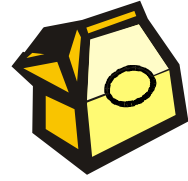


EGG Handling



- Use of pasteurized eggs is recommended
- Break (pool) only enough eggs for immediate service in response to a consumer's order

- Store at 45°F or colder



- Keep out only one flat of eggs during busy times (30 minutes maximum)

- Use a clean bowl and utensil for each batch of pooled eggs



- Always store raw eggs below ready-to-eat foods
- Wash hands after handling raw eggs



Public Health - Always working for a safer and healthier community