

LETTERS / To Help Understand Salmonella Outbreak

Dear Editor,

In an effort to help everyone better understand the May salmonella outbreak I would like to make the following statement:

A representative from the health department met with me and my staff last week and informed us that of the 37 reported cases, 14 were confirmed. They also stated that, after extensive tests, they are fairly certain the source was a contaminated egg used in a remoulade for catfish and crab cakes.

While we do buy eggs raised locally we also buy them from grocery stores. There is no way of knowing where this particular egg was purchased. The CDC states that 1 in 10,000 eggs will have salmonella regardless of origin or protective measures a farm or facility may implement.

Since our primary consideration remains the safety and well-being of our guests, we have stopped using farm fresh eggs in any raw applications, (aioli, remoulade, mayo) and will strictly use pasteurized eggs. That being said, we shall continue to support our local, sustainable food and agriculture.

Again, we would like to thank all of our loyal customers for their patronage.

Sincerely,

Angela Kelly

Owner, Proper