Rules for handling raw eggs

HANDOUT
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MODULE 7

- **Reputable source/supplier**
- **Storage - cool and dry < 20°C (if 21 days or older, must be kept under refrigeration)(avoid fluctuating temperatures)**
- **Stock rotation (if practicable, avoid using eggs older than 21 days)**
- **Do not accept or use cracked eggs**
- **Wash hands after preparation**
- **Avoid cross-contamination (care with whisks/mixers)**
- **Avoid use of raw shell eggs in products which are lightly cooked or not cooked (use pasteurized egg). For example, mayonnaise, mousse, binders to sandwich fillings etc.**
- **Cook thoroughly**
- **Eat quickly/refrigerate**
- **Use liquid pasteurized egg within code. If opened, treat as fresh, keep refrigerated and use within 48 hours**
- **Store away from raw meat or strong smelling foods (egg shells are porous)**
- **Don't re-use left over egg dishes**
- **NB 'Lion Quality' egg standard**
- **Eggs laid in the UK by hens vaccinated against *Salmonella* Enteritidis**