Memorandum for Record

SUBJECT: Safe Egg Handling

1. To avoid the possibility of food-borne illness, fresh eggs must be handled carefully. Even eggs with clean, un-cracked shells may occasionally contain bacteria called *Salmonella* that can cause an intestinal infection. The most effective way to prevent egg-related illness is by knowing how to buy, store, handle and cook eggs—or foods that contain them—safely.

2. DA-Pam 30-22, Operating Procedures for the Army Food Program, recommends the use of pasteurized liquid, frozen egg products for recipe requirements instead of raw shell eggs. Use raw shelled eggs only for preparation of fried (grilled), boiled or poached eggs to order. When customer demand warrants, cholesterol-free eggs may be offered. Consider offering bulk prepared scrambled eggs on the main line rather than grilled to order for labor saving opportunities. The use of liquid pasteurized eggs will permit bulk preparation without product discoloration.

Safe Handling Guidelines:

a. Proper storage and handling is necessary for all egg products to prevent bacterial contamination.

b. Buy only *pasteurized egg products* that bear the USDA inspection mark.

c. Make sure containers are tightly sealed. Frozen products should show no signs of thawing. Refrigerated products should be kept at 40 °F or below. Dried egg products should not be caked or hardened.

d. Thaw frozen egg products in the refrigerator. ***DO NOT THAW ON THE COUNTER.***

e.   If the container for liquid products bears a "use by" date, observe it. Follow the storage and handling instructions provided by the manufacturer.

f. Reconstituted egg products must be used immediately or refrigerated and used that day.

g. USDA Commodity Dried Egg Mix should be stored at less than 50 °F, preferably in the refrigerator. After opening, use within seven to 10 days. Reconstitute only the amount needed at one time and use immediately or refrigerate and use within an hour.

h. Cook eggs until both the yolk and the white are firm. Scrambled eggs should not be runny**.**

i. Eggs and egg dishes, such as quiches or soufflés, may be refrigerated for serving later but should be thoroughly reheated to 165°F (74°C) before serving.