



# Hello!

Please find enclosed some important information for using eggs safely. These instructions will also advise on how to reduce the chance of *Salmonella* contamination within your egg and egg products preparation areas.



IMPORTANT  
INFORMATION  
AN EGG SAFETY  
*Reminder*



[www.foodsafety.asn.au](http://www.foodsafety.asn.au)



PO Box 121,  
Surry Hills NSW 2010



Australian Eggs Limited  
p: 02 9409 6999  
e: [enquiries@australianeggs.org.au](mailto:enquiries@australianeggs.org.au)  
[www.australianeggs.org.au](http://www.australianeggs.org.au)

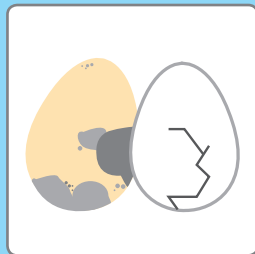




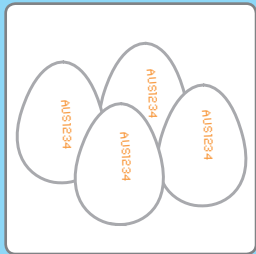
### BEFORE BUYING OR RECEIVING EGGS, ENSURE THEY ARE:



From a licensed egg producer

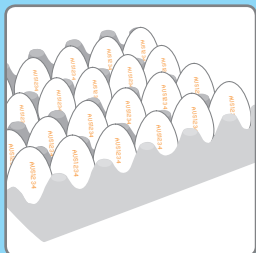


Not cracked or dirty

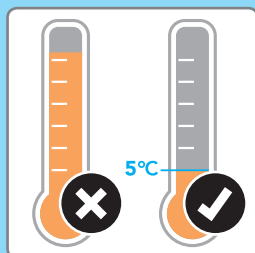


Individually stamped

### WHEN EGGS ARE RECEIVED, ENSURE THEY ARE:



Stored in original packaging



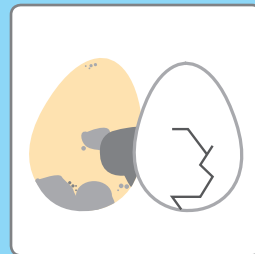
Correct temperature – at or less than 5°C



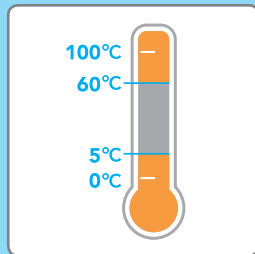
### WHEN HANDLING EGGS AND EGG PRODUCTS:



Wash hands before and after handling eggs with soap and water



Discard any cracked or dirty eggs



Keep food at the correct temperature range (less than 5°C or greater than 60°C)



Clean up spillage and sanitise immediately

In a batch of product, if a dirty egg shell is in the product, throw it out or treat it with a lethal process for *Salmonella* e.g. cook or equivalent treatment if possible.

#### If food is kept out of the refrigerator:

Less than 2 hours, it must be refrigerated or used immediately

Between 2 hours and 4 hours, it must be used immediately and cannot be returned to the refrigerator

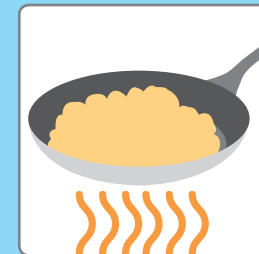
More than 4 hours, it must be thrown out



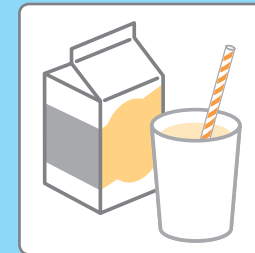
### WHEN PREPARING EGG PRODUCTS, YOU SHOULD:



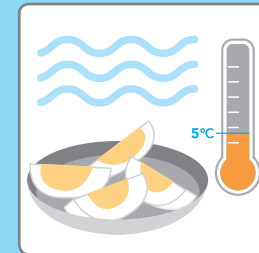
Avoid making large quantities of raw egg product. Make smaller batches more regularly



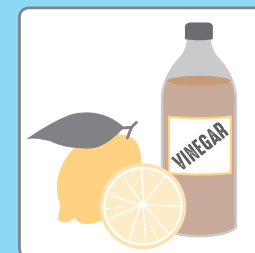
Fully cook the eggs if served to very young, elderly or immunocompromised people



Use pasteurised egg in raw egg dishes or drink as a safer alternative



Refrigerate at or less than 5°C immediately for all products



Reduce pH to less than 4.2 - use lemon juice, citric acid or vinegar if applicable



Dispose of raw egg products if more than 24 hours old