

# Egg Safety Handling

This playbook outlines the necessary steps to ensure the safe handling, storage, and preparation of eggs. It provides a sequence of actions intended to prevent the risk of Salmonella and other egg-related food safety issues.

## Step 1: **Collection**

Collect eggs regularly from the nests. Eggs should be gathered at least three times a day to prevent them from getting dirty or damaged.

## Step 2: **Cleaning**

Clean any dirty eggs with fine sandpaper, a brush, or a cloth. Avoid using water as it can aid the transfer of bacteria into the egg.

## Step 3: **Inspection**

Inspect the eggs for any cracks or defects. Discard cracked or broken eggs or use them immediately if they are still fresh and clean.

## Step 4: **Refrigeration**

Refrigerate eggs at 40°F (4°C) or cooler in order to minimize the growth of Salmonella and other bacteria.

## Step 5: **Storage**

Keep eggs in their original carton on an inside shelf of the refrigerator, not on the door, where they are subject to temperature changes.

## Step 6: **Preparation**

Wash your hands, utensils, and kitchen surfaces with soap and water before and after handling eggs. Avoid leaving eggs cracked on surfaces and ensure they are cooked thoroughly before consumption.

## Step 7: **Cooking**

- Cook eggs until both the yolk and white are firm.
- Dishes containing eggs should be cooked to an internal temperature of 160°F (71°C).
- Pasteurized eggs or egg products should be used for recipes requiring uncooked eggs.

## Step 8: **Serving**

Serve cooked eggs and dishes containing eggs immediately after cooking, or refrigerate them and use within 3 to 4 days.

## Step 9: **Leftovers**

Promptly refrigerate any leftovers containing eggs. They should be eaten or discarded within 3 to 4 days.

# **General Notes**

## **Salmonella**

Salmonella can be found on both the inside and outside of eggs that look normal, and if eggs are eaten raw or undercooked, the bacteria can cause illness.

## **Sell-By Dates**

Purchase eggs before the Sell-By or Expiration date on the carton to ensure freshness.

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