

EGG SAFETY

CLEAN - KEEP COOL - COOK WELL



Eggs are like any other potentially hazardous food and need to be stored, handled and prepared safely to reduce food safety risks.

NEVER USE CRACKED, DAMAGED OR DIRTY EGGS

- Dirty eggs have more bacteria on their shells
- Bacteria on the outside of the shell may enter the egg through cracks that may be too fine to see
- Once inside the egg, bacteria can grow to high numbers, increasing the risk of illness
- Do not wash eggs, as the shell is more porous when wet, and bacteria from the outside of the shell can then get into the egg

ALWAYS STORE EGGS IN THE FRIDGE IN THEIR OWN PACKAGING

- Bacteria grow very slowly at refrigeration temperatures
- The cardboard carton/box prevents condensation forming on the egg shells – which is important as wet shells are porous
- Avoid repeatedly moving the same eggs to and from refrigerated conditions, as this will also cause condensation to form on the shell

COOK EGGS AND FOODS CONTAINING EGGS UNTIL THEY ARE HOT ALL THE WAY THROUGH

- Cooking eggs will kill bacteria, however, they can survive if food is not cooked so that it is hot all the way through.
- Serve hot dishes containing eggs straightaway, or cool them quickly in the fridge, and keep them refrigerated until they are eaten.



DISCARD



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OKAY TO USE

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City of Canning

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