

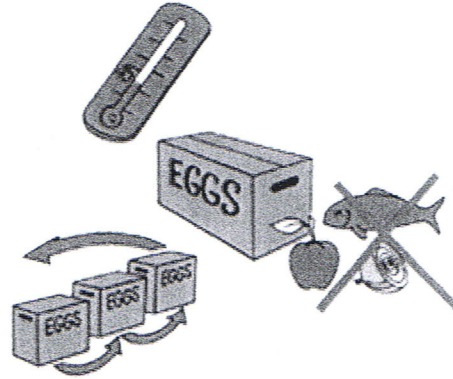


Egg Safety &
Handling

EGG SAFETY AND QUALITY

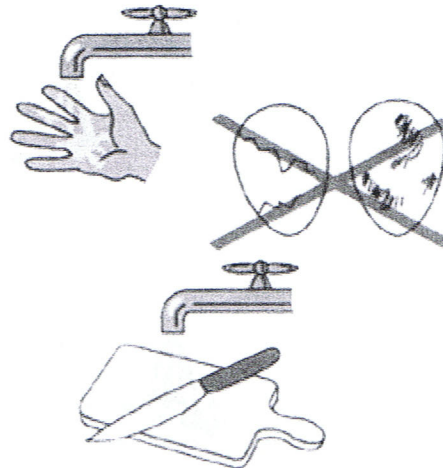
STORAGE

- Refrigerate at 45°F or below (do not freeze)
- Store away from strong odors
- Rotate-first in/first out



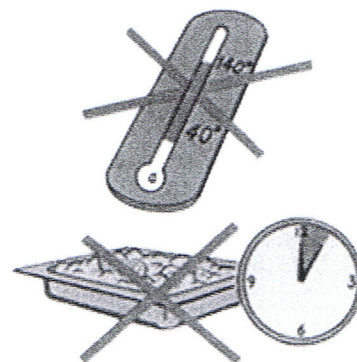
HANDLING

- Wash hands
- Use only clean, uncracked eggs
- Use clean, sanitized utensils and equipment



PREPARATION

- Cook eggs thoroughly
- Hold cold egg dishes below 40°F
- Hold hot egg dishes above 140°F
- Never leave egg dishes at room temperature more than 1 hour (including preparation and service)



EGG HANDLING AND PREPARATION TIPS

GENERAL EGG HANDLING

- Refrigerate at 45°F or below. Do not freeze.
- Store shell eggs in their case.
- Store away from strong odors (foods such as fish, apples, cabbage or onions).
- Rotate-first in/first out.

SCRAMBLED EGGS PREPARATION AND HANDLING

- Use only clean, uncracked eggs.
- Wash hands. Use only clean, sanitized utensils and equipment.
- Do not reuse a container after it has had raw egg mixture in it. Clean and sanitize thoroughly before using again.
- Use Grade AA or A eggs for scrambling as they are less likely to discolor during holding.
- Cook in small batches (no larger than 3 quarts) according to rate of service.
- Cook thoroughly until there is no visible liquid egg.
- Never leave at room temperature more than 1 hour (including preparation and service).

BUFFET HOLDING TIPS

- Hold at 140°F or higher for no longer than 1 hour.
- Always cook eggs and egg dishes before placing on a steamtable.
- Do not combine eggs that have been held in a steamtable pan with a fresh batch of eggs. Always use a fresh steamtable pan.

To avoid greening of scrambled eggs during steamtable holding, add lemon juice or citric acid crystals to the egg mixture before cooking

HOW SHOULD YOU CARE FOR EGGS? ALL YOU NEED IS...

...Common Sense

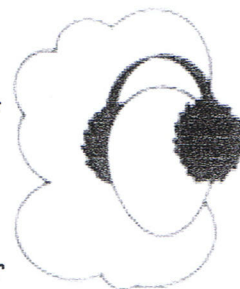
When purchasing shell eggs, follow these guidelines:

1. Accept only clean, sound, odor-free eggs.
2. Purchase eggs according to grade and size desired and only in the quantity needed for one to two weeks.
3. Accept only eggs packed in clean, snug-fitting fiberboard boxes, which reduce breakage.
4. Accept only eggs delivered under refrigeration.
5. Consider size and grade in relation to use and price. Compare prices for different sizes of eggs of the same grade.
6. Check the grade of eggs delivered to you to insure that they meet your specifications.



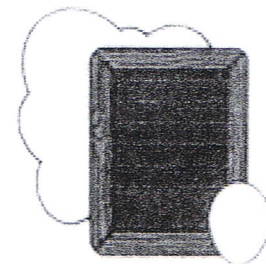
...The Cold Facts

Proper refrigeration is the key to egg storage. In fact, eggs refrigerated at 45°F or below will retain their quality and wholesomeness for several weeks. Also, to ensure constant turnover, it makes good sense to institute a "first in, first out" policy of rotating your egg stock. And to avoid odor transfer, make an effort to store eggs away from foods with particularly strong odors, such as apples, fish, or onions.



...A Clean Slate

To reduce the possibility of bacterial contact, all perishables, particularly those (such as eggs) which are rich in protein, require a clean, sanitary environment. So don't forget to clean and sanitize - whether we're talking about hands, mixing bowls, pots, pans, or other cooking utensils or implements.



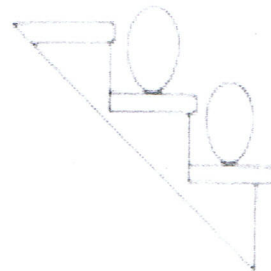
...To Think Small

Although it might seem efficient to "pool" eggs in large batches, it is much safer to prepare them to order, or in small quantities. Why? Because bacteria are more easily controlled in smaller environments, and because larger batches tend to be left out for longer periods - and egg dishes must never be left at room temperature for more than one hour, including preparation and service. Hot egg dishes should be kept above 140°F, and cold egg dishes below 40°F. Also, avoid adding raw eggs or freshly prepared eggs to a batch of cooked eggs already on the steamtable.



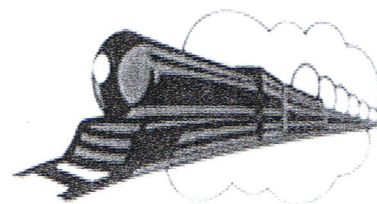
...A Step Saver

With foodservice operators looking for labor-saving and cost-saving measures, egg products such as frozen, refrigerated liquid, or dried eggs are becoming more and more popular. These convenient, real egg products are USDA inspected and pasteurized, and virtually indistinguishable from shell eggs in nutritional value, flavor, and usage. Keep in mind, however, that even though egg products are pasteurized, proper handling and storage is vital. Note, some foods are particularly difficult to prepare in quantity for optimum safety. In such cases, it would be wise to consider using a pasteurized egg product.



...Training

The surest way to avoid unnecessary risk is to keep all your employees up to speed on the proper egg handling procedures. It's just a matter of training, and in some cases, retraining. A great way to get a head start is to post the Egg Safety and Quality poster. That way everyone will get this constant reminder.



...Good Timing

To determine optimal cooking times, a good rule of thumb is to cook whole eggs until the white is completely set and the yolk begins to thicken. Scrambled eggs should be completely cooked until firm throughout, with no visible liquid egg remaining. But remember, eggs cooked too long can be rubbery and unappetizing, so there's no need to overcook.

