Egg Safety & Quality

STORAGE/RECEIVING

• Store in cooler immediately upon receipt
• Refrigerate at 40°F or below (do not freeze)
• Store away from strong odors
• Rotate -- first in/first out
• Take out eggs only for immediate use
• Never stack egg flats (trays) near grill or stove

HANDLING

• Wash hands with soap and warm water
• Use clean, uncracked eggs
• Avoid pooling and combining eggs
• Use clean, sanitized utensils and equipment

PREPARATION

• Cook eggs thoroughly
• Hold cold egg dishes below 40°F
• Hold hot egg dishes above 140°F
• Never leave egg dishes at room temperature more than 1 hour (including preparation and service time)

1. Internal temperature