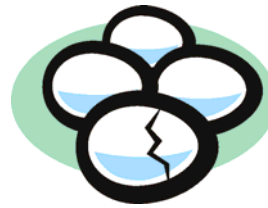


Buying and Storing EGGS

Tips for Buying Eggs

- **Don't** buy broken/cracked eggs.
- Buy eggs that are marked Grade AA or A.
- Check date on egg carton. Always purchase eggs before the "sell-by" or expiration ("EXP") date on carton.



Storing Eggs

- Don't wash the eggs.
- Keep eggs in their original cartons and stored in the refrigerator.
- Wash hands, utensils, and work areas with hot, soapy water before and after using raw eggs.
- Don't keep eggs out of the refrigerator more than 2 hours.
- Use raw eggs, in their shell, within 3 to 5 weeks of purchasing them.
- Foods prepared with eggs need to be cooked immediately and must be refrigerated within 2 hours. Hard-cooked eggs will keep refrigerated one week.
- Egg dishes (quiche, casseroles) are done when center of the mixture reaches 160 degrees when measured with a food thermometer.
- Serve cooked eggs or dishes containing eggs immediately after cooking. Use leftovers within 3 to 4 days.



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