



General Egg Handling

- Refrigerate eggs at 45°F or below. Do not freeze.
- Store shell eggs in their case.
- Store away from strong odors (foods such as fish, apples, cabbage or onions).
- Rotate eggs First-in/First-out.

General Egg Preparation

Whole eggs cooked until the white is set (completely coagulated and firm) and the yolk is beginning to thicken (no longer runny but not hard) are considered to have met necessary time and temperature requirements for safety. Scrambled eggs need to be cooked until firm throughout with no visible liquid egg remaining. Egg white coagulates between 144°F and 149°F and the yolk between 149°F and 158°F. Therefore, it is not necessary to cook eggs until hard or rubbery in order to kill any bacteria that may be present.

- A good rule of thumb is that whole eggs should be cooked until the white is completely coagulated (set) and the yolk begins to thicken.
- Cook scrambled eggs in small batches no larger than 3 quarts according to rate of service, until firm throughout and there is no visible liquid egg remaining.
- Pooling eggs, the practice of breaking large quantities of eggs together and holding before or after cooking, greatly increases the risk of bacterial growth and contamination.
- Never leave egg or egg-containing dishes at room temperature for more than one hour (including preparation and service time).
- Egg dishes for those who are pregnant, elderly, very young or ill should be thoroughly cooked. These groups at highest risk should avoid consuming raw or undercooked eggs. Pasteurized egg products are a low-risk alternative for these groups.
- Hold cold egg dishes below 40°F.
- Hold hot egg dishes above 140°F. Do not hold hot foods on buffet line for longer than 1 hour.
- Always cook eggs and egg dishes before placing on steam table.
- Do not combine eggs that have been held in a steam table pan with a fresh batch of eggs. Always use a fresh steam table pan.
- Do not add raw egg mixture to a batch of cooked scrambled eggs held on a steam table.
- When refrigerating a large quantity of hot egg-rich dish or leftovers, divide into several shallow containers so it will cool quickly.

Scrambled Eggs Preparation and Handling

- Use only clean, uncracked eggs.
- Wash hands with soap and warm water.
- Use only clean, sanitized utensils and equipment.
- Do not reuse a container after it has had raw egg mixture in it. Clean and sanitize thoroughly before using again.
- Use Grade AA or A eggs for scrambling as they are less likely to discolor during holding.
- Cook in small batches (no larger than 3 quarts) according to rate of service.
- Avoid pooling and combining eggs.
- Cook thoroughly until firm throughout and there is no visible liquid egg remaining.
- Never leave at room temperature for more than one hour (including preparation and service).
- **Buffet Holding Tips** » Hold hot egg dishes at 140°F or higher for no longer than 30 minutes. Hold cold egg dishes below 40°F.
- Always cook eggs and egg dishes before placing on a steam table.
- Do not combine eggs that have been held in a steam table pan with a fresh batch of eggs. Always use a fresh steam table pan.
- To avoid greening of scrambled eggs during steam table holding, add lemon juice or citric acid crystals to the egg mixture before cooking.