

HAZ3 – Egg Policy

Eggs have proved a source of Salmonella sp. in the past (notably Salmonella enteritidis phage type 4 but with the potential for other types).

Recent risks have included the use of imported class 2 eggs from outside the UK, notably Spain.

Risks increase with cracked eggs, poor shelf life control giving time for the viteline membrane to break down and storage at room temperature.

Control Policy:

- Only UK derived, class one eggs with the Lion mark will be used for catering purposes.
- Eggs will be purchased on a weekly basis and used within 10 days of purchase.
- Eggs will be refrigerated in a temperature controlled environment.
- No dishes will be made that traditionally require raw egg or egg components – fresh eggs may only be used in cooked dishes.
- Pasteurised egg white powder is used for any dish that otherwise would require raw (or undercooked) egg white e.g. meringue.

Single Exception dated 21st July 2011:

A specific request for an Italian themed evening in July 2011 has been made with Tiramisu on the menu. Tiramisu is normally made with raw egg yolk. However, we have identified and tried a published method to pasteurise the egg yolks available from:

http://culinaryarts.about.com/od/eggsdairy/ht/pasteurize_eggs.htm

This will be used to make Tiramisu for this event.

Further exceptions will be logged as necessary.