

# REQUIREMENTS FOR EGG TRANSPORT BUSINESSES

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

This factsheet is for businesses that transport egg products with at least 80% egg white or yolk, or both, or cracked eggs. It does not apply to businesses that transport whole eggs or dried egg products.

## Meet the requirements of the Regulation

Egg transport businesses need to meet the requirements of the Regulation. These requirements include basic documentation and record-keeping and are outlined below.

## Minimum food safety requirements

### Protection from contamination

Egg transport vehicles need to meet the requirements in Standard 3.2.2 *Food Safety Practices and General Requirements* and Standard 3.2.3 *Food Premises and Equipment* of the Food Standards Code.

To comply businesses should:

- design and construct transport vehicles to protect food from contamination
- effectively clean and sanitise (where necessary) transport vehicles 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 transport 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 for whom the foods are transported
- names and addresses of the persons or businesses (if known to the holder) that supplied the foods
- addresses of the premises from which the foods were collected for transportation and to which the foods were delivered
- dates on which the foods are transported
- lot identification numbers of the foods transported
- quantity of the foods transported.

## Temperature during transport

Businesses need to maintain daily product and/or air temperature records (e.g. load in/out product and/or air temperatures, using a thermometer or continuous data logger recorder) to demonstrate that cracked eggs and egg products with at least 80% egg white or yolk, or both, are being transported 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  $\pm 1^{\circ}\text{C}$ .



Department of  
Primary Industries  
Food Authority



**Table 1: Transport 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

### **Recommended practices that should also be implemented by egg transport businesses**

The Food Authority recommends that egg transport businesses should also implement the following practices. The use of the word 'should' means that these practices are recommended but are not legally required.

#### **Refrigeration unit**

A transport vehicle's refrigeration unit should be serviced annually to ensure efficient operation. Transport vehicles should be pre-cooled before transportation occurs.

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).

### **More information**

- visit the NSW Food Authority's website at [www.foodauthority.nsw.gov.au/industry](http://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](http://www.foodstandards.gov.au).