EGG SAFETY

EAT SAFEFACT SHEET

Mackay REGIONAL COUNCIL
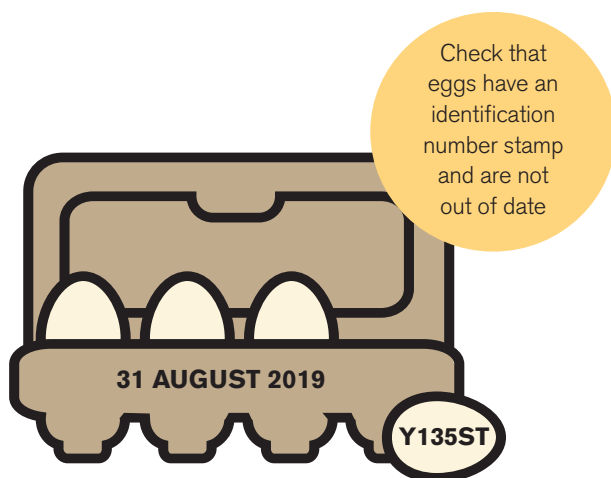
Everyday, Mackay Regional Council works with residents and local communities to help make our region what it is today with a long term vision for the future. Council's Eat Safe program is helping to deliver world-class dining for Mackay residents and visitors.

Check that eggs have an identification number stamp and are not out of date

31 AUGUST 2019

Y135ST

Storage tips

✓ Store whole eggs in their original packaging, in the refrigerator or cold room.

✓ Store foods containing egg in the refrigerator or cold room.

✓ Make smaller batches of food that contains raw egg product.

✓ Raw egg products, such as mayonnaise and aioli, egg wash and coating ingredients e.g. crumbs, coconut and flour should be made fresh every day and stored in the refrigerator or cold room. Throw out any leftover product at the end of the day.

Eggs can contain Salmonella bacteria which can cause food poisoning with symptoms including headache, fever, nausea, vomiting and diarrhoea.

Foods that contain lightly cooked or raw egg products that have been associated with food poisoning include:

- mayonnaise and aioli
- hollandaise sauce
- egg butter
- custard, mousse and deep fried ice cream
- raw egg high protein smoothies.

Safe handling of eggs can reduce the risk of food poisoning.

31 AUGUST 2017

Tips for receiving eggs

✓ **Buy eggs that are from reputable suppliers.**

✓ **Check that the eggs are clean, not cracked, have a stamp and are not out of date.**
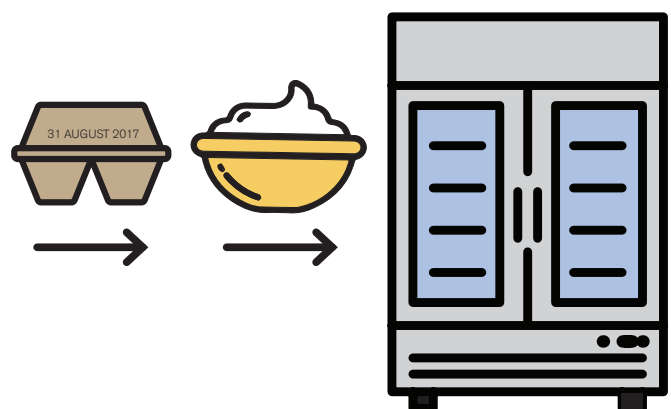
Handle eggs safely

- Throw away any cracked or dirty eggs.

- Don't wash cracked eggs as you could move Salmonella bacteria from the outside of the shell to inside the egg.

- Wash and dry your hands before and after handling eggs.

- If you are wearing gloves, change them after handling eggs.

- Use an egg separator to separate the egg white from the yolk. If you separate eggs using the egg shell you can spread Salmonella bacteria.

- Clean and sanitise all utensils, equipment and benches after handling raw eggs and egg products.

- Use a clean container for each new batch of egg product you make. Never 'top up' batches and make sure you use older batches first.

- Once you finished preparing your raw egg product, store it in the refrigerator or cold room.

If you use raw egg in foods which are not cooked; safer alternatives should be considered including:

✓ using commercially produced products (sauces and spreads) instead of producing them in the food business

✓ using pasteurised eggs instead of raw eggs - pasteurised eggs have been heat treated to kill harmful bacteria without cooking the egg.
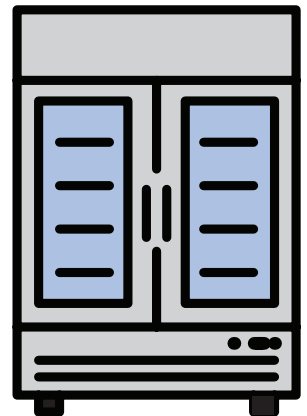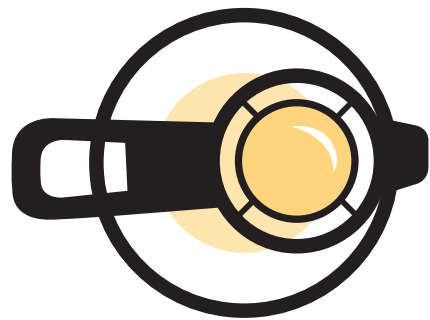
For further information on Eat Safe Mackay:

💻 **www.mackay.qld.gov.au/eatsafe**

📞 **1300 MACKAY** (1300 622 529)

@ **council@mackay.qld.gov.au**