



## **Eggs: Preparation, Storage and Serving Steps**

HACCP (Hazard Analysis and Critical Control Point) is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

Your breakfast / snack program will meet Ottawa Public Health's HACCP audit for eggs if your program does the following:

1. Only purchase Grade A eggs. All eggs purchased at a grocery store, through a distributor, or by a wholesaler are Grade A.
2. Eggs should be refrigerated as soon as possible and stored in the "body" of the refrigerator, where it is the coldest at 4°C or below. Never store eggs in the door of the refrigerator.
3. When ready to use, remove from refrigeration only the eggs that will be used within 2 hours.
4. Wash hands thoroughly before handling raw eggs as the outer shell has the potential to carry harmful bacteria (i.e., Salmonella).
5. Do not thaw frozen eggs or egg products at room temperature. Thaw only in refrigerator.
6. Use defrosted eggs promptly and use within 3 days.
7. Eggs and egg-based foods should be cooked to an internal temperature of 74°C to ensure they are safe to eat.

8. Eggs and egg-based foods to be served or kept on display, must be held hot at 60°C (140°F) or higher at all times.
9. Cook scrambled eggs in small batches until no liquid is visible.
10. Left over eggs and egg-based foods (scrambled eggs, omelettes, etc.) should be refrigerated as soon as possible. If not being consumed cold, reheat to an internal temperature of 74°C and keep warm at 60C or above. Foods kept in the temperature danger zone (4°C - 60°C) can spoil quickly if left out more than 2 hours.
11. When packing cooked eggs in classroom bins, use freezer packs and use within 2 hours.
12. Hard boiled eggs kept in a sealed container can be stored in the refrigerator for 4-5 days.
13. Follow cleaning and sanitizing procedures to reduce cross contamination.