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To: Alice Walters, Ohio Poultry Association

From: Ted Strouth, Ohio Department of Health

Subject: Use of Raw (Unpasteurized) Shell Eggs in Highly Susceptible Population Facilities

Date: March 13, 2001

We understand there has been confusion regarding the use of raw (unpasteurized) shell eggs in highly susceptible population facilities such as nursing homes. The Ohio Uniform Food Safety Code does allow for the use of raw (unpasteurized) shell eggs.

Raw (unpasteurized) shell eggs may be used as follows:

Raw (unpasteurized) shell eggs may be used in recipes in which more than one egg is broken and the raw (unpasteurized) eggs are combined if the eggs are combined immediately before cooking for one consumer's serving at a single meal and all parts of the eggs are cooked to a temperature of 145°F or above and for 15 seconds or more.

Boiled eggs made from raw (unpasteurized) shell eggs should be cooked until all parts of the eggs reach a temperature of 155°F for 15 seconds.

Raw (unpasteurized) shell eggs may be used in recipes in which more than one egg is broken and the raw (unpasteurized) eggs are combined if the raw (unpasteurized) eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake, muffin, or bread.

Raw (unpasteurized) shell eggs may be used in recipes such as for a large volume of scrambled eggs, an egg casserole or an egg based sauce in which more than one egg is broken and the eggs are combined if the preparation of the food is conducted under a Hazardous Analysis Critical Control Point (HACCP) plan as outlined in rule 3717-1-03.7(D)(2)(c) of the Ohio Uniform Food Safety Code. Thus the "pooling of raw (unpasteurized) shell eggs" is allowed if done under a HACCP plan with all controls in place. Foods prepared with raw (unpasteurized) shell eggs should be cooked to a temperature of 155°F for 15 seconds.

It is my understanding that a model HACCP plan is being developed by the Ohio Poultry Association for distribution by egg suppliers to highly susceptible population facilities.