

**GUIDELINES FOR USING EGGS****SANITARY PRECAUTIONS:**

1. Fresh clean eggs only should be accepted from supply points. **DO NOT ACCEPT DIRTY or DIRTY, CRACKED EGGS.** Fresh eggs should be refrigerated until ready to use. Under no circumstances should fresh eggs be stored unrefrigerated. Frozen whole eggs and whites, once thawed, **SHOULD NOT BE REFROZEN.**
2. Cracked whole fresh eggs should be used only in recipes requiring cooking. To avoid possible contamination, never use in salad dressings and other uncooked dishes.
3. Dehydrated egg mix and frozen bakery-type eggs should be used only in recipes requiring cooking.
4. Remember, fresh eggs are a potentially hazardous food item and must be handled carefully during storage, preparation and serving.

**PREPARATION:**

1. Remove from refrigeration about 30 minutes before use. This will ensure uniform cooking when eggs are fried or baked, prevent cracked shells when soft or hard cooked in their shells, and will increase the volume of beaten egg whites.
2. When eggs are to be an ingredient in a recipe, or when two or more eggs are to be mixed or beaten together, the eggs should be broken separately into a small bowl. If one egg has a bad odor, appearance or color, it can be discarded without spoiling the remaining eggs or other ingredients.

REVISION

(OVER)

**PREPARATION AND COOKING:**

1. Follow the times and temperatures prescribed in specific recipes for egg cookery.
2. Fried, poached, scrambled, and soft cooked eggs, using fresh whole eggs, may be prepared to order. For individual orders, no more than 6 eggs will be cracked at once. Use a clean bowl for each 6 eggs. Cook until desired consistency. For batch preparation of scrambled eggs, using fresh whole eggs, ensure eggs are cooked until firm (dry). No more than 3 qt (about 60 eggs) should be used per batch when scrambling eggs. **DO NOT** add a batch of just-cooked scrambled eggs to leftover eggs in steam table. Hold at 140°F. or higher. Frozen whole table eggs or a mixture of frozen whole table eggs and egg whites may be used. Cook according to directions on Recipe No. F-10.
3. Add other recipe ingredients gradually when folding into stiffly beaten egg whites.
4. To keep yolks of hard cooked eggs from discoloring, plunge eggs into cold running water immediately after cooking. Add ice, if necessary, to cool eggs.
5. When slicing hard cooked eggs, dip knife blade into cold water and the yolks will not crumble.

**STORAGE AND LEFTOVERS:**

1. Leftover shelled, uncooked eggs must be refrigerated and used within 24 hours. The total time at room temperature must not exceed 3 hours. Use leftover, shelled, uncooked eggs only in recipes requiring cooking. To keep leftover uncooked yolks from drying out, beat slightly with a fork; add 1 tablespoon cold water for each 2 yolks; cover and store in refrigerator and use within 24 hours. Use only in recipes requiring cooking.
2. Store hard cooked eggs in their shells in the refrigerator until they are served. Shelled, hard cooked eggs will darken if stored for any length of time. Use within 36 hours.