



## Why are pasteurized shell eggs so important in hospitality?

Davidson's Safest Choice® Pasteurized Shell eggs bring a unique benefit to the hospitality industry: a way to increase food safety while at the same time actually improving operational efficiency!

With Davidson's Safest Choice®, your foodservice operation can eliminate steps, streamline procedures, simplify HACCP programs and cut training time, all while reducing the risk of salmonella related illnesses and outbreaks



### Here are just some of the advantages:

#### **Pasteurized shell eggs allow for the pooling and staging of eggs**

Eggs are a Potentially Hazardous Food (PHF) and cannot be left out of refrigeration. Because pasteurized eggs are not a PHF (like regular shell eggs) they can be stored in ambient temperatures for up to 8 hours.

#### **Pasteurized shell eggs can reduce training time and complexity**

Hospitality operations require their employees to be capable of more skills and to work in a different setting than other foodservice operations. Food safety is generally managed with training and procedures. The greater the number of employees and the more tasks they perform, the more training they require to ensure risk reduction. Much of this training and many of these procedures address issues from eggs. Using pasteurized shell eggs can reduce the amount of training necessary.

#### **Ensure guest satisfaction by thorough culinary capability**

One way to eliminate Salmonella Enderitis (Se) risk would be cooking eggs until they are dry and hard. Some local health authorities now require this, even of hotels. This would not only eliminate many popular egg dishes, but also recipes where eggs are mixed and many important culinary techniques. Davidson's Safest Choice® allows chefs to use all their training and skills while serving an egg with award winning taste.

#### **Eliminate hand washing and other eggs handling safety steps**

Depending on your location and HACCP program, many hospitality operations require washing hands every time after eggs are handled, require a change of gloves; require

sanitation after eggs have been used; etc. These steps can be eliminated with the use of pasteurized shell eggs. Even in areas without strict egg handling regulations, this would eliminate the risk of cross-contamination, which is the greatest source for food-borne illness and outbreaks.

#### **Protect revenue streams**

The hospitality industry has more to lose than other foodservice operations. A negative experience threatens revenues beyond those generated by meals. An illness, even if it doesn't lead to a lawsuit or negative media, can reverberate as the guest relates and connects the exposure to food-borne illness to the property as he relates it to friends and family. Even worse would be an actual outbreak where the property or operation is named as a source of an illness and hospitalization in the media and in legal action.

Keep your guests safe. Chose Davidson's Safest Choice® pasteurized shell eggs for your hotels, resorts, cruise ships, stadiums, park and recreation needs.



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