

SAFE METHOD:

EGGS



Harmful bacteria can survive on the shell or inside raw eggs. Eggs can also cause harm to allergen sufferers therefore it is very important to handle them carefully.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Make sure you buy British Lion code or equivalent assurance scheme eggs from a reputable supplier.</p>	<p>If you do not use a reputable supplier, you cannot be confident that the eggs have been handled safely.</p>	
<p>Store raw eggs in the fridge below or separately to ready-to-eat food until you use them.</p>	<p>Storing eggs at a constant cool temperature will help to keep them safe.</p>	
<p>Use eggs within the 'best before' date. You can freeze them for use later if required.</p> <p>Make sure you rotate stock and use the oldest eggs first.</p> <p>If you use eggs as an ingredient in dishes, make sure they are clearly listed on your menu or ingredients information. See the 'Managing Food Allergen Information' safe method for further information.</p>	<p>After this date there is a greater chance of harmful bacteria growing in the eggs.</p> <p>Some people are allergic to eggs so you must provide information about allergens to your customers if you use them as ingredients in food you make.</p>	
<p>If you are breaking eggs to use later, do not keep large amounts of liquid egg at room temperature. Store it (covered) in the fridge and take out a small amount when you are ready to use it.</p> <p>Only break the eggs you will need for the day and avoid storing liquid egg for more than 24 hours. Never add new eggs to a batch of liquid egg – use up one batch and then start another. Make sure you rotate your stock by using the oldest eggs first.</p>	<p>Harmful bacteria can multiply in liquid egg that is left out at room temperature.</p>	<p>List the types of dishes containing eggs that you prepare or cook:</p>
<p>Clean and then disinfect surfaces and utensils thoroughly after they have been used with raw eggs.</p> <p>This is especially important before preparing other foods.</p>	<p>This helps to prevent harmful bacteria and allergens spreading from raw eggs to other foods.</p>	
<p>Always wash your hands thoroughly after handling raw eggs. See the 'Handwashing' method in the Cleaning section.</p>	<p>This helps to prevent harmful bacteria and allergens being spread from your hands to other foods, surfaces or utensils.</p> 	



SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Cook eggs and foods containing eggs thoroughly until they are steaming hot or, if serving eggs or egg dishes that are lightly cooked either use:</p> <ul style="list-style-type: none"> • Pasteurised egg, or • British Lion code or equivalent assurance scheme eggs 	<p>Pasteurisation kills bacteria, which is why pasteurised egg is the safest option.</p> <p>Eggs can contain harmful bacteria. If you cook them thoroughly this kills any bacteria.</p> 	<p>Do you use pasteurised or British Lion code (or equivalent assurance scheme) marked eggs?</p> <p>Yes No</p> <p>If not, what do you do?</p>
<p>When you make egg fried rice, add the egg to the wok first and make sure it is thoroughly cooked before adding rice or other ingredients. Never add raw egg to the cooked rice.</p>	<p>Egg must be thoroughly cooked all the way through to kill any harmful bacteria. You cannot be sure the egg is thoroughly cooked unless you add it first.</p> 	<p>How do you make egg fried rice?</p>
<p>Never use the same ladle for adding raw egg to the wok and for serving cooked food, e.g. when making egg foo yung.</p>	<p>Using the same ladle could spread harmful bacteria and allergens from the raw egg to the cooked food.</p>	

WHAT TO DO IF THINGS GO WRONG	HOW TO STOP THIS HAPPENING AGAIN
<ul style="list-style-type: none"> • Cook the eggs or dishes containing eggs for longer. • If ready-to-eat or cooked food has been prepared using a surface or utensils that have been used with raw eggs, throw the food away. • If staff do not wash hands after handling raw egg, remind them to do so. 	<ul style="list-style-type: none"> • Review your cooking method. • Train staff again on this safe method. • Improve staff supervision.

Write down what went wrong and what you did about it in your diary.

