



## EGG-CENTRIC

## RECOMMENDATIONS

*For institutions that wish to continue to provide shell eggs to their clients, the following recommendations are important in prevention of Salmonella infections.*

1. Eggs should be stored refrigerated, at  $\leq 45^{\circ}$  F.
2. Always store eggs away from possible contaminants, such as raw meat.
3. Rotate egg stocks - first in, first out - and (ideally) use within 21 days of purchase. (After 21 days any low level contamination in eggs generally increases.
4. Do not use cracked eggs – even if they do not leak.
5. Always wash hands with soap and water before *and after* handling eggs and their shells.
6. Always clean food preparation surfaces, utensils, and containers that hold or contact raw eggs or raw egg mixtures after each use.
7. Routinely disassemble and sanitize blenders after blending raw eggs or raw egg mixtures after each use.
8. Serve egg dishes as soon as possible after preparation: refrigerate egg dishes to be eaten cold at or below  $45^{\circ}$  F; hold egg dishes to be eaten hot at or above  $140^{\circ}$  F.
9. Cook eggs thoroughly until both the whites *and* the yolks are firm, not runny. (There is risk associated with eating soft, runny, scrambled eggs, loose omelets, soft-boiled eggs, and eggs fried “sunny-side up”).
10. Do not pool shell eggs unless they are cooked immediately. Pasteurized eggs should be substituted for shell eggs, *particularly* where holding is required.
11. Substitute pasteurized eggs for raw eggs in foods such as hollandaise sauce, homemade eggnog, and Caesar salad, or use pasteurized egg product.
12. Avoid serving lightly cooked foods containing raw eggs—such as soft custards, meringues, French toast, and Monte Cristo sandwiches.

**The safest action for health facilities is to have no shell eggs in the kitchen at all.**

