

REQUIREMENTS FOR EGG STORAGE FACILITIES

Egg processors need to meet the requirements of the Food Standards Code and the Food Regulation 2015.

This factsheet is for businesses that store egg products with at least 80% egg white or yolk, or both, or cracked eggs.

It does not apply to businesses that store whole eggs or dried egg products.

It does not apply to egg storage facilities located on the same premises as a business licensed with the Food Authority as an egg producer, egg grader or egg processor.

Meet the requirements of the Food Regulation 2015

Egg storage facilities need to meet the requirements of the Food Regulation 2015. These requirements include basic documentation and record-keeping and are outlined below.

Minimum food safety requirements

Protection from contamination

Egg storage facilities need to meet the requirements in Standard 3.2.3 *Food Premises and Equipment* of the Food Standards Code.

To comply, businesses should:

- design and construct storage facilities to protect food from contamination
- clean and sanitise (where necessary) storage facilities to protect food from contamination
- segregate raw (e.g. cracked eggs) from processed food (e.g. pasteurised pulp), and protect food from contamination by covering or sealing it appropriately.

Traceability of unpasteurised egg products and cracked eggs

The following records need to be kept for the purchase, storage and sale of unpasteurised egg products with at least 80% egg white or yolk, or both, and cracked eggs:

- names and addresses of the persons or businesses from whom the foods are purchased, stored and sold
- dates on which the foods are purchased, stored and sold
- lot identification numbers of the foods purchased, stored and sold
- quantity of the foods purchased, stored and sold.

Temperature during storage

Businesses need to maintain daily product and/or air temperature records (e.g. using a thermometer or a continuous data logger recorder) to demonstrate that cracked eggs and egg products with at least 80% egg white or yolk, or both are being stored and maintained in accordance with the requirements outlined in Table 1, or if frozen, frozen solid.

Temperature measuring devices must be easily accessible and demonstrate accuracy of $\pm 1^{\circ}\text{C}$.



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Table 1: Storage temperature requirements

| Food | Storage temperature | Justification |
|--|---------------------|--|
| Cracked eggs | < 8°C | Code of Practice for the Manufacture of Egg Products (AECL, February 2008). Salmonella is unlikely to grow at < 8°C |
| Egg products with at least 80% egg white or egg yolk, or both. Examples include fresh liquid whole eggs, egg white, egg yolk (i.e. pulp) and scrambled egg mix. | ≤ 5°C | Standard 3.2.2 of the Food Standard Code. |

More information

- visit the Food Authority's website at www.foodauthority.nsw.gov.au/industry
- phone the helpline on 1300 552 406
- For information on the Food Standards Code, visit the Food Standards Australia New Zealand's (FSANZ) website at www.foodstandards.gov.au

Recommended practices that should also be implemented by egg transport businesses

The Food Authority recommends that egg storage facilities should also implement the following practice. The use of the word 'should' means that this practice is recommended but is not legally required.

Refrigeration unit

The refrigeration unit on the egg storage facility should be serviced annually to ensure efficient operation.

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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