



## Food Business - Egg Use Assessment Form

Date		Time	Outbreak Number	
Officer			Local Government	
Food Business			Address	
Contact Person			Email	
			Phone	
Copy of menu attached	Yes	No		
Implicated food			Date/s implicated food eaten	
Eggs in implicated food were	whole egg	yolk	egg white	
	cooked	partially cooked	uncooked	
	potentially cross contaminated with eggs		unknown	
List implicated food ingredients, method used to process, batch size, storage conditions, storage time (use back of form if needed)				
List of products on menu made with raw egg e.g. aioli, hollandaise, tiramisu, chocolate mousse				
List of all products made on premises using cooked egg e.g. fried rice, poached egg, French toast, scrambled egg, pasta, cakes, pancakes				
Eggs used at time of outbreak	Supplier Name -		Egg Brand -	
	Address -		Unique identifier -	
	Invoice sighted	Yes	No	
Details of any other eggs used on the premises	Supplier Name -		Egg Brand -	
	Address -		Unique identifier -	
How many cartons of eggs (12 eggs in a carton) used a week (1 box = 12 cartons)				

Is a 'pooled egg' mixture made by the business (several eggs cracked and whisked in a container)	Yes	No		
Is pooled egg mixture refrigerated at all times	Yes	No		
Time (hours, days) the pooled egg mixture is stored for				
<b>Assessment of Food Standards Code Compliance</b>				
<b>FSC Clause</b>	<b>Requirement</b>	<b>Y</b>	<b>N</b>	<b>Comments</b>
FSC 3.2.2 cl 7(1)(a)	Eggs checked before use, free from visible dirt, faeces and feathers. No cracked or broken eggs used, clean cartons			
FSC 3.2.2 (5) (2) & 1.2	Labelling of eggs – carton includes, suppliers' details, best before date, storage conditions			
FSC 3.2.2 (6) (1)	Egg carton storage temperature			
FSC 3.2.2 (6)	Raw egg product (e.g. pooled egg mixture, raw egg batter, raw egg sauces) storage temperatures			
FSC 3.2.2 (7) (3)	Is there adequate temperature control for raw egg products? (e.g. not left out unrefrigerated for more than 2 hours)?			
FSC 3.2.2 (6) (2) & (8) (5)	The relevant person can demonstrate the correct use of the thermometer and measure the temperature of food being stored or displayed?			
FSC 3.2.2 (6) (1)(a)	Raw egg products covered and stored appropriately to prevent cross contamination.			
FSC 3.2.2 (17) and 3.2.3 (14)	Complying hand washing facilities available (Soap, paper towels, warm water)			
FSC 3.2.2 (15)(1) (4)	Hands washed with soap after handling eggs and raw egg products before handling any other food or equipment			
FSC 3.2.2 (7) (1) and (20) (1)(b)	Sanitised egg separator is used to separate egg yolks from whites			
FSC 3.2.2 (7) (1)(b)(ii)	If raw egg dish is acidified is the pH monitored? (less than 4.2)			
FSC 3.2.2 (19)	Visibly clean premises, fixture, fittings and equipment			

FSC 3.2.2 (20) (1)(b)	The relevant person can demonstrate effective sanitising process including correct dilution and 2 step application of detergent then sanitiser			
FSC 3.2.2 (20) (2) (b)	The relevant person can demonstrate correct cleaning of stick blender / mixer used to process raw egg dishes			
FSC 3.2.2 (1)	Person undertaking, or supervising food handing operations have adequate skills and knowledge of food safety and food hygiene			
FSC 3.2.2 (20) (1)(b)	List of cleaning products used			
<b>Education</b>	<ul style="list-style-type: none"> <li>• Non-compliances identified above discussed with the manager</li> <li>• Use of alternatives such as pasteurised egg, commercial aioli, hollandaise discussed</li> <li>• Safe Handling of Eggs and Products Containing Eggs factsheet provided and discussed with the manager</li> <li>• Food safety training recommended and link to online course provided</li> </ul>	Comments:		
<b>Enforcement action planned or taken</b>	<ul style="list-style-type: none"> <li>• Written Advice</li> <li>• Deep cleaning and sanitising requested</li> <li>• Follow up visit planned / conducted</li> <li>• Infringement Notice</li> <li>• Improvement Notice</li> <li>• Prohibition Order (raw egg processing)</li> <li>• Prohibition Order related to premises</li> </ul>	Comments:		
<b>List of suggested photos to take during site visit</b>		<b>Suggested temperatures to check</b>		
<ul style="list-style-type: none"> <li>• Egg carton and box labels</li> <li>• Egg supplier invoice or receipt</li> <li>• Egg stamp / unique identifier</li> <li>• Dirty or cracked eggs if present</li> <li>• Storage of raw egg products on premises</li> <li>• Hand wash facilities, soap paper towels present</li> <li>• Cleanliness of premises and equipment</li> <li>• Cleaning chemical product labels (detergents, disinfectant, sanitiser)</li> </ul>		<ul style="list-style-type: none"> <li>• Egg storage temperature</li> <li>• Raw egg product e.g. aioli, hollandaise, tiramisu</li> <li>• Cool room products</li> <li>• Under bench, upright fridge products</li> <li>• Cooked egg products, fried rice, poached egg</li> </ul>		