Texas is the nation's fifth largest egg producer!

Food shall be obtained from sources that comply with applicable laws and are licensed by the state regulatory authority that has jurisdiction over the processing and distribution of food.

Eggs for Food Establishments

PROMOTE • PREVENT • PROTECT

WACO-MCLENNAN COUNTY
Public Health District

225 West Waco Drive
Waco, Texas 76707
(254) 750-5464

Raw shell eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. They must immediately be stored at an ambient air temperature of 45°F or less.

Shell eggs shall be received clean and sound and may not exceed the restricted egg tolerances for U.S. Consumer Grade B eggs (TFER Section 229.164(c)(3)).

An air-cooled hardboiled egg with shell intact, or a shell egg that is not hard-boiled but has been treated to destroy all viable Salmonellae, is not a potentially hazardous food.

For persons highly susceptible to foodborne illnesses, pasteurized eggs shall be substituted for raw shell eggs in recipes calling for under cooked or raw eggs. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized.

Raw or under cooked eggs may be served provided the individual consumer receives a disclosure explaining the hazards of consuming raw or undercooked eggs.

Eggs for immediate service must be cooked to 145°F. If cooked for holding (for example: buffet service), eggs must be cooked to 155°F.

May 2014

Source: Texas Food Establishment Rules (TFER)