

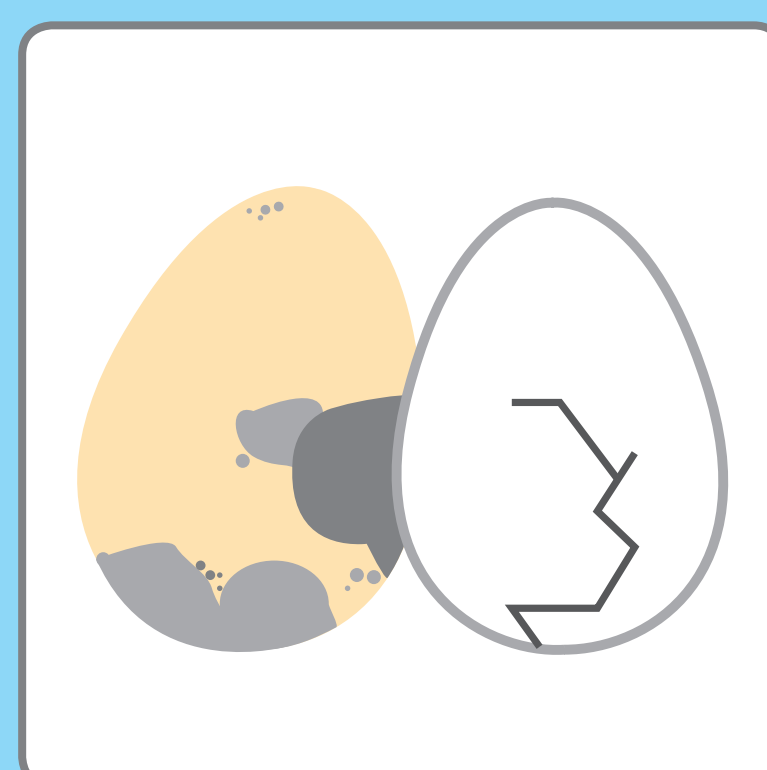


Reduce the chance of *Salmonella* poisoning by **Using Eggs Safely**

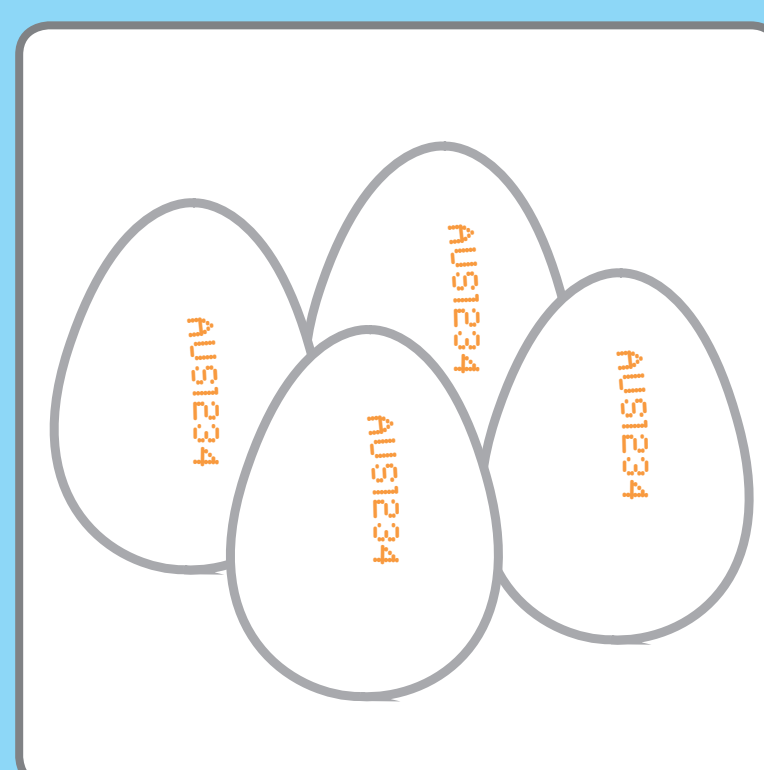
BEFORE BUYING OR RECEIVING EGGS, ENSURE THEY ARE:



From a licensed egg producer

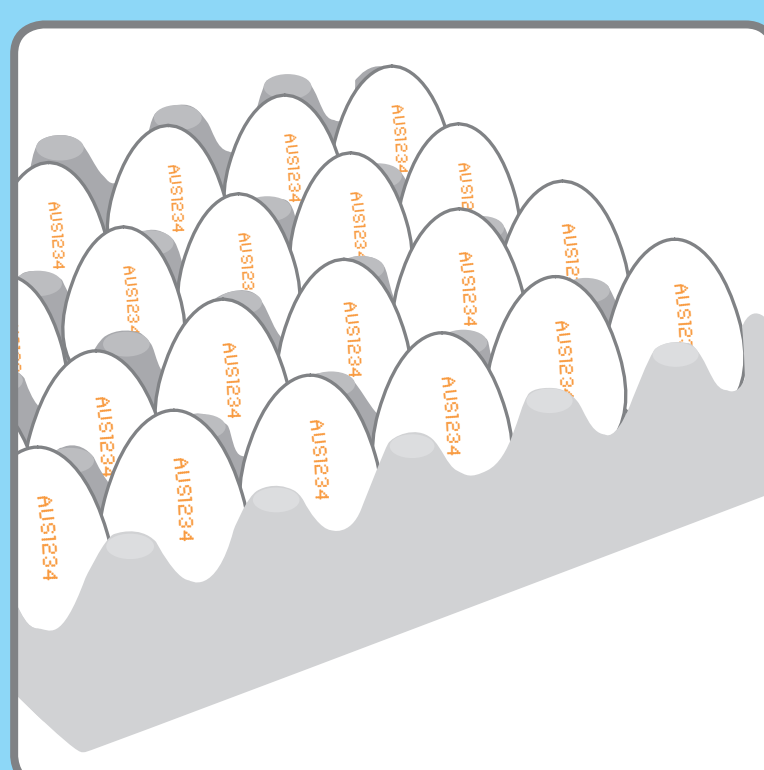


Not cracked or dirty

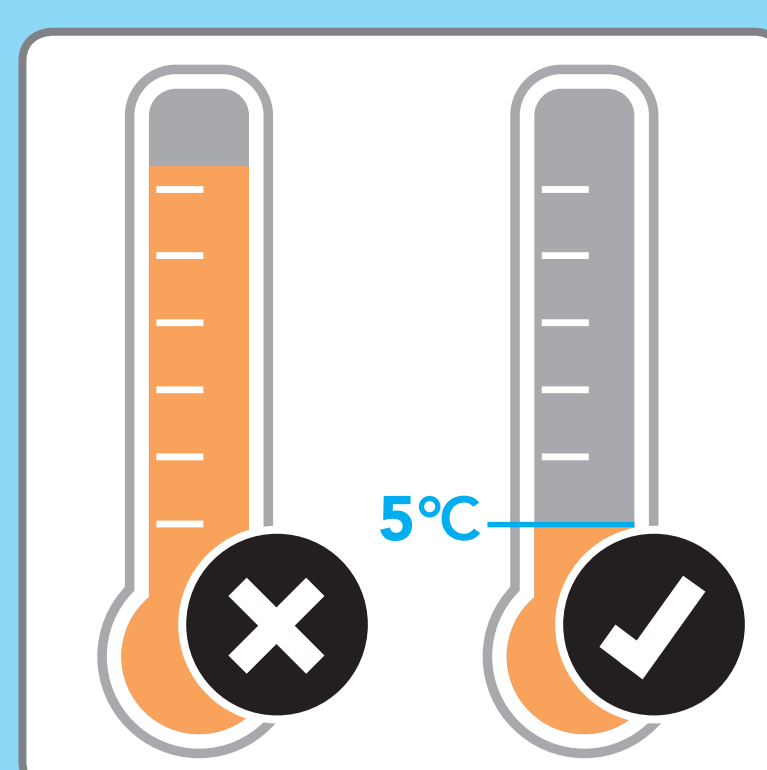


Individually stamped

WHEN EGGS ARE RECEIVED, ENSURE THEY ARE:



Stored in original packaging

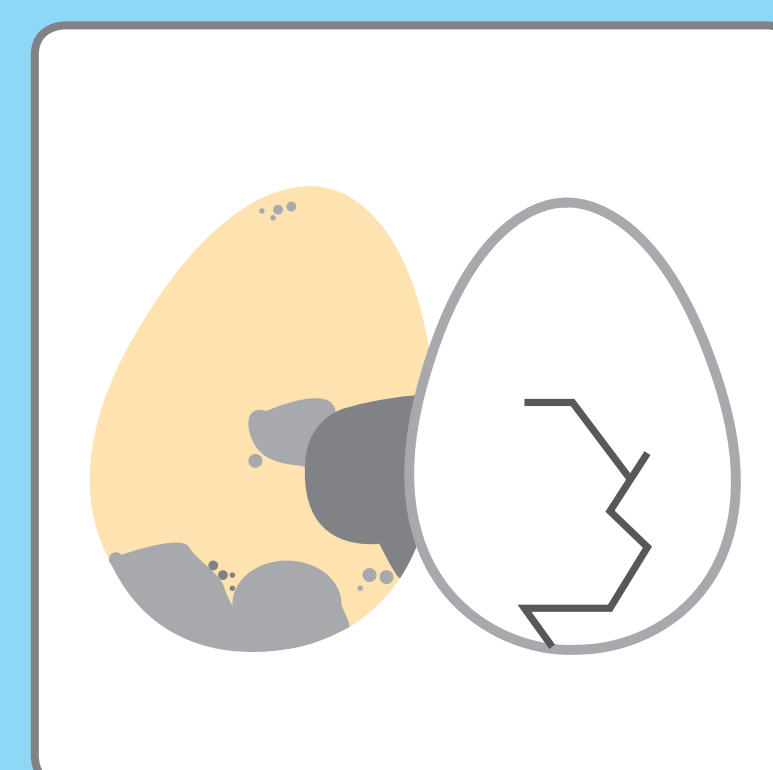


Correct temperature – at or less than 5°C

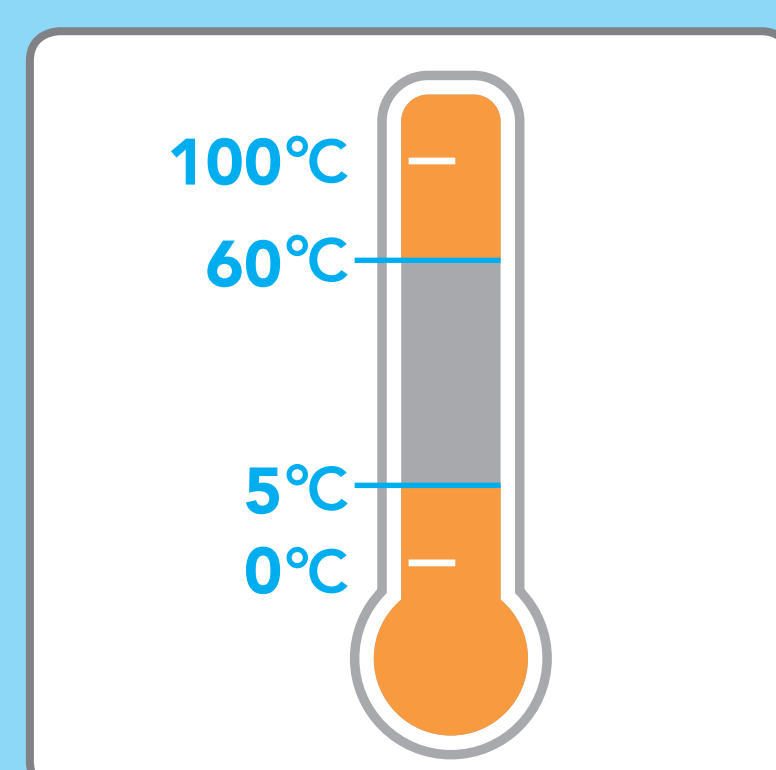
WHEN HANDLING EGGS AND EGG PRODUCTS:



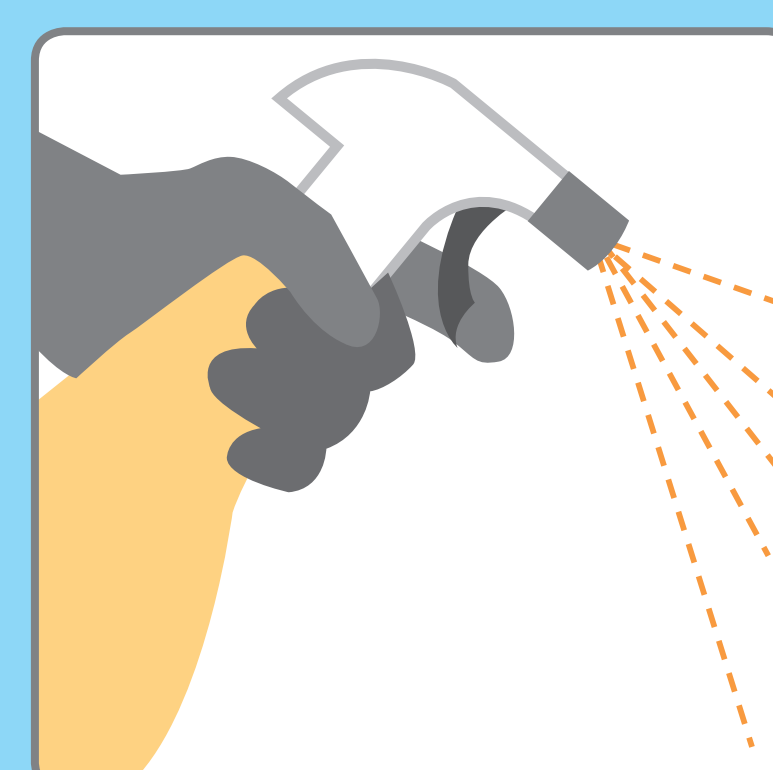
Wash hands before and after handling eggs with soap and water



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

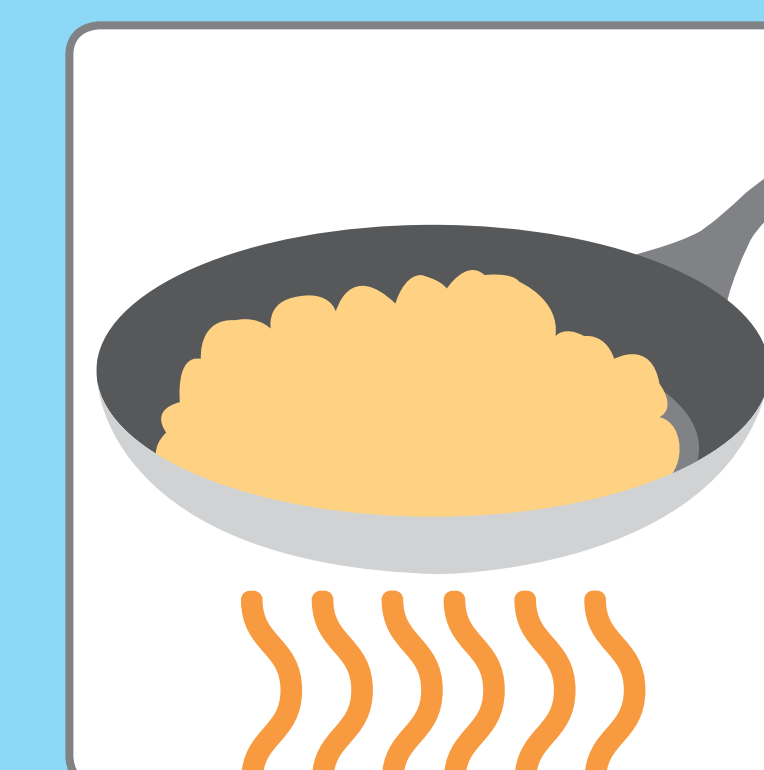
Between 2 hours and 4 hours, it must be used immediately and cannot be returned to the refrigerator

More than 4 hours, it must be thrown out

WHEN PREPARING EGG PRODUCTS, YOU SHOULD:



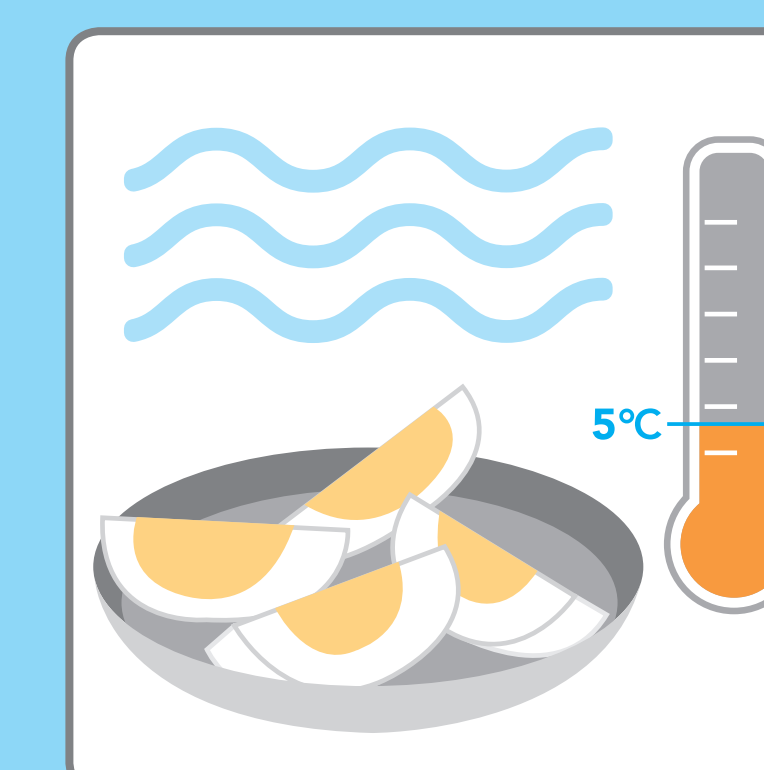
Avoid making large quantities of raw egg product. Make smaller batches more regularly



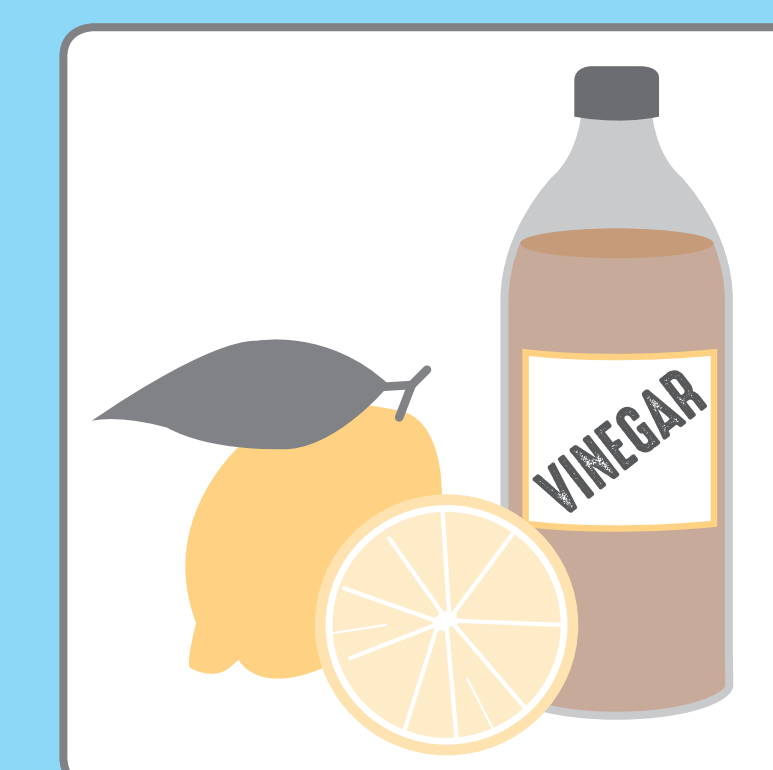
Fully cook the eggs if served to very young, elderly or immuno-compromised people



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