



# The use of pasteurised eggs

The Environmental Health Division and the Food Standards Agency are repeating advice to caterers that only properly cooked and pasteurised egg should be used.

Since 1993, the Government has recommended that caterers avoid using raw eggs. This is due to the increased number of salmonella food poisoning outbreaks associated with dishes containing raw or lightly cooked eggs (e.g. mayonnaise, mousses, glazes, tiramisu and meringues).

Vulnerable groups e.g. the elderly, the very young, pregnant women, breast feeding mothers and those who are sick are particularly at risk and in some cases have died from salmonella poisoning.

To reduce the risks, it is recommended that caterers increase their use of pasteurised egg.

Recently the Health Protection Agency has identified over 80 outbreaks, with at least 2000 confirmed cases of food poisoning associated with Spanish eggs.

## **The Food Standards Agency advice for caterers, egg importers and wholesale**

- Importers and wholesalers of Spanish eggs should ensure that the eggs are commercially heat-treated;
- Caterers should use pasteurised egg in raw or lightly cooked products;
- All products made with Spanish eggs should be thoroughly cooked;
- In kitchens and food preparation areas where any eggs are being used, good food hygiene practices are important to avoid the risk of cross contamination:
  - a) Store eggs in the fridge until use, and use before the “best before” date
  - b) Store eggs away from other foods both when they are in shells and when they have been cracked open
  - c) Don't use damaged or dirty eggs
  - d) Take care not to splash eggs onto other food or surfaces – whisked eggs can spread for up to a metre from the mixing bowl

- e) Wash and dry hands thoroughly after touching eggs or working with them
- f) After working with eggs, clean all food areas, dishes and utensils thoroughly using hot soapy water and a clean cloth
- g) Serve egg dishes straight away, or cool them quickly and keep them chilled

Pasteurised egg comes in liquid, dried and frozen pellet forms. It is becoming more widely available and improving in quality. We are often asked to give information about companies who supply these products.

Suppliers include:

- London Bakeries Buying Association                      Tel: 0208 5431212
- Bookers Food Service    Tel: 0207 4142626
- Brake Brothers    Tel: 01233 206333
- Unigate Dairies    Tel: 01923 778540/1

This is not exhaustive list. We would be happy to receive further details to include in any revisions to this information sheet.

A FSA leaflet with advice on egg safety for your food business can be found on the Food Standards Agency Website at: [www.food.gov.uk/multimedia/pdfs/eggleaflet.pdf](http://www.food.gov.uk/multimedia/pdfs/eggleaflet.pdf)

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