

Your customers love eggs and egg products. And because your operation handles so many of them for so many different meals, safety and quality of eggs is of paramount importance. Fortunately, eggs are about as easy to care for as they are to love. Just follow these simple



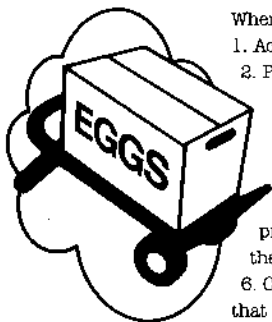
guidelines, and be sure to clear a prominent spot in your operation's kitchen to hang the Egg Safety poster you'll find on the reverse side of this page. That way, you'll always feel comfortable serving America's ultimate comfort food!

How should you care for eggs? All you need is...

...Common Sense

When purchasing shell eggs, follow these guidelines:

1. Accept only clean, sound, odor-free eggs.
2. Purchase eggs according to grade and size desired and only in the quantity needed for one to two weeks.
3. Accept only eggs packed in clean, snug-fitting fiberboard boxes, which reduce breakage.
4. Accept only eggs delivered under refrigeration.
5. Consider size and grade in relation to use and price. Compare prices for different sizes of eggs of the same grade.
6. Check the grade of eggs delivered to you to insure that they meet your specifications.



...To Think Small

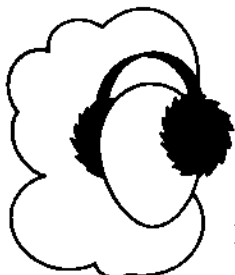
Although it might seem efficient to "pool" eggs in large batches, it is much safer to prepare them to order, or in small quantities. Why? Because bacteria are more easily controlled in smaller environments, and because larger batches tend to be left out for longer periods – and egg dishes must never be left at room temperature for more than one hour, including preparation and service. Hot egg dishes should be kept above 140° F, and cold egg dishes below 40° F. Also, avoid adding raw eggs or freshly prepared eggs to a batch of cooked eggs already on the steamtable.



...The Cold Facts

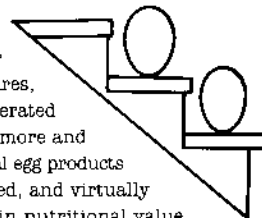
Proper refrigeration is the key to egg storage. In fact, eggs refrigerated at 45° F or below will retain their quality and wholesomeness for several weeks.

Also, to ensure constant turnover, it makes good sense to institute a "first in, first out" policy of rotating your egg stock. And to avoid odor transfer, make an effort to store eggs away from foods with particularly strong odors, such as apples, fish, or onions.



...A Step Saver

With foodservice operators looking for labor-saving and cost-saving measures, egg products such as frozen, refrigerated liquid, or dried eggs are becoming more and more popular. These convenient, real egg products are USDA inspected and pasteurized, and virtually indistinguishable from shell eggs in nutritional value, flavor, and usage. Keep in mind, however, that even though egg products are pasteurized, proper handling and storage is vital. Note, some foods are particularly difficult to prepare in quantity for optimum safety. In such cases, it would be wise to consider using a pasteurized egg product.



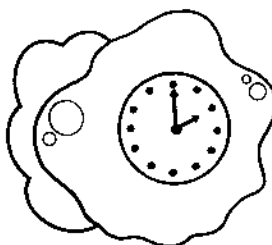
...A Clean Slate

To reduce the possibility of bacterial contact, all perishables, particularly those (such as eggs) which are rich in protein, require a clean, sanitary environment. So don't forget to clean and sanitize – whether we're talking about hands, mixing bowls, pots, pans, or other cooking utensils or implements.



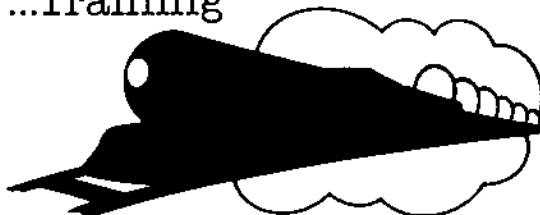
...Good Timing

To determine optimal cooking times, a good rule of thumb is to cook whole eggs until the white is completely set and the yolk begins to thicken. Scrambled eggs should be completely cooked until firm throughout, with no visible liquid egg remaining. But remember, eggs cooked too long can be rubbery and unappetizing, so there's no need to overcook.



...Training

The surest way to avoid unnecessary risk is to keep all your employees up to speed on the proper egg handling procedures. It's just a matter of training, and in some cases, retraining. A great way to get a head start is to post the Egg Safety and Quality poster. That way everyone will get this constant reminder...



Treat eggs lovingly, and they'll treat you well too.



For a sample packet of egg safety materials, including: • ordering information for a 10-minute video on proper handling procedures • additional copies of the poster on the reverse side of this page (information also available in Spanish) • instructional hand-outs for training sessions, including an 8-page egg safety booklet, contact the American Egg Board: 1460 Renaissance Drive, Park Ridge, Illinois 60068. Phone: 708-296-7043. Fax: 708-296-7007.

