



## Egg Safety

Raw and lightly cooked eggs are used in many different recipes such as dressings, sauces, desserts, cocktails and lightly cooked foods.

While eggs are a highly nutritious food, many recent Salmonella outbreaks in Western Australia have been linked to raw or lightly cooked eggs dishes. Like meat, seafood, chicken and dairy products, raw and lightly cooked eggs are considered potentially hazardous foods and there is a risk of food poisoning if particular care is not taken to handle and store these products safely.

The City highly recommends food businesses substitute raw eggs with pasteurised egg products or commercially produced dressings and sauces. If a food business chooses to manufacture products that contain raw eggs, special attention must be given to the safe production of these products.

### How you can reduce the risk?

- Buy eggs from a reputable seller.
- Ensure the eggs are within their use by or best before date.
- Only receive and use whole eggs that are clean, not cracked (no faecal matter or feathers) or leaking and supplied in clean packaging.
- Whole eggs should be refrigerated at or below 5°C before being used.

- Acidify raw egg products to a pH at or below 4.2 - this can be done using vinegar or lemon juice. Ensure pH is checked using a suitably calibrated pH meter or pH paper and records are kept.
- Make small batches of product daily or more than once a day. Discard the leftover acidified raw egg product within 24 hours.
- Always store products that contain raw or lightly cooked egg at 5°C or below until ready to serve.
- If unable to store the products at 5°C or below until ready to serve, the 2/4 hour rule must be strictly followed using a documented system to demonstrate food safety.
- Use a clean and sanitised egg separator rather than an egg shell to separate egg whites.
- Always clean and sanitise equipment used for raw or lightly cooked eggs between batches.
- Always wash hands after handling raw eggs.

For more information on egg safety, visit the Department of Health Food Unit's page at: [www2.health.wa.gov.au/Articles/S\\_T/Safe-Handling-of-Eggs-and-Products-Containing-Eggs](http://www2.health.wa.gov.au/Articles/S_T/Safe-Handling-of-Eggs-and-Products-Containing-Eggs)



## Pest Control

Environmental Health Officers often witness pest activity within a food business as well as the storage of food in non-pest proof areas (such as storage cages within shopping centres). Pests cost you money and adversely damage your business and its reputation by eating and contaminating food, fixtures and fittings, and may make your staff and customers sick.

### Where to look for pests

Pests are often found in warm places and hidden in dark places such as:

- Underneath and behind equipment such as cooking and heating appliances, dishwashers, refrigerators and sinks.
- Under and in boxes, packaging and food storage containers.
- Inside wall cavities and cupboards.



### Tips to keep pests away

- Implement a suitable pest control program.
- Keep all external doors closed when not in direct use, or provide fly screens or an other suitable vermin proof barrier.
- Store foods in areas where adequate pest control can be implemented and monitored.
- Make sure you clean all areas (especially around the dishwasher, hot water heaters, under the sink and behind cooking appliances).
- Store all waste within the garbage bin with lids closed.
- Keep all open food covered and off floors.
- Remove disused equipment and fixtures.
- Fix leaking plumbing quickly and reduce sources of moisture.
- Minimise the amount of boxes within the area.
- Maintain good housekeeping practices and visually inspect products for signs of damage, contamination or spoilage.

### Ask licensed pest controller for help

This may help you demonstrate you are taking all practicable measures to eradicate and prevent the harbourage of pests. Ensure you receive written reports of each treatment, including any pest activity, chemicals used and recommended actions to be taken by the food business.

## Ongoing and Serious Non-Compliances Can Cost Food Businesses

The City recognises businesses and individuals want to comply with the Food Act 2008 and the Food Standards Code. However, when serious breaches are identified or the business fails to improve practices despite warnings, the City may issue infringement notices or commence prosecution. The level of enforcement action will be dependent upon a wide range of factors including the compliance history of the food business and the level of risk posed to public health.

Prosecution of food businesses generally comes with hefty penalties, reduced food business reputation and publication on the Department of Health Prosecution lists.

This is a reminder of how important it is to maintain high standards when it comes to food safety and hygiene practices. The City's Environmental Health Officers have a range of educational materials to assist businesses in maintaining high standards of food safety. If you require any educational materials, please do not hesitate to contact us by phone on **9528 0333** or by email at [customer@rockingham.wa.gov.au](mailto:customer@rockingham.wa.gov.au)

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