

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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