**New Manufacturing Controls for Raw Egg Products 2008**

Since 2005 there have been a number of food-borne illness outbreaks in Tasmania caused by Salmonella and which have involved egg and egg products.

The most recent outbreak highlights once again the hazards associated with raw foods, and in particular the need to apply stringent controls to the manufacture of raw egg products such as aioli, mayonnaise, tartare, hollandaise and béarnaise sauce.

The Director of Public Health has issued a control measure that food businesses electing to make raw egg products must comply with. Council must be notified in writing of your intention to prepare raw egg products. Both the control manual and notification form can be downloaded from this web page.

In order to further minimise risks to the public, food businesses electing to make raw egg products will be required to document the method of manufacture and follow strict and auditable procedures governing egg receipt, product preparation, storage and handling. These new Controls are important - irrespective of the original source of the eggs.

If there are any questions please contact Council's Environmental Health Officer – Matthew Saward at the Council offices on 03 6452 4848.