

Key Temperatures for **EGG SAFETY**

in Food Service Operations and Retail Food Stores



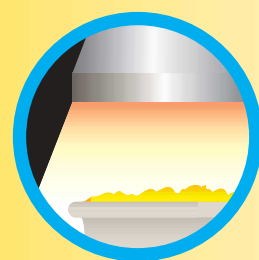
Microwave egg and egg-containing dishes to 74°C (165°F) and let stand covered for two minutes



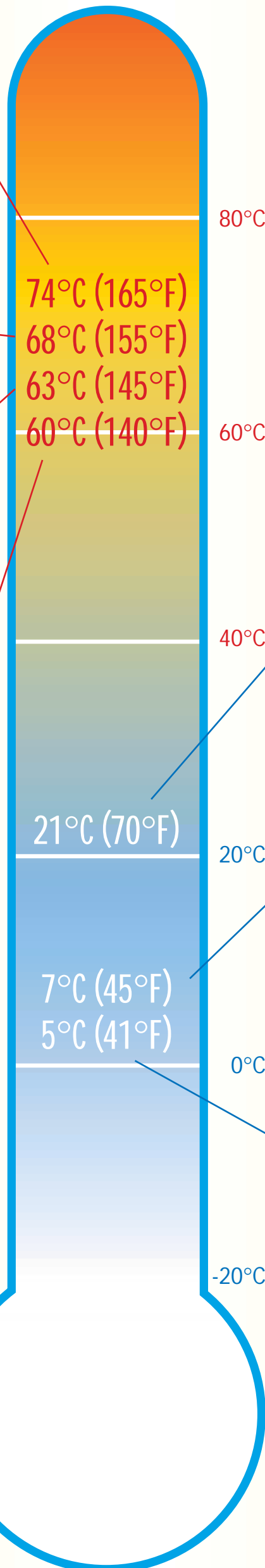
Cook foods prepared with raw shell eggs not broken for immediate service to 68°C (155°F) for 15 seconds



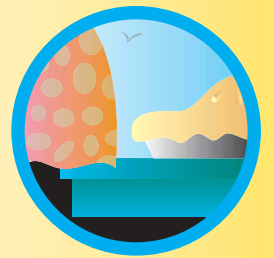
Cook raw shell eggs broken for immediate service to 63°C (145°F) for 15 seconds



Hold cooked eggs and egg-containing foods hot at 60°C (140°F) or above



Cool cooked eggs and egg-containing foods from 60°C (140°F) to 21°C (70°F) within two hours and to 5°C (41°F) within an additional four hours



Refrigerate untreated shell eggs while stored or displayed at 7°C (45°F)



Hold cooked eggs and egg-containing foods cold at 5°C (41°F) or below

