

Food safety—Salmonella

Egg safety for market stall holders

Recent foodborne illness outbreaks have been associated with foods that have been prepared using eggs or egg products particularly cracked and dirty eggs.

These outbreaks have been a result of inadequate food handling practices including:

- cross contamination of food and equipment
- egg products not refrigerated
- using cracked or dirty eggs.

Examples of foods containing raw or lightly cooked egg:

- mayonnaise
- custard
- eggnog
- deep fried ice-cream
- scrambled egg
- aioli
- mousse
- dipping batter
- cheesecake
- hollandaise sauce.



Egg safety

Raw or undercooked foods containing eggs are particularly hazardous because *Salmonella* may be present on the egg shell or inside the egg.

Dirty eggs may have *Salmonella* bacteria on the outside of the shell and cracked eggs may allow *Salmonella* bacteria to enter and grow inside the egg. Cracked or dirty eggs should never be used in the preparation of food.

However, even eggs with clean, uncracked shells can pose a risk if handled incorrectly.

Raise
awareness of
Salmonella



Salmonella

Salmonella is one of the most commonly reported foodborne illness and is commonly associated with eggs and egg products.

Symptoms of *Salmonella* foodborne illness usually start between two and 72 hours of eating food containing *Salmonella*.

A person may experience symptoms including:

- headache
- nausea
- chills and/or fever
- vomiting
- long-term conditions, such as reactive arthritis.

Your legal obligations

As an egg producer and/or supplier, you have an obligation under the *Food Act 2006* and the Australia New Zealand Food Standards Code to ensure the eggs you produce or sell are safe and suitable for human consumption.

You are responsible for managing food safety hazards by ensuring staff members have the skills and knowledge required to handle food safely.

Meeting your legal obligations

If you sell eggs at a market or any similar location you must:

- not sell or supply cracked, broken or dirty eggs or unpasteurised egg pulp
- not sell eggs and egg products without an accreditation from Safe Food Production Queensland (SFPQ)
- only supply eggs that are stamped with an individual or unique identification (registered with SFPQ)
- ensure all eggs and egg products are packaged and correctly labelled before leaving an accredited premises. No packing of eggs is allowed at the market place.

Egg packaging and labelling

Egg packaging that contains cracked, broken or dirty eggs should be discarded. Never use egg packaging that has been supplied by the customer.

Key points to remember:

- reusing egg packaging increases the chances of cross-contamination
- incorrectly labelling products will impact on traceability requirements.

You should not sell your eggs in another egg producer's carton. This would misrepresent who has produced the eggs.

Labelling of egg packaging (cartons, packages, catering packs and trays) must include:

- name and full address of the egg producer
- a best before or use by date.



Keeping records for traceability

You should keep a record of the sales including dates, quantities and place of sale. Record keeping helps with tracing the source of any outbreaks of foodborne illness.

Storage and transporting

Tips for storing and handling eggs at the market place.

- Eggs and egg products should be stored under refrigeration, as this minimises the risk of bacteria growing.
- Don't store or leave eggs in direct sunlight, exposed directly to the weather or near equipment that produces heat, for example a generator, a fridge or near a stove.
- Keep eggs in their original carton/packaging and never reuse egg cartons.
- Ensure eggs are not 'out of date'.
- Vehicles used for the transport of egg products must be designed and equipped to ensure the product is protected from contamination.
- Avoid large temperature fluctuations during storage and transport—this can cause condensation on the egg surface, which can cause surface bacteria to move to the inside of the egg.

Ensure safe food handling practices



Handling

Avoid cross contamination of foods and equipment by:

- washing your hands before and after handling eggs
- avoiding unnecessary handling of eggs.

Information

Queensland Health—Health Conditions Directory: conditions.health.qld.gov.au

For health advice:

- contact your local doctor or nearest public health clinic
- call 13 HEALTH (13 43 25 84)

www.health.qld.gov.au

