

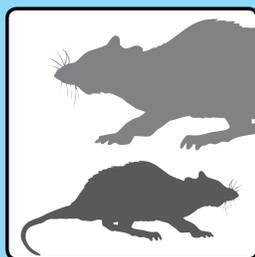


# Reduce *Salmonella* during Egg Collection • Grading • Washing • Packing

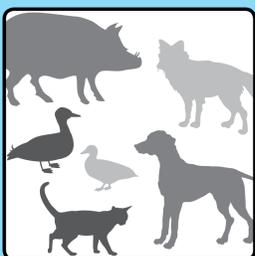
## THESE CAN SPREAD OR HARBOUR SALMONELLA:



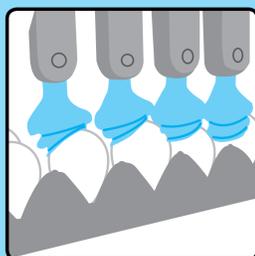
Insects



Rodents

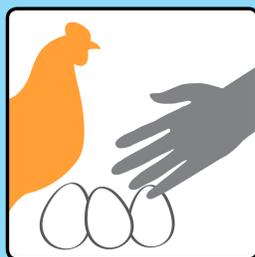


Animals

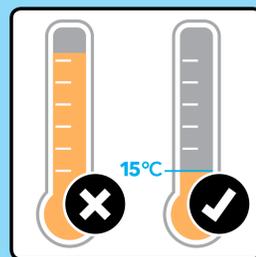


Egg washing and handling equipment

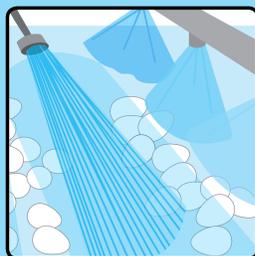
## THESE CAN REDUCE THE PRESENCE OF SALMONELLA:



Minimising time between laying & cold storage of eggs

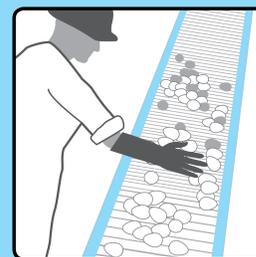


Maintaining correct temperature



Maintaining correct egg washing and sanitation procedures

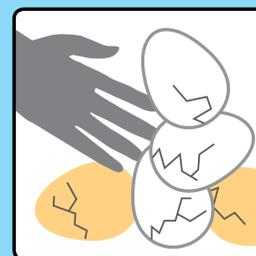
## MINIMISE THE ABILITY FOR SALMONELLA TO PENETRATE INTO EGGS BY:



Maintaining clean and hygienic egg equipment



Discard cracked and dirty eggs

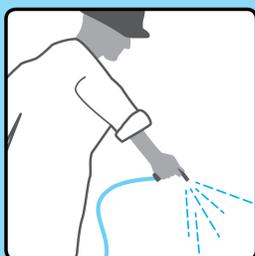


Reducing factors that increase the level of cracked eggs

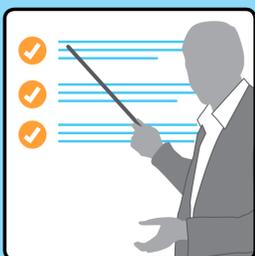


Lightly soiled eggs need to be downgraded to "B" grade eggs

## PREVENT SALMONELLA GETTING ONTO YOUR GRADING FLOOR BY:



Maintaining general hygiene



Training