



## Raw Egg Safety

Eggs are often a contributing factor in foodborne salmonellosis outbreaks because:

- Intact eggs may be contaminated internally with *Salmonella* Enteritidis.
- Multiple eggs are often combined (pooled), allowing one contaminated egg to contaminate the mixture.
- Traditional egg preparation techniques, such as scrambling, frying, poaching and making omelets, do not always result in adequate cooking, and final cooking temperatures of these products are difficult to measure.

So remember these Rules:

- Raw eggs must be stored at 41°F and below.
- Raw eggs must be cooked until all parts reach 145°F for 15 seconds.
- Pooling of eggs is prohibited (pooling is the combining of four or more eggs) unless the eggs are combined for immediate service.



## Lincoln County Health Department

90 Nicholls Street  
Davenport, WA 99122  
Phone: 509-725-2501  
Fax: 509-725-1014

## Food

A Quarterly newsletter from your local health department



Inside:

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## Who Is Required To Have A Food Worker Card???

Food worker cards are required for all employees who work in a food establishment. A food establishment is defined as any operation that stores, prepares, packages, serves, vends or otherwise provides food for human consumption. So this includes grocery stores, catering kitchens, convenience store gas stations, public schools, all restaurants, senior centers, espresso stands, etc. Regardless of your job title, a food worker card is required.

The food worker cards must be displayed or on file to be available for the regulatory authority upon inspection. The permit holder or person in charge of the Food Establishment must ensure that all food employees are in compliance for obtaining and renewing valid food worker cards.

### Who Is Required To Have A Food Worker Card with Temporary Food Events?

Temporary food events only require that the Person In Charge of the temporary food establishment obtain a valid Food Worker Card before beginning work.

## Reminders of the Food Code Revision of May 2005

We are now almost one year into the new food code regulation that was implemented in May of 2005. Here are the highlights of that revision:

- Cold-holding is 41°F and below
  - A designated person in charge must be present at all time and must; demonstrate knowledge of food safety, know when to exclude ill food workers and must ensure food workers follow the food regulations.
  - Hand-washing must take at least 20 seconds.
  - Bare hand contact with ready-to-eat foods is prohibited. Gloves, tongs, utensils, tissues must be used.
  - Food preparers may not wear nail polish, artificial nails or jewelry (rings, watches and bracelets), unless gloves are also worn.
  - Leftovers need to be reheated to 165°F within two hours if they will be hot held.
  - Cooling Foods: In the Washington State food rule, there are no time/temperature requirements for potentially hazardous food cooling by the “shallow pan” method (i.e., if the food item is less than two inches thick/deep, uncovered and continuously cooling in a refrigerator maintaining a temperature of 41°F or less). Cooling foods by any other method, must meet the time/temperature requirement: 140°F to 70°F within two hours; and to 41°F within 4 hours, for a total of 6 hours. Potentially hazardous food that does not meet this time requirement may need to be thrown out since the food was likely in unsafe temperatures for many hours.
  - Consumer Advisory— You must identify in writing if you serve animal products or vegetable/fruit juices that are raw, undercooked, un-pasteurized or not otherwise processed to destroy pathogens. You must also advise customers that eating these foods might be a risk to their health.
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