, large meat portion)	I	x	x
28141640	Chicken Kiev with rice-vegetable mixture (frozen meal)	I	x	x
28143170	Chicken in cream sauce with noodles and vegetable (frozen meal)	I	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

28144100	Chicken and vegetable entree with noodles and cream sauce (frozen meal)	I	x	x
28145410	Turkey with gravy, dressing, potatoes, vegetable, cream of tomato soup, dessert (frozen meal)	I	x	x
28150050	Fish parmesan (frozen meal)	I	x	x
28150410	Fish and chips with vegetable, potatoes, tomatoes (frozen meal)	I	x	x
28150810	Scallops with potatoes, vegetable (frozen meal)	I	x	x
28150910	Shrimp with potatoes, vegetable (frozen meal)	I	x	x
28160300	Meat loaf dinner, NFS (frozen meal)	I	x	x
28160410	Meat loaf with tomato sauce, vegetable, potatoes, dessert (frozen meal)	I	x	x
28160910	Vegetable and beef in soy-based sauce, reduced fat and sodium (diet frozen meal)	I	x	x
28310230	Meatball soup, Mexican style (Sopa de Albondigas)	I	x	x
28310320	Beef noodle soup, Puerto Rican style (Sopa de carne y fideos)	I	x	x
28315110	Beef noodle soup, chunky style	I	x	x
28315120	Beef vegetable soup with noodles, stew type, chunky style	I	x	x
28320140	Ham, noodle, and vegetable soup, Puerto Rican style	I	x	x
28331110	Lamb, pasta, and vegetable soup, Puerto Rican style	I	x	x
28340620	Turkey noodle soup, chunky style	I	x	x
28340640	Chicken vegetable soup with noodles, stew type, chunky style	I	x	x
28350310	Turtle and vegetable soup	I	x	x
28351170	Codfish soup with noodles, Puerto Rican style	I	x	x
31101010	Egg, whole, raw	M	x	x
31102000	Egg, whole, cooked, NS as to cooking method	M	x	x
31102000	Egg, whole, cooked, NS as to cooking method	M	x	x
31102000	Egg, whole, cooked, NS as to cooking method	M	x	x
31102000	Egg, whole, cooked, NS as to cooking method	M	x	x
31102000	Egg, whole, cooked, NS as to cooking method	M	x	x
31103000	Egg, whole, boiled	M	x	x
31104000	Egg, whole, poached	M	x	x
31105000	Egg, whole, fried	M	x	x

Annex H

31106000	Egg, whole, baked, NS as to fat added in cooking	M	x	x		
31106010	Egg, whole, baked, fat not added in cooking	M	x	x		
31106020	Egg, whole, baked, fat added in cooking	M	x	x		
31107000	Egg, whole, pickled	M	x	x		
31108010	Egg, white only, raw	M	x	x	x	x
31109010	Egg, white only, cooked	M	x	x	x	x
31110010	Egg, yolk only, raw	M	x	x	x	x
31111010	Egg, yolk only, cooked	M	x	x	x	x
32101000	Egg, creamed	M	x	x		
32101500	Egg, Benedict	M	x	x		
32102000	Egg, deviled	M	x	x		
32103000	Egg salad	M	x	x		
32104100	Egg, scrambled, made from dry eggs	M	x	x	x	x
32104900	Egg omelet or scrambled egg, NS as to fat added in cooking	M	x	x	x	x
32104950	Egg omelet or scrambled egg, fat not added in cooking	M	x	x	x	x
32105000	Egg omelet or scrambled egg, fat added in cooking	M	x	x	x	x
32105010	Egg omelet or scrambled egg, with cheese	M	x	x	x	x
32105020	Egg omelet or scrambled egg, with fish	M	x	x	x	x
32105030	Egg omelet or scrambled egg, with ham or bacon	M	x	x	x	x
32105040	Egg omelet or scrambled egg, with dark-green vegetables	M	x	x	x	x
32105050	Egg omelet or scrambled egg, with vegetables other than dark-green vegetables	M	x	x	x	x
32105060	Egg omelet or scrambled egg, with peppers, onion, and ham	M	x	x	x	x
32105070	Egg omelet or scrambled egg, with mushrooms	M	x	x	x	x
32105080	Egg omelet or scrambled egg, with cheese and ham or bacon	M	x	x	x	x
32105085	Egg omelet or scrambled egg, with cheese, ham or bacon, and tomatoes	M	x	x	x	x
32105100	Egg omelet or scrambled egg, with potatoes and/or onions (Tortilla Espanola, traditional style Spanish om	M	x	x	x	x
32105110	Egg omelet or scrambled egg, with beef	M	x	x	x	x
32105120	Egg omelet or scrambled egg, with sausage and mushrooms	M	x	x	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

32105121	Egg omelet or scrambled egg, with sausage and cheese	M	x	x	x	x
32105122	Egg omelet or scrambled egg, with sausage	M	x	x	x	x
32105125	Egg omelet or scrambled egg, with hot dogs	M	x	x	x	x
32105130	Egg omelet or scrambled egg, with onions, peppers, tomatoes, and mushrooms	M	x	x	x	x
32105150	Egg omelet or scrambled egg, with chili, cheese, tomatoes, and beans	M	x	x	x	x
32105160	Egg omelet or scrambled egg, with chorizo	M	x	x	x	x
32105170	Egg omelet or scrambled egg with chicken	M	x	x	x	x
32105180	Huevos rancheros	M	x	x		
32105190	Egg casserole with bread, cheese, milk and meat	M	x	x	x	x
32105200	Egg foo yung (young), NFS	M	x	x	x	x
32105210	Chicken egg foo yung (young)	I	x	x	x	x
32105220	Pork egg foo yung (young)	I	x	x	x	x
32105230	Shrimp egg foo yung (young)	I	x	x	x	x
32105240	Beef egg foo yung (young)	I	x	x	x	x
32105310	Ripe plantain omelet, Puerto Rican style (Tortilla de amarillo)	M	x	x	x	x
32105330	Scrambled eggs with jerked beef, Puerto Rican style (Revoltillo de tasajo)	M	x	x	x	x
32110100	Eggs a la Malaguena, Puerto Rican style (Huevos a la Malaguena)	M	x	x	x	x
32110150	Shrimp-egg patty (Torta de Cameron seco)	I	x	x	x	x
32120100	Egg dessert, custard-like, made with water and sugar, Puerto Rican style (Tocino del cielo; Heaven's deli)	I	x	x	x	x
32120100	Egg dessert, custard-like, made with water and sugar, Puerto Rican style (Tocino del cielo; Heaven's deli)	I	x	x	x	x
32120200	Zabaglione	I	x	x	x	x
32201000	Fried egg sandwich	M	x	x	x	x
32202010	Egg, cheese, and ham on English muffin	M	x	x	x	x
32202020	Egg, cheese, and ham on biscuit	M	x	x	x	x
32202030	Egg, cheese, and sausage on English muffin	M	x	x	x	x
32202040	Egg, cheese, and beef on English Muffin	M	x	x	x	x
32202050	Egg, cheese, and sausage on biscuit	M	x	x	x	x
32202060	Egg and sausage on biscuit	M	x	x	x	x

Annex H

32202070	Egg, cheese, and bacon on biscuit	M	x	x	x	x
32202080	Egg, cheese, and bacon on English muffin	M	x	x	x	x
32202090	Egg and bacon on biscuit	M	x	x	x	x
32202110	Egg and ham on biscuit	M	x	x	x	x
32202130	Egg and steak on biscuit	M	x	x	x	x
32202200	Egg and cheese on biscuit	M	x	x	x	x
32203010	Egg salad sandwich	M	x	x		
32204010	Scrambled egg sandwich	M	x	x	x	x
32300100	Egg drop soup	M	x	x	x	x
32301100	Garlic egg soup, Puerto Rican style (Sopa de ajo)	M	x	x	x	x
32401000	Meringues	M	x		x	
33000100	Egg substitute, NS as to powdered, frozen, or liquid	M			x	x
33102010	Scrambled egg, made from powdered mixture	M			x	x
33201010	Scrambled egg, made from cholesterol-free frozen mixture	M			x	x
33201110	Scrambled egg, made from cholesterol-free frozen mixture with cheese	M			x	x
33201500	Scrambled egg, made from cholesterol-free frozen mixture with vegetables	M			x	x
33202010	Scrambled egg, made from frozen mixture	M			x	x
33301010	Scrambled egg, made from packaged liquid mixture	M			x	x
34101000	Egg yolk, baby food	M	x	x	x	x
35001000	Scrambled eggs, sausage, hash brown potatoes (frozen meal)	M	x	x	x	x
35002000	Scrambled eggs, bacon, home fried potatoes (frozen meal)	M	x	x	x	x
35003000	Scrambled eggs, sausage, pancakes (frozen meal)	M	x	x	x	x
41421020	Soybean curd, breaded, fried	I	x		x	
41502000	Beans and franks, frozen dinner	I	x		x	
51000250	Roll, made from home recipe or purchased at a bakery, NS as to major flour	I	x		x	
51000260	Roll, made from home recipe or purchased at a bakery, toasted, NS as to major flour	I	x		x	
51110010	Bread, batter	I	x	x	x	x
51119010	Bread, egg, Challah	I	x		x	
51119040	Bread, egg, Challah, toasted	I	x		x	
51134000	Bread, sweet potato	I	x		x	
51151060	Roll, white, soft, made from home recipe or purchased at a bakery	I	x		x	
51154550	Roll, egg bread	I	x		x	

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

51154560	Roll, egg bread, toasted	I	x		x	
51161030	Roll, sweet, with fruit, frosted, diet	I	x		x	
51161070	Roll, sweet, with fruit, frosted, fat free	I	x		x	
51161250	Roll, sweet, no topping, Mexican (Pan Dulce)	I	x		x	
51161260	Roll, sweet, crumb topping, Mexican (Pan Dulce)	I	x		x	
51161270	Roll, sweet, sugar topping, Mexican (Pan Dulce)	I	x		x	
51161280	Roll, sweet, with raisins and icing, Mexican (Pan Dulce)	I	x	x	x	x
51165060	Coffee cake, yeast type, made from home recipe or purchased at a bakery	I	x		x	
51165100	Coffee cake, yeast type, fat free, cholesterol free, with fruit	I	x		x	
51167000	Brioche	I	x		x	
51168000	Bread, Spanish coffee	I	x		x	
51180080	Bagel, with fruit other than raisins	I	x		x	
51182020	Bread stuffing made with egg	I	x		x	
51188100	Pannetone (Italian-style sweetbread)	I	x		x	
51220030	Roll, whole wheat, 100%, made from home recipe or purchased at bakery	I	x		x	
51220040	Roll, whole wheat, 100%, made from home recipe or purchased at bakery, toasted	I	x		x	
51320040	Roll, wheat or cracked wheat, made from home recipe or purchased at bakery	I	x		x	
51502010	Roll, oatmeal	I	x		x	
51502020	Roll, oatmeal, toasted	I	x		x	
52105100	Scone	I	x		x	
52105110	Scone, whole wheat	I	x		x	
52105200	Scone, with fruit	I	x		x	
52201000	Cornbread, prepared from mi x	I	x		x	
52202060	Cornbread, made from home recipe	I	x		x	
52202500	Cornbread, made with egg substitute, made from home recipe	I	x		x	
52206060	Cornbread muffin, stick, round, made from home recipe	I	x		x	
52211010	Johnnycake	I	x		x	
52213010	Spoonbread	I	x		x	
52220110	Cornmeal bread, Dominican style (Arepa Dominicana)	I	x		x	
52302100	Muffin, fruit, fat free, cholesterol free	I	x		x	
52303010	Muffin, whole wheat	I	x		x	
52303500	Muffin, wheat	I	x		x	
52303550	Muffin, buckwheat	I	x		x	

Annex H

52304040	Muffin, bran with fruit, lowfat		x		x		
52304060	Muffin, bran with fruit, no fat, no cholesterol		x		x		
52304100	Muffin, oatmeal		x		x		
52306010	Muffin, plain		x		x		
52306100	Muffin, plain, no wheat, sugar free		x		x		
52306500	Muffin, pumpkin		x		x		
52306700	Muffin, carrot		x		x		
52307020	Muffin, multigrain, with nuts		x		x		
52307120	Muffin, multigrain, with fruit		x		x		
52308010	Matzo, fritters		x		x		
52311010	Popover		x		x		
52403000	Bread, nut		x		x		
52404060	Bread, pumpkin		x		x		
52405010	Bread, fruit, without nuts		x		x		
52405100	Bread, fruit and nut		x		x		
52406010	Bread, whole wheat, with nuts		x		x		
52407000	Bread, zucchini		x		x		
52408000	Bread, Irish soda		x		x		
53100050	Cake batter, raw, chocolate		x	x	x	x	x
53100070	Cake batter, raw, not chocolate		x	x	x	x	x
53100100	Cake, NS as to type, with or without icing		x	x	x	x	x
53101200	Cake, angel food, with icing		x	x	x	x	x
53102000	Cake, applesauce, NS as to icing		x	x	x	x	x
53102100	Cake, applesauce, without icing		x		x		
53102200	Cake, applesauce, with icing		x	x	x	x	x
53102300	Cake, applesauce, diet, without icing		x		x		
53102500	Cake, banana, NS as to icing		x	x	x	x	x
53102500	Cake, banana, NS as to icing		x	x	x	x	x
53102600	Cake, banana, without icing		x		x		
53102700	Cake, banana, with icing		x	x	x	x	x
53102700	Cake, banana, with icing		x	x	x	x	x
53103500	Cake, butter, NS as to icing		x	x	x	x	x
53103550	Cake, butter, without icing		x		x		
53103600	Cake, butter, with icing		x	x	x	x	x
53104000	Cake, carrot, NS as to icing		x	x	x	x	x
53104100	Cake, carrot, without icing		x		x		
53104260	Cake, carrot, with icing		x	x	x	x	x
53104300	Cake, carrot, diet		x		x		
53104500	Cheesecake		x		x		
53104520	Cheesecake, diet		x		x		
53104550	Cheesecake with fruit		x		x		
53104570	Cheesecake, diet, with fruit		x		x		
53104600	Cheesecake, chocolate		x		x		
53104650	Cheesecake, chocolate, reduced fat		x		x		

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

53105000	Cake, chocolate, devil's food, or fudge, standard-type mix (eggs and water added to dry mix), NS as to icing	I	x		x	
53105050	Cake, chocolate, devil's food, or fudge, made from home recipe or purchased ready-to-eat, NS as to icing	I	x	x	x	x
53105100	Cake, chocolate, devil's food, or fudge, standard-type mix (eggs and water added to dry mix), without icing	I	x		x	
53105160	Cake, chocolate, devil's food, or fudge, without icing or filling, made from home recipe or purchased ready-to-eat	I	x		x	
53105200	Cake, chocolate, devil's food, or fudge, standard-type mix (eggs and water added to dry mix), with icing,	I	x	x	x	x
53105260	Cake, chocolate, devil's food, or fudge, with icing, coating, or filling, made from home recipe or purchased ready-to-eat	I	x	x	x	x
53105300	Cake, German chocolate, with icing and filling	I	x	x	x	x
53105500	Cake, chocolate, with icing, diet	I	x	x	x	x
53105900	Cake, chocolate, devil's food, or fudge, pudding-type mix (oil, eggs, and water added to dry mix), NS as	I	x		x	
53106000	Cake, chocolate, devil's food, or fudge, pudding-type mix (oil, eggs, and water added to dry mix)	I	x		x	
53106050	Cake, chocolate, devil's food, or fudge, pudding-type mix (oil, eggs, and water added to dry mix)	I	x		x	
53106500	Cake, cream, without icing or topping	I	x		x	
53107000	Cake, cupcake, NS as to type or icing	I	x	x	x	x
53107100	Cake, cupcake, NS as to type, without icing	I	x		x	
53107200	Cake, cupcake, NS as to type, with icing	I	x	x	x	x
53108000	Cake, cupcake, chocolate, NS as to icing	I	x	x	x	x
53108100	Cake, cupcake, chocolate, without icing or filling	I	x		x	
53109000	Cake, cupcake, not chocolate, NS as to icing	I	x	x	x	x
53109100	Cake, cupcake, not chocolate, without icing or filling	I	x		x	

Annex H

53109210	Cake, cupcake, not chocolate, with icing or filling, lowfat, cholesterol free		x	x	x	x
53109250	Cake, cupcake, not chocolate, with fruit and cream filling		x		x	
53109270	Cake, cupcake, chocolate, with or without icing, fruit filling or cream filling, lowfat, cholesterol free		x	x	x	x
53109300	Cake, Dobos Torte (non-chocolate layer cake with chocolate filling and icing)		x	x	x	x
53110100	Cake, plum pudding		x		x	
53111000	Cake, gingerbread, without icing		x		x	
53111500	Cake, graham cracker, without icing		x		x	
53112000	Cake, ice cream and cake roll, chocolate		x		x	
53112100	Cake, ice cream and cake roll, not chocolate		x		x	
53112150	Cake, frozen yogurt and cake layer, not chocolate, with icing		x	x	x	x
53112160	Cake, frozen yogurt and cake layer, chocolate, with icing		x	x	x	x
53112500	Cake, ice box with fruit and whipped cream		x		x	
53113000	Cake, jelly roll		x		x	
53113950	Cake, lemon, NS as to icing		x	x	x	x
53114000	Cake, lemon, without icing		x		x	
53114100	Cake, lemon, with icing		x	x	x	x
53114200	Cake, lemon, lowfat, without icing		x		x	
53115000	Cake, marble, NS as to icing		x	x	x	x
53115100	Cake, marble, without icing		x		x	
53115200	Cake, marble, with icing		x	x	x	x
53115300	Cake, nut, NS as to icing		x	x	x	x
53115310	Cake, nut, without icing		x		x	
53115320	Cake, nut, with icing		x	x	x	x
53115400	Cake, oatmeal, without icing		x		x	
53115410	Cake, oatmeal, with icing		x	x	x	x
53115500	Cake, pineapple, fat free, cholesterol free, without icing		x		x	
53115600	Cake, poppy seed, without icing		x		x	
53116000	Cake, pound, without icing		x		x	
53116270	Cake, pound, chocolate		x		x	
53116270	Cake, pound, chocolate		x		x	
53116280	Cake, pound, chocolate, fat free, cholesterol free		x		x	
53116350	Cake, pound, Puerto Rican style (Ponque)		x		x	
53116390	Cake, pound, reduced fat, cholesterol free		x		x	
53116500	Cake, pumpkin, without icing		x		x	
53116550	Cake, raisin-nut, without icing		x		x	
53116560	Cake, raisin-nut, with icing		x	x	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

53116570	Cake, Ravani (made with farina)	I	x		x	
53116650	Cake, Quezadilla, El Salvadorian style	I	x		x	
53117000	Cake, spice, NS as to icing	I	x	x	x	x
53117100	Cake, spice, without icing	I	x		x	
53117200	Cake, spice, with icing	I	x	x	x	x
53118300	Cake, sponge, chocolate, without icing	I	x		x	
53118310	Cake, sponge, chocolate, with icing	I	x	x	x	x
53118350	Cake, sweet potato, with icing	I	x	x	x	x
53118410	Cake, rum flavored, without icing (Sopa Borracha)	I	x		x	
53118410	Cake, rum flavored, without icing (Sopa Borracha)	I	x		x	
53118500	Cake, torte	I	x		x	
53118600	Cake, chiffon, NS as to icing	I	x		x	
53118600	Cake, chiffon, NS as to icing	I	x		x	
53118700	Cake, chiffon, without icing	I	x		x	
53118700	Cake, chiffon, without icing	I	x		x	
53118800	Cake, chiffon, with icing	I	x	x	x	x
53118800	Cake, chiffon, with icing	I	x	x	x	x
53118900	Cake, chiffon, chocolate, without icing	I	x		x	
53118900	Cake, chiffon, chocolate, without icing	I	x		x	
53118950	Cake, chiffon, chocolate, with icing	I	x	x	x	x
53118950	Cake, chiffon, chocolate, with icing	I	x	x	x	x
53119000	Cake, upside down (all fruits)	I	x		x	
53120000	Cake, white, standard-type mix (egg whites and water added), NS as to icing	I	x		x	
53120060	Cake, white, made from home recipe or purchased ready-to-eat, NS as to icing	I	x		x	
53120100	Cake, white, standard-type mix (egg whites and water added to mix), without icing	I	x		x	
53120160	Cake, white, without icing, made from home recipe or purchased ready-to-eat	I	x		x	
53120200	Cake, white, standard-type mix (egg whites and water added to mix), with icing	I	x	x	x	x
53120260	Cake, white, with icing, made from home recipe or purchased ready-to-eat	I	x	x	x	x
53120300	Cake, white, pudding-type mix (oil, egg whites, and water added to dry mix), NS as to icing	I	x		x	
53120330	Cake, white, pudding-type mix (oil, egg whites, and water added to dry mix), without icing	I	x		x	

Annex H

53120350	Cake, white, pudding-type mix (oil, egg whites, and water added to dry mix), with icing	I	x	x	x	x
53120500	Cake, whole wheat, with fruit and nuts, without icing	I	x		x	
53121000	Cake, yellow, standard-type mix (eggs and water added to dry mix), NS as to icing	I	x		x	
53121060	Cake, yellow, made from home recipe or purchased ready-to-eat, NS as to icing	I	x		x	
53121100	Cake, yellow, standard-type mix (eggs and water added to dry mix), without icing	I	x		x	
53121160	Cake, yellow, without icing, made from home recipe or purchased ready-to-eat	I	x		x	
53121200	Cake, yellow, standard-type mix (eggs and water added to dry mix), with icing	I	x	x	x	x
53121260	Cake, yellow, with icing, made from home recipe or purchased ready-to-eat	I	x	x	x	x
53121280	Cake, yellow, pudding-type mix (oil, eggs, and water added to dry mix), NS as to icing	I	x		x	
53121300	Cake, yellow, pudding-type mix (oil, eggs, and water added to dry mix), without icing	I	x		x	
53121330	Cake, yellow, pudding-type mix (oil, eggs, and water added to dry mix), with icing	I	x	x	x	x
53123070	Cake, shortcake, sponge type, with whipped cream and fruit	I	x		x	
53123080	Cake, shortcake, sponge type, with fruit	I	x		x	
53123500	Cake, shortcake, with whipped topping and fruit, diet	I	x		x	
53123500	Cake, shortcake, with whipped topping and fruit, diet	I	x		x	
53124100	Cake, zucchini, NS as to icing	I	x		x	
53124110	Cake, zucchini, without icing	I	x		x	
53124120	Cake, zucchini, with icing	I	x	x	x	x
53200100	Cookie, batter or dough, raw, not chocolate	I	x	x	x	x
53202000	Cookie, almond	I	x		x	
53203000	Cookie, applesauce	I	x		x	
53203500	Cookie, biscotti (Italian sugar cookie)	I	x		x	
53204000	Cookie, brownie, NS as to icing	I	x		x	
53204010	Cookie, brownie, without icing	I	x		x	

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

53204500	Cookie, brownie, with cream cheese filling, without icing	I	X		X	
53204830	Cookie, brownie, lowfat, with icing	I	X	X	X	X
53204830	Cookie, brownie, lowfat, with icing	I	X	X	X	X
53204840	Cookie, brownie, lowfat, without icing	I	X		X	
53204850	Cookie, brownie, fat free, cholesterol free, with icing	I	X	X	X	X
53204850	Cookie, brownie, fat free, cholesterol free, with icing	I	X	X	X	X
53205250	Cookie, butterscotch, brownie	I	X		X	
53205500	Cookie, butterscotch chip	I	X		X	
53205600	Cookie, caramel coated, with nuts	I	X		X	
53205750	Cookie, carob	I	X		X	
53205760	Cookie, carob and honey brownie	I	X		X	
53206020	Cookie, chocolate chip, made from home recipe or purchased at a bakery	I	X		X	
53215500	Cookie, coconut	I	X		X	
53216000	Cookie, coconut and nut	I	X		X	
53220010	Cookie, fruit-filled bar, fat free	I	X		X	
53220040	Cookie, fig bar, fat free	I	X		X	
53224250	Cookie, lemon bar	I	X		X	
53228000	Cookie, meringue	I	X		X	
53231000	Cookie, Lebkuchen	I	X		X	
53233020	Cookie, oatmeal, with fruit filling	I	X		X	
53233040	Cookie, oatmeal, reduced fat, with raisins	I	X		X	
53233050	Cookie, oatmeal sandwich, with crème filling	I	X		X	
53233060	Cookie, oatmeal, with chocolate chips	I	X		X	
53235600	Cookie, Pfeffernusse	I	X		X	
53236000	Cookie, pizzelle (Italian style wafer)	I	X		X	
53236100	Cookie, pumpkin	I	X		X	
53241600	Cookie, butter or sugar cookie, with fruit and/or nuts	I	X		X	
53243100	Cookie, rich, all chocolate, with chocolate filling or chocolate chips	I	X		X	
53244010	Cookie, butter or sugar, with chocolate icing or filling	I	X		X	
53248000	Cookie, whole wheat, dried fruit, nut	I	X		X	
53305700	Pie, lemon (not cream or meringue)	I	X		X	
53305720	Pie, lemon (not cream or meringue), individual size or tart	I	X		X	
53305750	Pie, lemon, fried pie	I	X		X	
53308500	Pie, prune, one crust	I	X		X	
53340500	Pie, cherry, made with cream cheese and sour cream	I	X		X	
53341070	Pie, banana cream, individual size or tart	I	X		X	

Annex H

53341500	Pie, buttermilk		x	x
53341750	Pie, chess		x	x
53342000	Pie, chocolate cream		x	x
53342070	Pie, chocolate cream, individual size or tart		x	x
53343070	Pie, coconut cream, individual size or tart		x	x
53344000	Pie, custard		x	x
53344070	Pie, custard, individual size or tart		x	x
53345000	Pie, lemon cream		x	x
53345070	Pie, lemon cream, individual size or tart		x	x
53346000	Pie, peanut butter cream		x	x
53346500	Pie, pineapple cream		x	x
53347070	Pie, pumpkin, individual size or tart		x	x
53347500	Pie, sour cream, raisin		x	x
53347600	Pie, squash		x	x
53360000	Pie, sweet potato		x	x
53370000	Pie, chiffon, not chocolate		x	x
53371000	Pie, chiffon, chocolate		x	x
53371100	Pie, chiffon, with liqueur		x	x
53373000	Pie, black bottom		x	x
53381070	Pie, lemon meringue, individual size or tart		x	x
53385070	Pie, pecan, individual size or tart		x	x
53385500	Pie, oatmeal		x	x
53387000	Pie, Toll house chocolate chip		x	x
53390000	Pie, shoo-fly		x	x
53390100	Pie, tofu with fruit		x	x
53400200	Blintz, cheese-filled		x	x
53400200	Blintz, cheese-filled		x	x
53400300	Blintz, fruit-filled		x	x
53415120	Fritter, apple		x	x
53415200	Fritter, banana		x	x
53415220	Fritter, berry		x	x
53420210	Cream puff, éclair, custard or cream filled, iced, reduced fat		x	x
53420210	Cream puff, éclair, custard or cream filled, iced, reduced fat		x	x
53420300	Air filled fritter or fried puff, without syrup, Puerto Rican style (Bunuelos de viento)		x	x
53420310	Wheat flour fritter, without syrup		x	x
53430000	Crepe, dessert type, NS as to filling		x	x
53430100	Crepe, dessert type, chocolate-filled		x	x
53430200	Crepe, dessert type, fruit-filled		x	x
53430250	Crepe suzette		x	x
53430300	Crepe, dessert type, ice cream-filled		x	x
53440300	Strudel, berry		x	x
53440500	Strudel, cherry		x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

53440600	Strudel, cheese		x	x
53440700	Strudel, peach		x	x
53440750	Strudel, pineapple		x	x
53440800	Strudel, cheese and fruit		x	x
53450800	Turnover or dumpling, lemon		x	x
53451750	Turnover, pumpkin		x	x
53452100	Pastry, fruit-filled		x	x
53452120	Pastry, Oriental, made with bean or lotus seed paste filling (baked)		x	x
53452130	Pastry, Oriental, made with bean paste and salted egg yolk filling (baked)		x	x
53452130	Pastry, Oriental, made with bean paste and salted egg yolk filling (baked)		x	x
53452170	Pastry, cookie type, fried		x	x
53452200	Pastry, Italian, with cheese		x	x
53452450	Cheese pastry puffs		x	x
53452450	Cheese pastry puffs		x	x
53453170	Empanada, Mexican turnover, pumpkin		x	x
53511500	Danish pastry, with cheese, fat free, cholesterol free		x	x
53520500	Doughnut, oriental		x	x
53521300	Doughnut, wheat, chocolate covered		x	x
53610000	Coffee cake, NFS		x	x
53610100	Coffee cake, crumb or quick-bread type		x	x
53610120	Coffee cake, crumb or quick-bread type, reduced fat, cholesterol free		x	x
53610170	Coffee cake, crumb or quick-bread type, with fruit		x	x
53610200	Coffee cake, crumb or quick-bread type, cheese-filled		x	x
55101010	Pancakes, reduced calorie, high fiber		x	x
55103000	Pancakes, with fruit		x	x
55103100	Pancakes, with chocolate chips		x	x
55105000	Pancakes, buckwheat		x	x
55105100	Pancakes, cornmeal		x	x
55105200	Pancakes, whole wheat		x	x
55105300	Pancakes, sour dough		x	x
55105400	Pancakes, rye		x	x
55202000	Waffle, wheat, bran, or multigrain		x	x
55202000	Waffle, wheat, bran, or multigrain		x	x
55204000	Waffle, cornmeal		x	x
55205000	Waffle, 100% whole wheat or 100% whole grain		x	x
55207000	Waffle, multi-bran		x	x
55211000	Waffle, plain, fat free		x	x
55211000	Waffle, plain, fat free		x	x

Annex H

55211050	Waffle, plain, lowfat	I	x		x
55301000	French toast, plain	I	x		x
55310100	Bread fritters, Puerto Rican style (Torrejas, Galician fritters)	I	x		x
55401000	Crepe, plain	I	x		x
55801000	Funnel cake	I	x		x
56112000	Noodles, cooked, NS as to fat added in cooking	I	x		x
56112010	Noodles, cooked, fat not added in cooking	I	x		x
56112030	Noodles, cooked, fat added in cooking	I	x		x
56113000	Noodles, cooked, whole wheat, NS as to fat added in cooking	I	x		x
56113990	Noodles, cooked, spinach, NS as to fat added in cooking	I	x		x
56114020	Noodles, cooked, spinach, fat added in cooking	I	x		x
56201070	Grits, cooked, corn or hominy, with cheese, regular, NS as to fat added in cooking	I	x		x
56201071	Grits, cooked, corn or hominy, with cheese, regular, fat not added in cooking	I	x		x
56201072	Grits, cooked, corn or hominy, with cheese, regular, fat added in cooking	I	x		x
56201080	Grits, cooked, corn or hominy, with cheese, quick, NS as to fat added in cooking	I	x		x
56201081	Grits, cooked, corn or hominy, with cheese, quick, fat not added in cooking	I	x		x
56201082	Grits, cooked, corn or hominy, with cheese, quick, fat added in cooking	I	x		x
56201550	Cornmeal dumpling	I	x		x
58100340	Burrito with eggs, sausage, cheese and vegetables	M	x	x	
58100350	Burrito with eggs and cheese, no beans	M	x	x	
58100360	Chilaquiles, tortilla casserole with salsa, cheese, and egg	M	x	x	
58101800	Ground beef with tomato sauce and taco seasonings on a cornbread crust	I	x		x
58108000	Calzone, with cheese, meatless	I	x		x
58108010	Calzone, with meat and cheese	I	x		x
58108040	Panzerotti, with vegetables and cheese	I	x		x
58110110	Egg roll, meatless	I	x		x
58110120	Egg roll, with shrimp	I	x		x
58110130	Egg roll, with beef and/or pork	I	x		x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

58110170	Egg roll, with chicken or turkey	I	x		x	
58111110	Won ton (wonton), fried, meat filled	I	x		x	
58111110	Won ton (wonton), fried, meat filled	I	x		x	
58111200	Puffs, fried, crab meat and cream cheese filled	I	x		x	
58112510	Dumpling, steamed, filled with meat, poultry, or seafood	I	x		x	
58115150	Tamal in a leaf, Puerto Rican style (Tamales en hoja)	I	x		x	
58115210	Taco with crab meat, Puerto Rican style (Taco de jueye)	I	x		x	
58116110	Meat turnover, Puerto Rican style (Pastelillo de carne; Empanadilla)	I	x		x	
58116110	Meat turnover, Puerto Rican style (Pastelillo de carne; Empanadilla)	I	x		x	
58117510	Hallaca, Puerto Rican style (hominy, pork or ham, vegetables)	I	x		x	
58120110	Crepes, filled with meat, fish, or poultry, with sauce	I	x		x	
58121610	Dumpling, potato- or cheese-filled	I	x		x	
58122210	Gnocchi, cheese	I	x		x	
58122310	Knish, potato	I	x		x	
58122320	Knish, cheese	I	x		x	
58122330	Knish, meat	I	x		x	
58124110	Matzo ball	I	x		x	
58124210	Pastry, cheese-filled	I	x		x	
58124210	Pastry, cheese-filled	I	x		x	
58124250	Spanakopitta	I	x		x	
58125110	Quiche with meat, poultry or fish	I	x	x	x	x
58125120	Spinach quiche, meatless	I	x	x	x	x
58125180	Cheese quiche, meatless	I	x	x	x	x
58126280	Turnover, chicken- or turkey-, and vegetable-filled	I	x		x	
58126280	Turnover, chicken- or turkey-, and vegetable-filled	I	x		x	
58127210	Croissant sandwich, filled with ham and cheese	I	x		x	
58127270	Croissant sandwich with sausage and egg	M	x	x	x	x
58127290	Croissant sandwich with bacon and egg	M	x	x	x	x
58127310	Croissant sandwich with ham, egg, and cheese	M	x	x	x	x
58127330	Croissant sandwich with sausage, egg, and cheese	M	x	x	x	x
58127350	Croissant sandwich with bacon, egg, and cheese	M	x	x	x	x
58128110	Chicken cornbread	I	x		x	
58131100	Ravioli, NS as to filling, no sauce	I	x		x	
58131100	Ravioli, NS as to filling, no sauce	I	x		x	

Annex H

58131110	Ravioli, NS as to filling, with tomato sauce	I	x	x
58131110	Ravioli, NS as to filling, with tomato sauce	I	x	x
58131310	Ravioli, meat-filled, no sauce	I	x	x
58131320	Ravioli, meat-filled, with tomato sauce or meat sauce	I	x	x
58131510	Ravioli, cheese-filled, no sauce	I	x	x
58131510	Ravioli, cheese-filled, no sauce	I	x	x
58131520	Ravioli, cheese-filled, with tomato sauce	I	x	x
58131520	Ravioli, cheese-filled, with tomato sauce	I	x	x
58131530	Ravioli, cheese-filled, with meat sauce	I	x	x
58131530	Ravioli, cheese-filled, with meat sauce	I	x	x
58131600	Ravioli, cheese and spinach-filled, with cream sauce	I	x	x
58131600	Ravioli, cheese and spinach-filled, with cream sauce	I	x	x
58132310	Spaghetti with tomato sauce and meatballs or spaghetti with meat sauce or spaghetti with meat sauce and m	I	x	x
58132360	Spaghetti with tomato sauce and meatballs, whole wheat noodles or spaghetti with meat sauce, whole wheat	I	x	x
58132460	Spaghetti with tomato sauce and meatballs made with spinach noodles, or spaghetti with meat sauce	I	x	x
58133110	Manicotti, cheese-filled, no sauce	I	x	x
58133120	Manicotti, cheese-filled, with tomato sauce, meatless	I	x	x
58133130	Manicotti, cheese-filled, with meat sauce	I	x	x
58133140	Manicotti, vegetable- and cheese-filled, with tomato sauce, meatless	I	x	x
58134110	Stuffed shells, cheese-filled, no sauce	I	x	x
58134120	Stuffed shells, cheese-filled, with tomato sauce, meatless	I	x	x
58134130	Stuffed shells, cheese-filled, with meat sauce	I	x	x
58134160	Stuffed shell, cheese- and spinach-filled, no sauce	I	x	x
58134210	Stuffed shells, with chicken, with tomato sauce	I	x	x
58134310	Stuffed shells, with fish and/or shellfish, with tomato sauce	I	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

58134610	Tortellini, meat-filled, with tomato sauce	I	x		x
58134610	Tortellini, meat-filled, with tomato sauce	I	x		x
58134613	Tortellini, meat-filled, with tomato sauce, canned	I	x		x
58134620	Tortellini, cheese-filled, meatless, with tomato sauce	I	x		x
58134620	Tortellini, cheese-filled, meatless, with tomato sauce	I	x		x
58134623	Tortellini, cheese-filled, meatless, with tomato sauce, canned	I	x		x
58134640	Tortellini, cheese-filled, meatless, with vinaigrette dressing	I	x		x
58134640	Tortellini, cheese-filled, meatless, with vinaigrette dressing	I	x		x
58134650	Tortellini, meat-filled, no sauce	I	x		x
58134650	Tortellini, meat-filled, no sauce	I	x		x
58134660	Tortellini, cheese-filled, with cream sauce	I	x		x
58134660	Tortellini, cheese-filled, with cream sauce	I	x		x
58134710	Tortellini, spinach-filled, with tomato sauce	I	x		x
58134710	Tortellini, spinach-filled, with tomato sauce	I	x		x
58134720	Tortellini, spinach-filled, no sauce	I	x		x
58134720	Tortellini, spinach-filled, no sauce	I	x		x
58134810	Cannelloni, cheese- and spinach-filled, no sauce	I	x		x
58145120	Macaroni or noodles with cheese and tuna	I	x		x
58145130	Macaroni or noodles with cheese and beef	I	x		x
58145170	Macaroni and cheese with egg	M	x	x	
58146120	Pasta with cheese and meat sauce	I	x		x
58146120	Pasta with cheese and meat sauce	I	x		x
58146130	Pasta with carbonara sauce	I	x		x
58147510	Flavored pasta	I	x		x
58148120	Macaroni salad with egg	M	x	x	
58148160	Macaroni salad with tuna and egg	M	x	x	
58148600	Pasta tetrazzini, dry mix, prepared with water	I	x		x
58149110	Noodle pudding	I	x		x
58149110	Noodle pudding	I	x		x
58149210	Somen salad with noodles, lettuce, egg, fish, and pork	M	x	x	
58149210	Somen salad with noodles, lettuce, egg, fish, and pork	M	x	x	
58150110	Rice, fried, meatless	I	x		x
58150310	Rice, fried, NFS	I	x		x
58150510	Rice, fried, with shrimp	I	x		x

Annex H

58151160	Sushi, with egg, no vegetables, no fish, rolled in seaweed	M	x	x		
58155210	Stuffed rice with chicken, Dominican style (Arroz relleno Dominicano)	I	x		x	
58155610	Rice meal fritter, Puerto Rican style (Almojabana)	I	x		x	
58156110	Fried rice, Puerto Rican style (arroz frito)	I	x		x	
58161710	Rice croquette	I	x		x	
58162110	Stuffed pepper, with rice and meat	I	x		x	
58301010	Lasagna with cheese, tomato sauce, vegetable, dessert (frozen meal)	I	x		x	
58301110	Vegetable lasagna (frozen meal)	I	x		x	
58301110	Vegetable lasagna (frozen meal)	I	x		x	
58304200	Ravioli, cheese-filled, with tomato sauce (diet frozen meal)	I	x		x	
58304230	Ravioli, cheese-filled, with vegetable and fruit (frozen meal)	I	x		x	
58304250	Manicotti, cheese-filled, with tomato sauce (diet frozen meal)	I	x		x	
58305100	Macaroni or noodles, spinach, with chicken and cheese sauce (diet frozen meal)	I	x	x	x	x
58305200	Pasta, spinach, with vegetables and cheese sauce (diet frozen meal)	I	x	x	x	x
58305250	Pasta with vegetable and cheese sauce (diet frozen meal)	I	x	x	x	x
58306800	Noodles and chicken with gravy, vegetable, and dessert (frozen meal)	I	x		x	
58310110	Frozen breakfast, NFS (frozen meal)	I	x		x	
58310210	Sausage and French toast (frozen meal)	I	x		x	
58310310	Pancakes and sausage (frozen meal)	I	x		x	
58402020	Beef dumpling soup	I	x		x	
58402100	Beef noodle soup, home recipe	I	x		x	
58403040	Chicken noodle soup, home recipe	I	x		x	
58403060	Chicken noodle soup, canned, reduced sodium, ready-to-serve	I	x		x	
58403100	Noodle and potato soup, Puerto Rican style	I	x		x	
58404500	Matzo ball soup	I	x		x	
58406020	Turkey noodle soup, home recipe	I	x		x	
58407050	Instant soup, noodle with egg, shrimp or chicken	M	x		x	
58407050	Instant soup, noodle with egg, shrimp or chicken	M	x		x	

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

58408010	Won ton (wonton) soup	I	x		x	
58408500	Noodle soup with vegetables, Oriental style	I	x		x	
58409000	Noodle soup, with fish ball, shrimp, and dark green leafy vegetable	I	x		x	
58450300	Noodle soup, made with milk	I	x		x	
61113500	Lemon pie filling	I	x	x	x	x
63402010	Banana whip	I	x		x	
63402030	Prune whip	I	x		x	
63403050	Fruit dessert, NFS	I	x		x	
63403150	Lime soufflé	I	x		x	
63415000	Soup, sour cherry	I	x		x	
71501060	White potato, from dry, mashed, made with milk, fat and egg	I	x		x	
71501070	White potato, from dry, mashed, made with milk, fat, egg and cheese	I	x		x	
71503010	White potato, patty	I	x		x	
71601010	Potato salad with egg	I	x	x		
71701000	Potato pancake	I	x		x	
71702000	Potato pudding	I	x		x	
71945020	Yam buns, Puerto Rican style (Bunuelos de name)	I	x		x	
72116140	Caesar salad (with romaine)	I	x	x	x	x
72125240	Spinach soufflé	I	x	x	x	x
72125260	Spinach and cheese casserole	I	x	x	x	x
72202010	Broccoli casserole (broccoli, noodles, and cream sauce)	I	x		x	
72202030	Broccoli, batter-dipped and fried	I	x		x	
73211110	Sweet potato and pumpkin casserole, Puerto Rican style	I	x		x	
73304010	Squash fritter or cake	I	x		x	
73305020	Squash, winter, soufflé	I	x		x	
74202050	Tomatoes, red, NS as to form, fried	I	x		x	
74202051	Tomatoes, red, from fresh, fried	I	x		x	
74205010	Tomatoes, green, cooked, NS as to form	I	x		x	
74205011	Tomatoes, green, cooked, from fresh	I	x		x	
74604500	Tomato noodle soup, prepared with water	I	x		x	
74604600	Tomato noodle soup, cream of	I	x		x	
75143300	Lettuce, salad with egg, tomato, and/or carrots, with or without other vegetables, no dressing	M	x	x		
75143350	Lettuce salad with egg, cheese, tomato, and/or carrots, with or without other vegetables, no dressing	M	x	x		

Annex H

75145000	Seven-layer salad (lettuce salad made with a combination of onion, celery, green pepper, peas, mayonnaise)		x	x	x	x
75146000	Greek Salad		x		x	
75147000	Spinach salad, no dressing		x	x	x	x
75148000	Cobb salad with dressing		x	x	x	x
75302070	Beans, green, with spaetzel, cooked, fat not added in cooking		x		x	
75316050	Ratatouille		x		x	
75410500	Chiles rellenos, cheese-filled (stuffed chili peppers)		x		x	
75410530	Chiles rellenos, filled with meat and cheese (stuffed chili peppers)		x		x	
75411010	Corn, scalloped or pudding		x		x	
75411020	Corn fritter		x		x	
75412010	Eggplant, batter-dipped, fried		x		x	
75412010	Eggplant, batter-dipped, fried		x		x	
75412060	Eggplant parmesan casserole, regular		x		x	
75412060	Eggplant parmesan casserole, regular		x		x	
75416500	Pea salad		x	x	x	x
75416600	Pea salad with cheese		x	x	x	x
75418060	Squash, summer, soufflé		x		x	
75418220	Creamed christophine, Puerto Rican style (Chayote a la crema)		x		x	
75440200	Vegetable tempura		x		x	
75440200	Vegetable tempura		x		x	
75440400	Vegetables, dipped in chick-pea flour batter, (pakora), fried		x		x	
75515000	Vegetables, pickled, Hawaiian style		x		x	
75646010	Shav soup		x		x	
75649100	Vegetable soup, cream of, made from dry mix, low sodium, prepared with water		x		x	
75649150	Vegetable noodle soup, home recipe		x		x	
75652040	Vegetable beef soup with noodles or pasta, home recipe		x		x	
77121010	Fried stuffed potatoes, Puerto Rican style (Rellenos de papas)		x		x	
77121110	Potato and ham fritters, Puerto Rican style (Frituras de papa y jamon)		x		x	
77205110	Ripe plantain fritters, Puerto Rican style (Pionono)		x		x	
77205610	Ripe plantain meat pie, Puerto Rican style (Pinon)		x		x	
77250710	Tannier fritters, Puerto Rican style (Frituras de yautia)		x		x	
81302010	Hollandaise sauce		x	x	x	x

Draft Risk Assessments of *Salmonella* Enteritidis in Shell Eggs
and *Salmonella* spp. in Egg Products

81302020	Bernaise sauce	I	x	x	x	x
83105000	Fruit dressing, made with fruit juice and cream	I	x	x	x	x
91550100	"Tastes good to me", Puerto Rican style (Bien me sabe)	I	x	x	x	x
91550300	Pineapple custard, Puerto Rican style (Flan de pina)	I	x	x	x	x
91713090	Fudge, divinity	I	x	x	x	x
91723050	Marshmallow, coconut-coated	I	x	x	x	x
91728500	Sugared pecans (sugar and egg white coating)	I	x	x	x	x
93301220	Coquito, Puerto Rican (coconut, rum)	I	x	x	x	x
93301550	Eggnog, alcoholic	B	x	x	x	x