

PRP/02: USE OF RAW SHELL EGGS

Hazards

1. **Microbiological**; presence of pathogenic bacteria such as *Salmonella enteritidis*
2. **Microbiological**; growth of food spoilage bacteria as a result of extended shelf life and/or ineffective temperature control

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Display 'British Lion' mark with 'best-before' date.	Visual check	Upon delivery		Source alternative eggs and/or supplier (Purchasing Dept.)
<u>Delivered</u> • < 20°C • clean, shell intact	Visual check Food safety inspection	Ad-hoc basis As per category assigned		Reject at point of delivery (FH)
<u>Stored</u> • 1°C - 5°C • in-date • in original carton • away from cooked food	Visual check Food safety inspection	Ad-hoc basis As per category assigned		Store eggs at 1°C - 5°C (FH) Discard out-of-date eggs (FH) Store eggs appropriately (FH) Separate eggs from cooked foods (FH)
<u>Handling</u> • no cracked/dirty eggs used • ambient temperature < 30 minutes	Visual check Food safety inspection	Ad-hoc basis As per category assigned		Discard cracked/dirty eggs (FH) Return eggs to temperature controlled environment (FH)
<u>Cooking</u> • cooked adequately • ready-to-eat dish not to contain raw egg	Visual check Food safety inspection	Ad-hoc basis As per category assigned		Carry on cooking till acceptable (FH) Discard food containing raw egg (LM) Review working practice for use of raw shell eggs (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser