

# Food Safety - Egg Production

## QUICK CHECK LIST

Egg collection must be undertaken at least once a day

Nest boxes must be kept clean with suitable nesting materials

Areas around laying sheds should be kept clean to limit contamination from mud/manure Mobile sheds should be moved regularly

Every effort should be made to maintain pasture around shedding to prevent muddy conditions from contaminating eggs with mud or faeces

Keep collection equipment clean

Clean grading area and equipment at least daily and ensure appropriate cleaning products and equipment are used

Ensure appropriate hygiene practices are carried out – hand washing etc

Visually inspect equipment prior to grading and packing

Discard eggs that are flawed or seriously contaminated

Keep clean and unclean eggs separate in the grading and storage area

Dirty eggs should be cleaned as soon as possible to limit the possibility of contamination

It is preferable that eggs which have minor marks are dry cleaned with abrasive pads rather than washing

Do not pack any eggs that have been contaminated.

Package and label eggs appropriately.

Maintain temperature control to eliminate the potential growth of bacteria in your eggs. Record storage temperatures twice a day and ensure that eggs are stored and transported at a temperature of less than 20°C.

Use vehicles and equipment capable of maintaining required temperatures.

Minimise the time eggs are in transit.