

Egg safety advice

- ✓ **DO** store eggs in their outer boxes at below 20°C.
- ✓ **DO** display eggs in their own cartons, in refrigerated units.
- ✓ **DO** sell eggs in strict rotation, that is 'first in: first out'.
- ✓ **DO** regularly empty and clean egg storage and display areas.
- ✓ **DO** store eggs well away from strong smells to avoid tainting the eggs.

- ✗ **DO NOT** store or display eggs:
 - near heat sources such as refrigerator motors and fan heaters, or
 - in shop windows or direct sunlight.
- ✗ **DO NOT** use self-serve systems. This is where customers select eggs from a bulk display area into empty packaging.
- ✗ **DO NOT** repeatedly move the same eggs to and from cool conditions, as this causes condensation on the shell which allows bacteria to enter the egg.



Always treat eggs as you would chicken, meat, seafood and dairy products. This means ensuring that the eggs are clean, intact (no cracks), fresh and kept cool, and that good hygiene practices are used in handling eggs.

For further information on egg safety refer to:

The Code of Practice for Shell Egg Production, Grading, Packing and Distribution at

www.aecl.org

or visit:

www.health.vic.gov.au

www.dpi.vic.gov.au

www.vff.org.au

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Egg safety advice for retailers, wholesalers and distributors of eggs



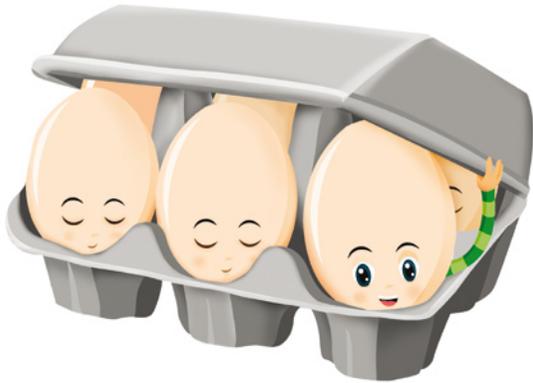
Eggs need TLC
Buy Clean - Store Cool

For egg wholesalers, distributors,
supermarkets, shops, greengrocers
and other egg retailers

Eggs safety

Some eggs may be contaminated with *Salmonella* bacteria, so it is important to be careful how you handle, store display and transport eggs. *Salmonella* can cause very serious illness, especially in vulnerable people such as the elderly, young children, pregnant women and those with impaired immune systems.

While the number of contaminated eggs is estimated to be very low, the illness caused by *Salmonella* can be severe. **So you should always treat eggs safely, as you would poultry, meat, seafood and dairy products. This means ensuring that the eggs are clean, intact (no cracks), fresh and kept cool, and that good hygiene practices are used in handling eggs.**



What are the risks?

The risks you need to avoid when storing, transporting and displaying eggs include:

- Bacteria spreading from eggs onto hands, other foods, work surfaces and equipment.
- Bacteria growing in numbers if the eggs are not kept cool.

Remember

- Eggs are fragile and should be handled carefully at all stages from receipt of delivery, during storage and transport, to displaying on shelves for retail sale.

Keep eggs cool at all stages

- Keeping eggs at less than 20°C at every step of the chain will help to maintain the quality of the eggs and prevent the multiplication of any bacteria present.

When purchasing eggs

- Buy only from reputable suppliers.
- Only buy eggs in packaging that identifies the supplier.
- Ask your egg supplier to ensure that the eggs have been produced according to the Victorian *Code of Practice for Shell Egg Production, Grading, Packing and Distribution* (www.aecl.org)
- Request eggs to be delivered to you at less than 20°C.
- To ensure freshness always buy and sell eggs well before the best-before date.
- NEVER buy or sell cracked or dirty eggs. Bacteria on the outside of the shell may enter the egg if it is cracked or damaged and may grow to high numbers.



When receiving deliveries of eggs

- Check that eggs are delivered at below 20°C.
- Check the best-before date on each batch of eggs to ensure they are fresh.
- Keep all invoices/delivery slips on file, so that every delivery of eggs can be traced back to the supplier. Ensure that batch codes of eggs, where used, are recorded on these invoices.
- Investigate any signs of cracking or other damage, and remove these eggs from sale.
- Discard any packaging that is dirty or soiled by egg spills or leaking, being careful to avoid contamination of clean, intact eggs.
- Wash hands thoroughly before and after handling eggs.

When distributing eggs to retailers or other distributors

- Ensure that the egg producer's name and contact details, and best-before dates and batch numbers (if used) are on ALL packaging.
- Keep records of best-before dates (and batch numbers if used) and dates and quantities of each delivery so that all eggs can be traced.
- NEVER sell cracked or dirty eggs, unless they are sold to a processor specifically for the manufacture of pasteurised products.
- Transport eggs at below 20°C.
- Ensure that all egg transport vehicles and equipment are cleaned and sanitised at the end of each day, but clean up any spills immediately.