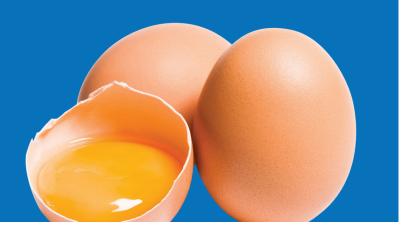
## EGG SAFETY

**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.









