

# EGG HANDLING AND PREPARATION TIPS

## GENERAL EGG HANDLING

- \* Refrigerate at 45°F or below immediately after delivery (do not freeze). Never Store at room temperature.
- \* Store shell eggs in their case.
- \* Store away from strong odors.  
(foods such as fish, apples, cabbage or onions)
- \* Rotate – first in/first out.
- \* Take out eggs only for immediate use.
- \* Never stack egg flats (trays) near grill or stove.

## SCRAMBLED EGGS PREPARATION AND HANDLING

- \* Use only clean, uncracked eggs.
- \* Wash hands with soap and warm water.
- \* Use only clean, sanitized utensils and equipment.
- \* Do not reuse a container after it has has raw egg mixture in it. Clean and sanitize thoroughly before using again.
- \* Use Grade AA or A eggs for scrambling as they are less likely to discolor during holding.
- \* Avoid pooling and combining eggs.
- \* Cook in small batches (no larger than 3 quarts) according to rate of service.
- \* Cook thoroughly until firm throughout and there is no visible liquid egg remaining.
- \* Never leave egg dishes at room temperature more than 1 hour (including preparation and service time).

## HOLDING TIPS

- \* Hold cold egg dishes below 40°F<sup>1</sup>.
- \* Hold hot egg dishes above 140°F<sup>1</sup> for no longer than 30 minutes.
- \* Do not combine eggs that have been held in a steam table pan with a fresh batch of eggs. Always use a fresh steam table pan.
- \* To avoid greening of scrambled eggs during steam table holding, add lemon juice or citric acid crystals to the egg mixture before cooking.

<sup>1</sup>internal temperature



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