

KEY TEMPERATURES for EGG SAFETY

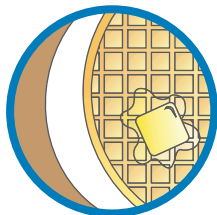


in Food Service Operations and Retail Food Stores

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



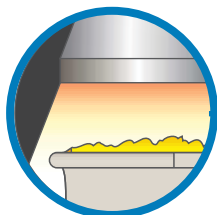
Cook foods prepared with raw shell eggs not broken for immediate service to **68°C (155°F)** for 17 seconds.



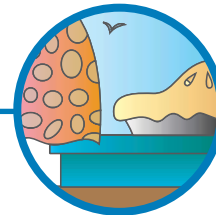
Cook raw shell eggs broken for immediate service to **63°C (145°F)** for 15 seconds.



Hold cooked eggs and egg-containing foods hot at **57°C (135°F)** or above.



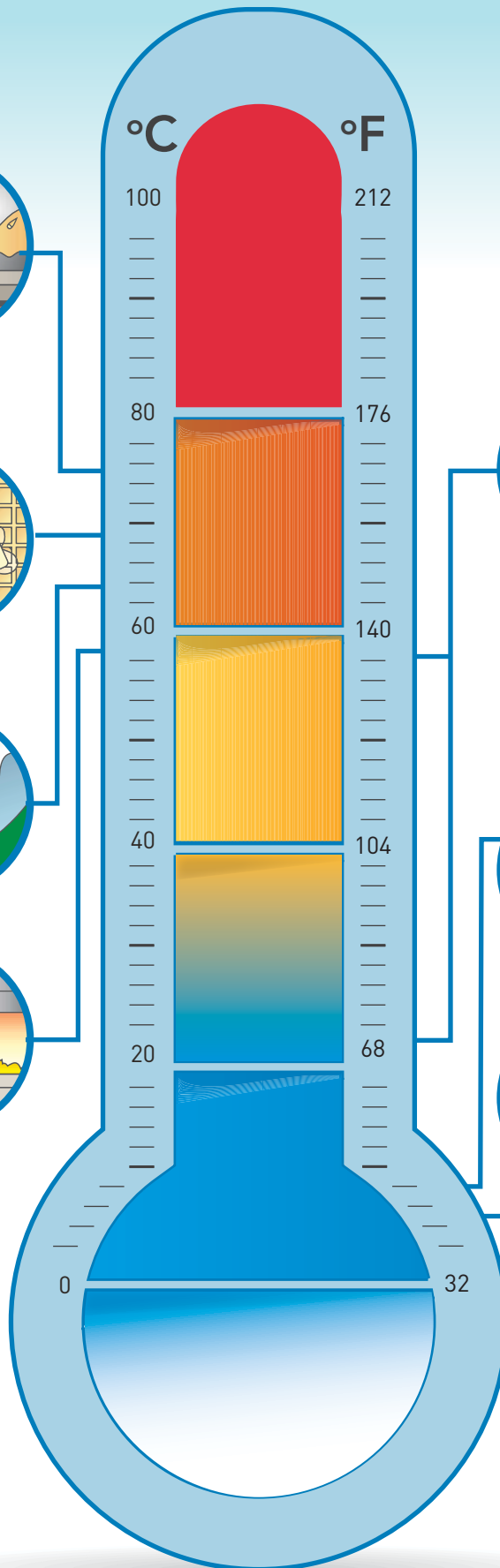
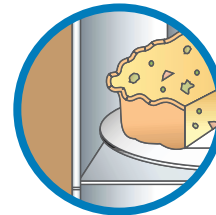
Cool cooked eggs and egg-containing foods from **57°C (135°F)** to **21°C (70°F)** within two hours and to **5°C (41°F)** within an additional four hours.



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.



For more information about Assuring the Safety of Eggs and Menu and Deli Items Made From Raw, Shell Eggs visit:

<https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/assuring-safety-eggs-and-menu-and-deli-items-made-raw-shell-eggs>

Safe Food Handling
Four Simple Steps

