

Only use pasteurised eggs in foods that will not be cooked—or are lightly cooked—such as home made mayonnaise, béarnaise and hollandaise sauces, some salad dressings, ice cream, icing, mousse, tiramisu and dressings containing eggs.

Pasteurised egg can be bought frozen or in liquid and powder form.

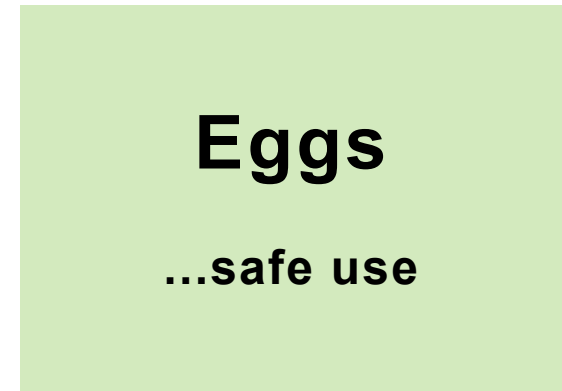
Commercially bought mayonnaise, sauces in jars and readymade icing will almost always have been made with pasteurised eggs—but check the label before using.

### Storing eggs

- Keep in a cool dry place, ideally the fridge
- Keep apart from other foods
- Clean the storage area regularly
- Don't use eggs after the 'best before' date.

### Duck eggs

Duck eggs can also contain salmonella on their shells—but it is less common internally. They should be cooked thoroughly until both the white and the yolk are solid. If cooking a dish containing duck eggs cook until the food is steaming hot all the way through.



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**Eggs may contain salmonella bacteria both inside and on their shells—so it is vital that their use and handling is correct. Salmonella can cause very serious illness, especially in the young and very old.**

It is impossible to guarantee eggs are salmonella free although there is a smaller risk with eggs from vaccinated flocks and by buying eggs from reputable suppliers. However care should always be taken:

- Only use Class 'A' eggs
- Keep eggs away from other foods—whether in shells or cracked open
- don't use damaged or dirty eggs
- Do not splash raw egg on to other foods, surfaces or dishes
- When breaking eggs to use later—pooling - keep the liquid egg covered in the fridge and use small amounts as needed
- Use all pooled liquid egg on the same day—do not add new eggs to it to top it up
- Cook eggs and foods containing eggs thoroughly
- Use pasteurised egg for raw or lightly cooked foods
- Always wash hands after touching eggs
- Clean food areas, dishes and utensils connected with eggs thoroughly and regularly with warm soapy water
- Serve egg dishes straight away or cool the quickly and keep chilled

## Dangers

There are two main dangers to avoid:

- Bacteria spreading from eggs on to other foods, hands, work surfaces or utensils through cross contamination
- Bacteria surviving because eggs aren't cooked thoroughly

As salmonella can be on the shell and inside eggs it is essential that they are handled carefully both when they are in the shell and when cracked. Eggs must be kept away from other foods and hands, work surfaces and utensils must be washed thoroughly after working with them.

Cooking kills bacteria but it will survive in foods that aren't cooked thoroughly. Raw eggs should not be used in food intended for the very young or very old—pasteurised egg should be used instead.

Do all work on raw eggs at the same time and remember to wipe up any spills as they can spread bacteria. Dispose of all shells carefully and clean the areas used thoroughly before using for any other food preparation.

Do not keep large amounts of pooled eggs at room temperature—keep covered in the fridge and do not add to with new eggs. Never use the same utensils for raw egg to serve cooked food.

## Vulnerable people

Elderly people, babies, toddlers, pregnant women and people who are already unwell are most likely to become seriously ill from food poisoning. When catering for these groups the safest option is to use pasteurised eggs at all times. If you do need to use raw eggs only use them in dishes that are thoroughly cooked—or cook them until the white and the yolk are solid. A void serving these groups of people with runny yolks

