Egg Recipe and Product Decision

Start from the dish as served

A clean shell is not evidence of an egg treatment.

Hypothetical example: The cook reviews an uncooked dressing recipe and confirms an appropriate pasteurized egg product before beginning.

01 Read the last step before choosing the eggs

Identify how the eggs will be served in the complete recipe.

Recipe and source

Final egg cooking method

Unclear recipe step

02 Use the egg category the method requires

Verify the actual egg product's treatment statement.

Package product name

Actual treatment wording

Manufacturer question if needed

Egg Recipe and Product Decision / Review & follow-through

03 Keep substitution and handling questions separate

Resolve product suitability and handling instructions before preparation.

Recipe substitution requirement

Storage and preparation directions

Proceed or change menu

04 Tell the serving adult what was actually used

Record the product actually used and inform the serving adult.

Ingredient actually used

Change from original plan

Serving adult informed