



EGG SAFETY

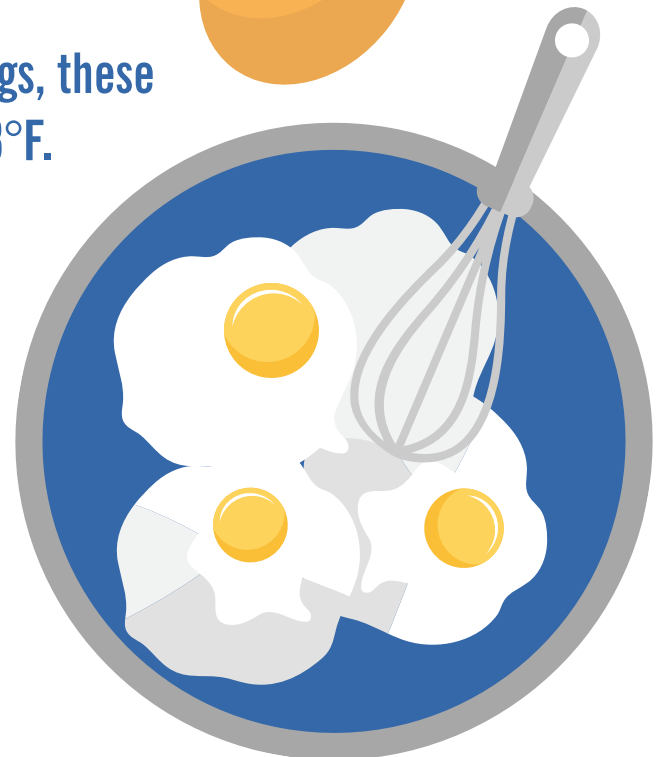
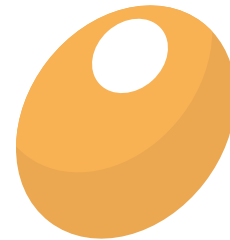


Mixing Raw Eggs, Egg Whites or Yolks

1. Combining of four or more raw eggs is prohibited except for eggs that are used in batters or combined immediately before cooking.*
2. Wash hands after handling raw eggs
3. Break only enough eggs for immediate service in response to a consumer's order.
4. Use a clean bowl and utensil for each batch of combined eggs.
5. When combining four or more raw eggs, these must be cooked to a minimum of 158°F.
6. Keep out only one flat of eggs during busy times (30 minutes maximum).
7. Store raw eggs at 45°F or less and put below any ready-to-eat foods.

What's a Batter?

A mixture of flour, egg, milk/water, (such as cake or waffle batter).



*Using pasteurized eggs is recommended.

