



Food safety advice

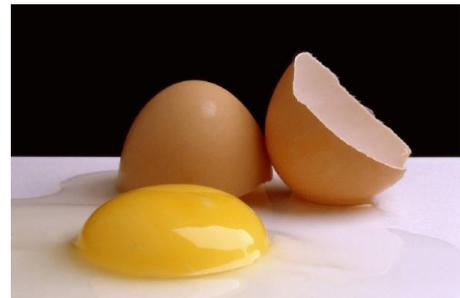
Eggs – Advice for Caterers

Some eggs can contain Salmonella: these bacteria can be present inside the eggs or on the shells, so it is important to be careful how you handle them and how you use them. This is because salmonella can cause serious food poisoning illness, especially among more vulnerable people such as young children, the elderly and the immune-compromised.

What are the dangers?

There are two main things you need to avoid:

1. bacteria spreading from eggs onto other foods, hands, work surfaces or utensils (cross-contamination)
2. bacteria surviving because eggs aren't properly cooked



Remember, to help stop bacteria spreading, you need to be very careful how you handle the eggs, both when they are still in the shell and after you have cracked them open.

Keep eggs away from other foods and always wash and dry your hands, and clean surfaces, sinks, dishes and utensils thoroughly, after working with eggs.

Cooking eggs properly kills the bacteria, but bacteria will survive in foods that aren't cooked thoroughly. This is why you shouldn't use raw eggs in food that won't be cooked – you should use pasteurised egg instead.



Which foods should I use pasteurised egg for?

You should use pasteurised egg in any food that won't be cooked (or will be only lightly cooked), for example home-made mayonnaise, Béarnaise and hollandaise sauces, some salad dressings, ice cream, royal icing, mousse, tiramisu and other desserts containing raw/lightly cooked eggs. Pasteurised egg can be bought frozen, or in liquid or powder form.

If you buy commercially produced mayonnaise or sauces in jars, or ready-made icing, these will almost always have been made using pasteurised egg. Check the label and if you're not sure, ask the retailer or manufacturer.



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Who is most vulnerable?

Elderly people, babies, toddlers, pregnant women and people who are already unwell (immune-compromised) are most likely to become seriously ill from food poisoning.

If you are catering for any of the people mentioned above, it's especially important to use pasteurised egg for foods that won't be cooked (or will only be lightly cooked). The safest option is to use pasteurised egg for all dishes, even those that are cooked.

If you do use raw eggs, use them only in dishes that are thoroughly cooked, or cook them until the white and the yolk are solid. This means you should avoid serving eggs with runny yolks to these people.

Can I be sure that an egg is salmonella-free?

It isn't possible to guarantee that any egg will be free from salmonella, whatever the source or brand. So you need to be careful how you handle all eggs. There is a smaller chance that eggs from vaccinated flocks such as Lion marked eggs will contain salmonella, but you should still take care. Remember, it's always better to buy your eggs from a reputable supplier and use them fresh.

How should I store eggs?

- Store eggs in a cool, dry place, ideally in the fridge.
- Keep eggs apart from other foods.
- Clean the storage area regularly.
- Don't use eggs after the 'Best before' date.

How can I reduce the dangers if I use large numbers of eggs?

If you use lots of eggs, you should be especially careful to avoid cross-contamination. Don't use damaged or dirty eggs. Ideally, you should do all your work with raw eggs at one time. Remember that drips of egg and broken shells could spread bacteria. So you should dispose of the shells carefully, and thoroughly clean surfaces, sinks, dishes and utensils before starting a different type of work. All staff should wash their hands with warm water and soap, and dry them thoroughly, after working with eggs. Serve egg dishes straight away, or cool them quickly and keep them chilled.