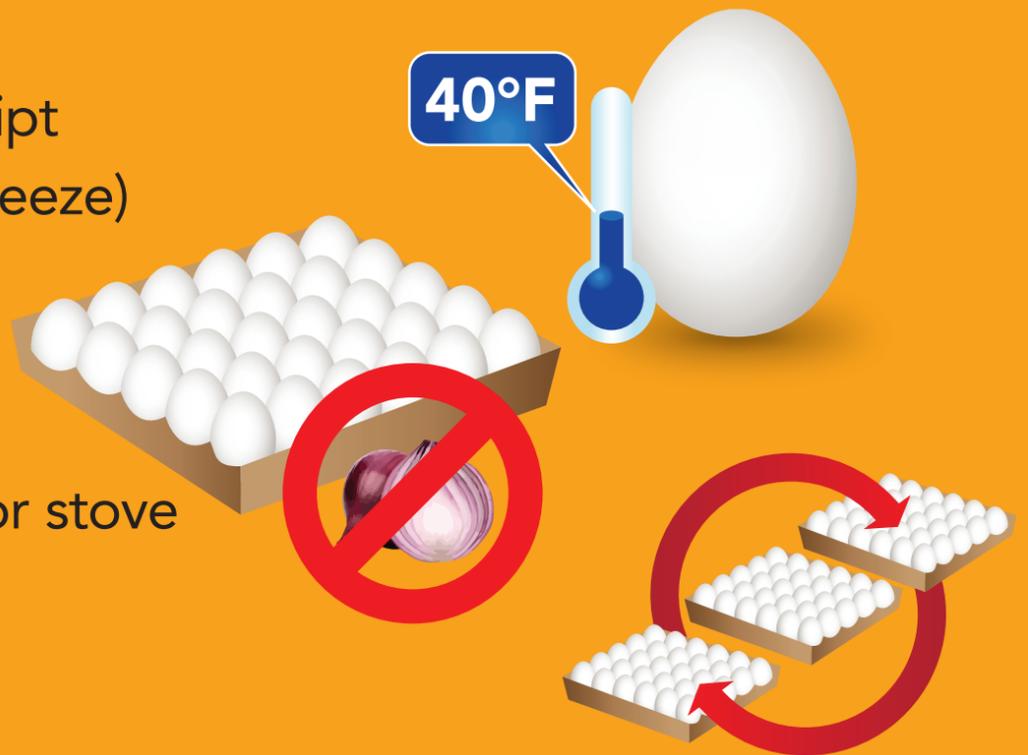


Egg Safety & Quality

STORAGE/RECEIVING

- Store in cooler immediately upon receipt
- Refrigerate at 40°F or below (do not freeze)
- Store away from strong odors
- Rotate -- first in/first out
- Take out eggs only for immediate use
- Never stack egg flats (trays) near grill or stove



HANDLING

- Wash hands with soap and warm water
- Use clean, uncracked eggs
- Avoid pooling and combining eggs
- Use clean, sanitized utensils and equipment

PREPARATION

- Cook eggs thoroughly
- Hold cold egg dishes below 40°F¹
- Hold hot egg dishes above 140°F¹
- Never leave egg dishes at room temperature more than 1 hour (including preparation and service time)



1. Internal temperature

incredible!



American Egg Board

About the American Egg Board (AEB)
On behalf of the U.S. egg farmers, the American Egg Board promotes the Incredible Edible Egg and is funded from a national legislative check-off. Visit IncredibleEgg.org for more information.