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.
WHEN EGGS ARE RECEIVED, ENSURE THEY ARE:
- Stored in original packaging
- Correct temperature – at or less than 5°C
- Individually stamped

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

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

Before buying or receiving eggs, ensure they are:
- From a licensed egg producer
- Not cracked or dirty

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

Dispose of raw egg products if more than 24 hours old.