

EGG STAMPING FOR CAFÈS, RESTAURANTS AND TAKEAWAYS

Retail food businesses, such as cafès, restaurants, takeaways and caterers should only be using stamped eggs in their kitchens.

Why do eggs need to be stamped?

Products containing eggs have been responsible for some of the largest outbreaks of *Salmonella* food poisoning in Australia. Between 2010 and 2014 in NSW, more than 700 people were made sick in 40 food poisoning outbreaks linked to eggs.

Egg safety practices are essential to reduce the risk of contamination from raw eggs. These include buying eggs from reputable suppliers and never using eggs that are cracked or dirty.

Contamination is often due to poor handling during food preparation however due to the increase in *Salmonella* incidents over recent years the Food Authority is targeting the risk from egg-related *Salmonella* throughout the food chain – on the egg farm, during egg grading and processing, through labelling and transport, as well as at the retail and consumer level. The requirement for stamping eggs to identify their

source helps authorities trace back to suppliers when food poisoning outbreaks occur.

Being able to quickly trace the egg back to a farm is very important during an outbreak investigation as it helps prevent more people becoming ill. Egg stamping improves traceability and helps reduce the numbers of people getting sick from outbreaks.

Receiving eggs

Unstamped eggs should not be sold in NSW.

As a food provider, you need to ensure you only buy eggs from reputable suppliers and before accepting or paying for them, check to make sure that all eggs are:

- stamped with a unique identifier
- clean, with no soil, faeces, feathers or other matter on the shell or packaging
- not cracked or broken.

You should not sell any unstamped, dirty, cracked or broken eggs and are advised to return them to the supplier.

If you use unstamped eggs and an outbreak occurs there may be serious consequences for your business, such as fines, enforcement action as well as loss of trade and reputation.

Using unstamped eggs

If your business is found to be using unstamped eggs, council Environmental Health Officers (EHOs) may issue you with a warning and are also required to notify the NSW Food Authority for follow up with the supplier. Further enforcement action may be taken if businesses are found to have disregarded the warning.

More information

- your local council's EHO
- visit the Food Authority website at www.foodauthority.nsw.gov.au
- the helpline on 1300 552 406
- Egg Food Safety Scheme: www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/eggs/



Department of
Primary Industries
Food Authority



About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).



Department of
Primary Industries
Food Authority

6 Avenue of the Americas, Newington NSW 2127

PO Box 6682, Silverwater NSW 1811

T 1300 552 406

contact@foodauthority.nsw.gov.au

ABN 47 080 404 416

More resources at foodauthority.nsw.gov.au



[nswfoodauthority](https://www.facebook.com/nswfoodauthority)



[nswfoodauth](https://twitter.com/nswfoodauth)

August 2015
NSW/FA/FI026/1508