

Eggs – Lion Brand

Environmental Health Officers receive many queries about the risk of food poisoning associated with eating eggs. For current guidance on the safe handling and use of eggs in cooking, click on the Food Standards Agency link below:

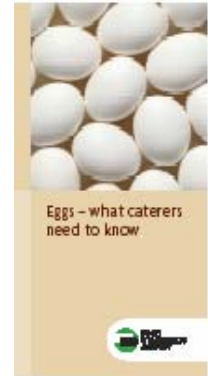


<http://www.food.gov.uk/safereating/microbiology/eggs2002advice>

Eggs - What Caterers Need To Know

Following an outbreak of Salmonella food poisoning associated with imported Spanish eggs, the Food Standards Agency has expressed concern at the failure of food businesses to follow advice on the safe use and handling of raw shell eggs. They have produced specific guidance for caterers on the safe use of eggs in catering. Download a free leaflet from:

<http://www.food.gov.uk/multimedia/pdfs/eggleaflet.pdf>



What does a Lion Brand mean?

To learn more about Lion branded eggs download a free leaflet from the British Egg Products Association - Eggs and food safety – a Guide for Caterers

<http://www.cateringwiththeeggs.co.uk/index.html>



If you require further information or are concerned about food safety please contact us.

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