Reduce Salmonella during Egg Collection • Grading • Washing • Packing

**Minimise the ability for Salmonella to penetrate into eggs by:**

- Reduce Salmonella during Egg Collection • Grading • Washing • Packing
- These can reduce the presence of Salmonella:
  - Minimising time between laying & cold storage of eggs
  - Maintaining correct temperature
  - Maintaining correct egg washing and sanitation procedures

**These can spread or harbour Salmonella:**

- Insects
- Rodents
- Animals
- Egg washing and handling equipment

**Prevent Salmonella getting onto your grading floor by:**

- Maintaining general hygiene
- Training

**Minimise the ability for Salmonella to penetrate into eggs by:**

- Maintaining clean and hygienic egg equipment
- Discard cracked and dirty eggs
- Reducing factors that increase the level of cracked eggs
- Lightly soiled eggs need to be downgraded to "B" grade eggs

**These can spread or harbour Salmonella:**

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- Discarding cracked and dirty eggs
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**Prevent Salmonella getting onto your grading floor by:**

- Maintaining general hygiene
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