

# EGG STAMPING FOR BUTCHERS & GROCERS

From 26 November 2014, butchers and grocers should no longer be using unstamped eggs in their kitchens.

## Why do eggs have 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 the unsafe use of 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 caused by poor handling during food preparation however due to the vast 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. New requirements for stamping of eggs to identify their source will help authorities with tracing 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 is being introduced to improve traceability and help reduce the numbers of people getting sick from outbreaks.

A national standard for eggs was created in 2012 with a requirement to uniquely identify (stamp) individual eggs and packages of egg pulp for sale. NSW delayed this requirement to allow all egg producers time to get ready.

## Receiving eggs

After 26 November 2014, unstamped eggs should no longer be sold in NSW.

As a food business selling eggs, 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.

## Selling unstamped eggs

If your business is found to be selling unstamped eggs after 26 November 2014, you may be issued with a warning notice. Failure to comply with the warning letter can result in further enforcement action.

## More information

- visit the Food Authority website at [www.foodauthority.nsw.gov.au/](http://www.foodauthority.nsw.gov.au/)
- phone the helpline on 1300 552 406
- for Egg Food Safety Scheme [www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/eggs/](http://www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/eggs/)



Department of  
Primary Industries  
Food Authority

More resources at [foodauthority.nsw.gov.au](http://foodauthority.nsw.gov.au)



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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).



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