

Cooking Eggs

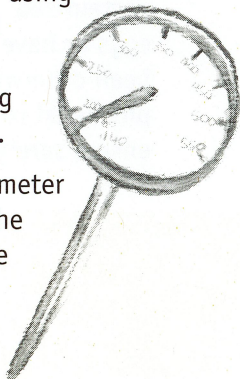
- **Cook shell eggs or foods containing shell eggs to 145° F or more. If the individual consumer requests the preparation of a shell egg or food containing shell eggs in a style such as raw, poached or fried, then the eggs can be prepared at the lower temperature to comply with the request.**
- Cook foods made with eggs, such as quiche, pasta dishes and stuffings, to 165° F to ensure that they are cooked throughout.

- Cook eggs to ensure that the white is set and the yolk is beginning to thicken (no longer runny, but not hard).



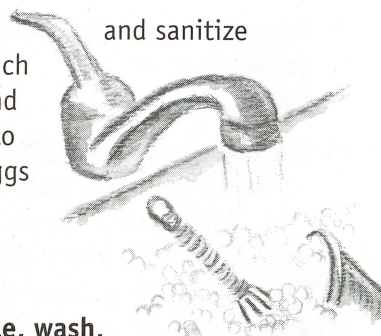
- Modify recipes for foods made with eggs that are served without cooking or are lightly cooked: such as Caesar salad dressing, mayonnaise, ice cream, eggnog, fortified drinks, Hollandaise or similar sauces, French toast and scrambled eggs. Consider using commercially pasteurized eggs in recipes that use eggs or consider removing the item from your menu.

- Use a metal stem thermometer periodically to measure the temperature of food made with eggs.



Cleaning Up

- Wash, rinse and sanitize utensils (such as a fork and bowl used to scramble eggs at a grill), every 30 minutes.
- **Disassemble, wash, rinse and sanitize blenders or similar mixing machinery that are used to mix eggs after each use.**



Serving Eggs

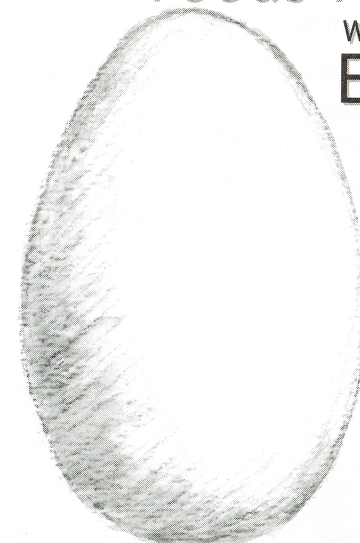
- Serve foods made with eggs immediately after cooking or cool them rapidly for later serving.
- Refrigerate leftovers immediately after serving.
- Divide large amounts of leftovers into several shallow containers, with food depths less than 4 inches, so the food will cool quickly under refrigeration. You may leave the food uncovered until it has reached 45° F.



State of New York
George E. Pataki, Governor

Department of Health
Antonia C. Novello, M.D., M.P.H., Commissioner

Safe Storage and Preparation of Eggs and Foods Made with Eggs



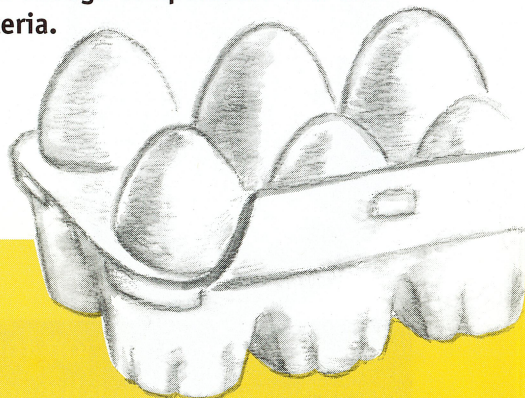
Important Information for
Food Service Establishments

Eating food with raw or undercooked contaminated eggs can make people very sick. This brochure gives you tips on lowering the risk of contamination while buying, storing, preparing, cooking and serving foods with eggs. It also tells you about code requirements related to egg handling that apply to all licensed food service establishments.

Licensed food service establishments must follow the procedures in bold, and health department inspectors will monitor their compliance during inspections. Code violations can result in an enforcement action such as a food embargo and an administrative hearing.

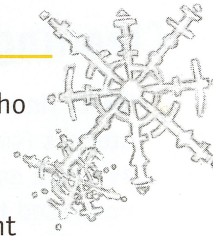
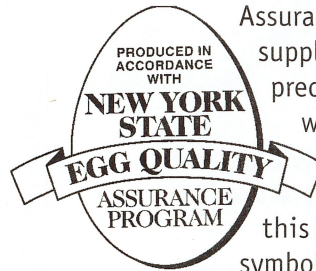
A bacterium called *Salmonella enteritidis* can contaminate eggs. Washing the outside of the egg does not help, since the bacteria is inside the shell.

Temperature control is the best way to control any foodborne illness. Germs cannot multiply as quickly when kept below 45° F. Similarly, cooking foods to a high enough temperature will kill the bacteria.

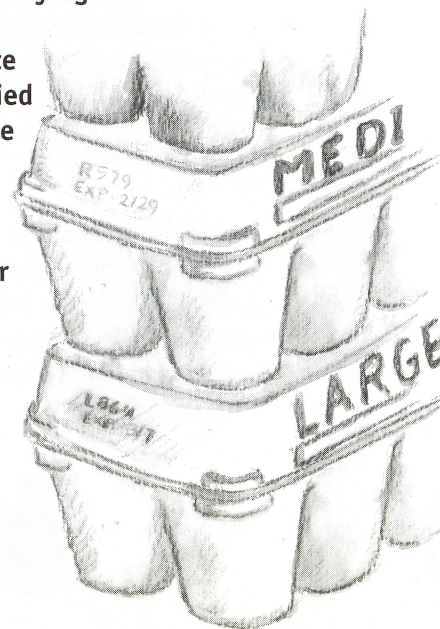


Receiving Eggs

- Buy eggs from suppliers who deliver them in refrigerated trucks.
- Buy eggs from a participant in the New York State Egg Quality Assurance Program. These suppliers have taken extra precautions so their chickens will not become infected with salmonella. Suppliers who follow this program display the symbol shown here.



- **Buy eggs that come only in containers identifying the source of the eggs. The source may be identified as a code on the container that usually is a letter followed by three or four numbers.**



Storing Eggs

- Keep no more than two weeks' supply of eggs at a time, and rotate your stock, making sure to use the oldest ones first.
- **Refrigerate eggs at 45° F or lower when they are received.**
- **Keep eggs under refrigeration until used.**

Preparing Eggs

- Do not pool eggs (that is, do not combine two or more eggs for use in recipes) other than individual orders of eggs to be cooked immediately. Use commercially pasteurized eggs in recipes that call for quantities of liquid eggs.
- Use commercially prepared food, such as mayonnaise, ice cream or salad dressing, because they are made from pasteurized eggs or have been otherwise processed to ensure safety.

