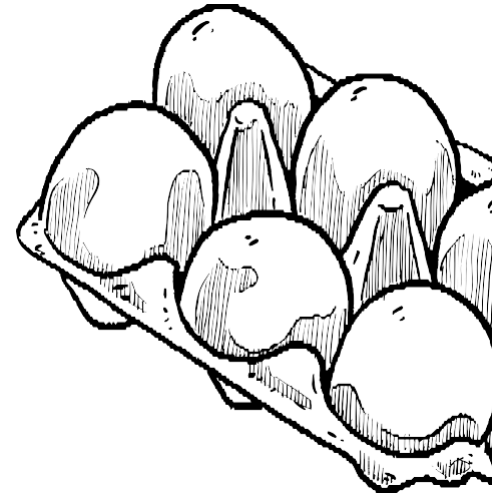


بلدية دبي
Dubai Municipality



Let's Talk Food Safety EGGXACTLY

A guide to safe handling practices of eggs.

To learn more about food safety visit
www.foodsafetypledge.com
www.foodwatch.dm.gov.ae
Instagram @foodsafetypledge



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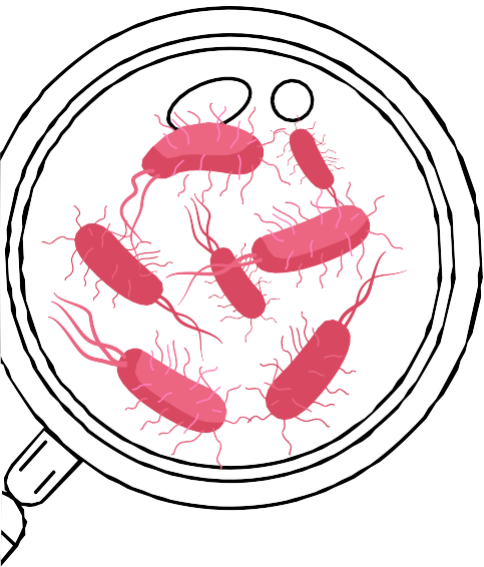


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Egg Food Safety

Knowing how to properly handle eggs is important both for homes and food businesses, so it's imperative to practice proper egg food safety.



What is Salmonella?

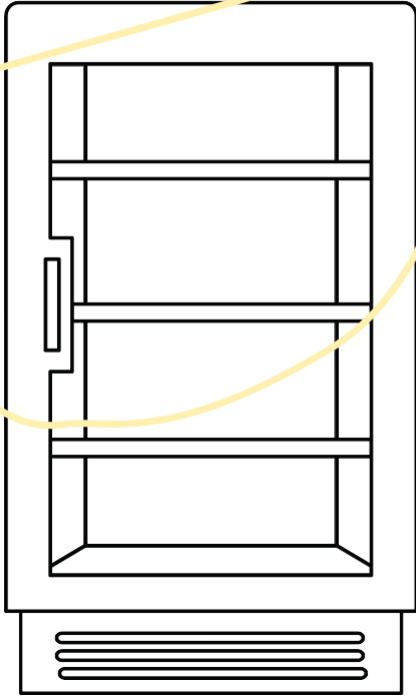
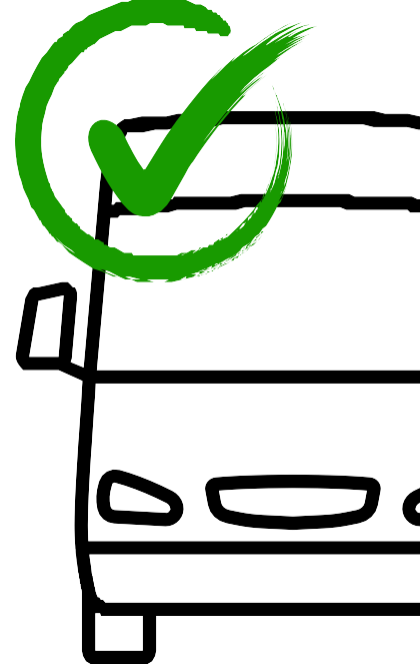
Salmonella, the name of a group of bacteria, is a common cause of food poisoning .

Most people infected with Salmonella develop diarrhea, fever, abdominal cramps, and vomiting 12 to 72 hours after infection.



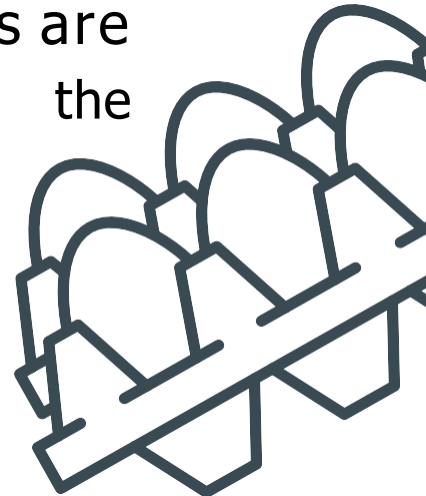
Buying/Purchasing

Make sure that the supplier is approved by Dubai Municipality and registered on FoodWatch - Supplier Management interface with egg related business activity.



Buy and accept eggs only if sold from a chiller or transported with a chiller van.

Make sure that the eggs are clean and the shells are not cracked. Check the expiration dates





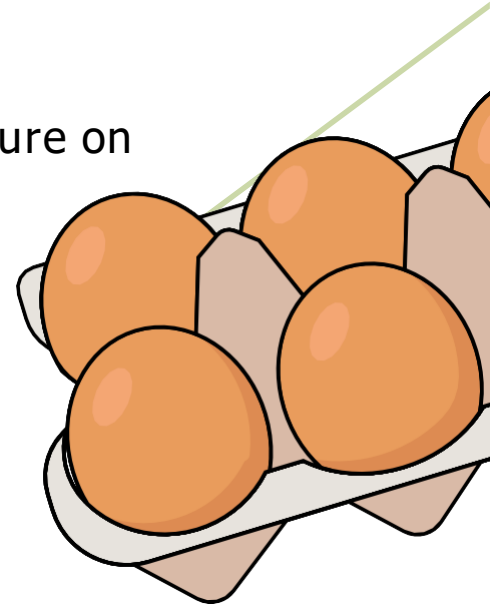
Storing

Store raw eggs and egg products in the coldest part of the fridge and not on the door shelves.

Keep prepared eggs refrigerated until you are ready to use them.

Your chiller temperature must not exceed 5 degrees.

Record your temperature on FoodWatch.



Clean and Disinfect!

Wash your hands properly before and after handling eggs.



Ensure utensils, equipment and other food contact surfaces such as tables are properly cleaned and disinfected before and after handling eggs and egg products

Handling and Cooking

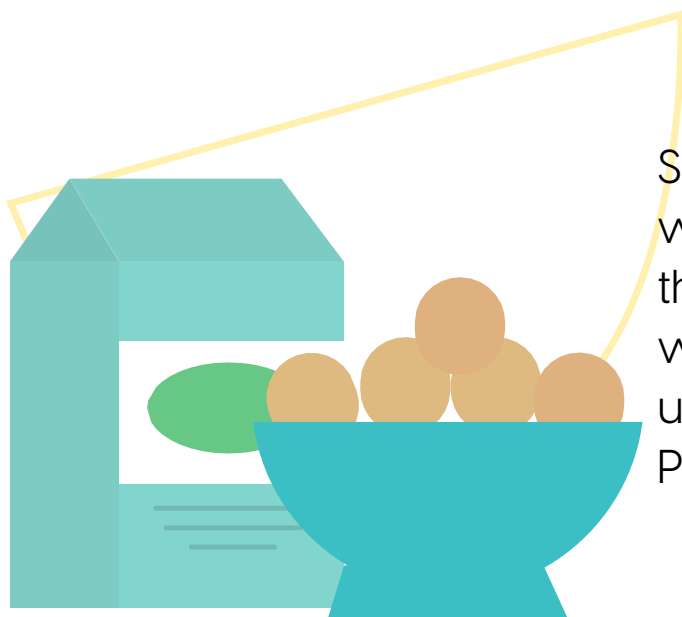
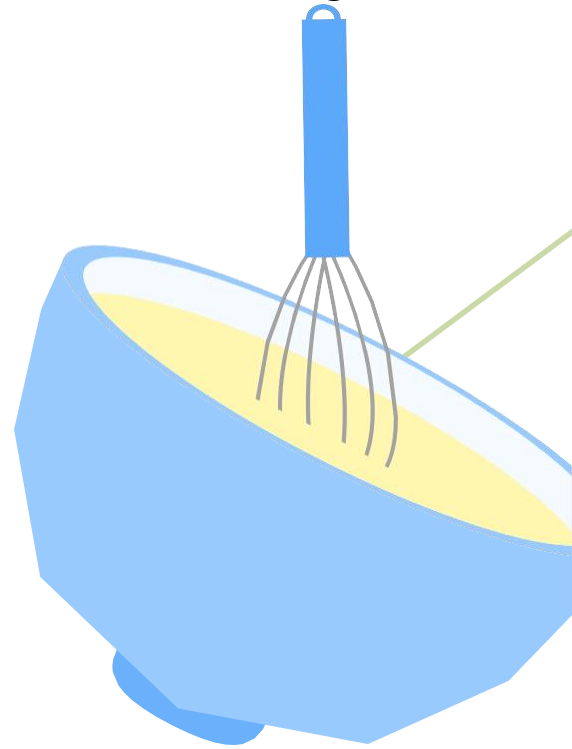


Cook eggs until both the yolk and the white are firm. Scrambled eggs should not be runny.

Serve cooked eggs (such as hard-boiled eggs and fried eggs) and egg-containing foods immediately after cooking

If there are products that you pool eggs for, pool in small batches and use it soon after. Refrigerate the pooled eggs until use and use it within 2 hours.

use separate containers for each batch of food containing an egg product.



Some food products made with eggs are not cooked to the required temperature when traditional recipes are used. Such products **MUST BE PREPARED WITH PASTEURIZED EGGS.**