HACCP Plan: Breakfast Egg

Potential Hazards:
- Salmonella enteritidis contamination in raw shell eggs
- Contamination from employees (hygiene & health)
- Contaminated food-contact surfaces

Purchasing
CCP: purchase pasteurized shell eggs
Critical limits: ensure labeling says "pasteurized"
Corrective action: if not labeled as pasteurized, reject product

Receiving
SOPs:
- Receive at temperature of 45°F or below
- Check product date
- Check for intact packaging

Storage
SOPs:
- Store at/below 41°F
- Practice FIFO rotation
- Protect from cross contamination

Preparation & Cooking
SOPs:
- Begin with clean & sanitary equipment and utensils
- Cook to order or in small batches with minimal prep time

CPs:
- Wash hands following established procedures
- Follow employee health policies to prevent transmission of illness

Service
SOPs:
- Use a clean, sanitized utensil to serve eggs
- Protect food from contamination

CPs:
- Wash hands following established procedures
- Follow employee health policies to prevent transmission of illness

Holding
SOPs:
- If holding eggs, maintain at or above 135°F (or applicable health code standard)
- Protect food from contamination

Notes:

1) Pasteurized Shell Eggs are not a PHF (TCS) and thus do not require the time and temperature controls of a PHF. It is recommended that once pasteurized shell eggs are removed from refrigeration; that they be put into production within 8 hours to preserve quality.

2) Specifying pasteurized shell eggs in the first step within the flow of food—purchasing—is the ideal CCP in a HACCP model. A CCP is defined as: "A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level." (National Advisory Committee on Microbiological Criteria for Foods). See the CCP Decision Tree for reference. Specifying a pasteurized shell egg at this step in the flow of food eliminates the hazard of Salmonella. Without using pasteurized shell eggs, alternate CCPs later in the flow of food would include endpoint time and temperature standards, which are more challenging to enforce consistently.

3) Likewise, for serving highly susceptible populations, the 2009 FDA Food Code lists pasteurized eggs as an acceptable option for recipes using raw or undercooked eggs (e.g., Caesar salad, egg-fortified beverages), and recipes in which more than one egg is broken and eggs are combined.. This is designated as a priority item. Priority item means "a provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard." (2009 FDA Food Code)

4) This is a sample plan only. Please adapt to meet applicable foodservice sanitation regulations and standards and your own foodservice systems.

DAVIDSON'S SAFEST CHOICE P™
PASTEURIZED SHELL EGGS

Pasteurized Shell Egg Decision, using the CCP Decision Tree Table

1. Do preventive measures exist at this step or subsequent steps for the identified hazard?

Yes — Pasteurized shell eggs eliminate the Salmonella hazard with a 5-log reduction

No → Modify step, process or product

2. Does this step eliminate or reduce the likely occurrence of a hazard to an acceptable level?

Yes

No

3. Could contamination with identified hazards occur in excess of acceptable levels or could these increase to unacceptable levels?

Yes

No

4. Will a subsequent step eliminate idenfified hazards or reduce the likely occurrence to an acceptable level?

Yes

No

Is control at this step necessary for safety?

Yes

No

Critical Control Point

Purchasing pasteurized shell eggs = CCP

STOP
Not a critical Control Point

Decision Tree from NACMCF and FDA