Microwave egg and egg-containing dishes to 74°C (165°F) and let stand covered for two minutes.

Cook foods prepared with raw shell eggs not broken for immediate service to 68°C (155°F) for 15 seconds.

Cook raw shell eggs broken for immediate service to 63°C (145°F) for 15 seconds.

Hold cooked eggs and egg-containing foods hot at 60°C (140°F) or above.

Cool cooked eggs and egg-containing foods from 60°C (140°F) to 21°C (70°F) within two hours and to 5°C (41°F) within an additional four hours.

Refrigerate untreated shell eggs while stored or displayed at 7°C (45°F).

Hold cooked eggs and egg-containing foods cold at 5°C (41°F) or below.