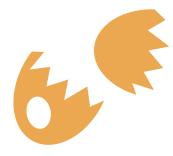




- 2. Wash hands after handling raw eggs
- 3. Break only enough eggs for immediate service in response to a consumer's order.
- 4. Use a clean bowl and utensil for each batch of combined eggs.
- 5. When combining four or more raw eggs, these must be cooked to a minimum of 158°F.
- 6. Keep out only one 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.

*Using pasteurized eggs is recommended.



What's a Batter? A mixture of flour, egg, milk/water, (such as cake or waffle batter).





Food Safety Program 1101 W. College Ave., Spokane, WA 99201 509.324.1565 | srhd.org

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