# Holiday breakfast egg station

A free batch-count planner. No purchase or signup required.

## Plan your batches

1. Multiply your guest count by eggs per person; add any extras.

2. Check the maximum whole-egg capacity in your cooker’s own instructions.

3. Divide the egg total by capacity and round up. Example: 10 eggs divided by 7 per batch = 2 batches.

4. Set the cooker on a clear, stable counter and follow its instructions for loading and any rest between batches.

## Egg safety

Keep eggs refrigerated until use. Cook eggs until both yolks and whites are firm. Refrigerate cooked eggs promptly; do not leave them out over 2 hours, or over 1 hour if air temperature exceeds 90°F. Count all periods outside refrigeration; chilling them again does not reset the clock.

Source: FDA, What You Need to Know About Egg Safety: https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety

Follow your cooker maker’s setup, loading and cleaning instructions. This worksheet plans a station; it does not establish cooking time or appliance performance.

# Your breakfast batch plan

| Planning item | Your answer |
|---|---|
| Guests | |
| Eggs per person | |
| Extra eggs | |
| Total eggs | |
| Cooker capacity per batch | |
| Total divided by capacity (round up) | |
| Batches needed | |
| Counter and outlet | |
| Serving plate / cold storage | |

Before serving: yolks and whites firm; refrigerate promptly; use the FDA time limits on page 1.

Optional Amazon links on the guide are affiliate links. The illustration is an AI concept; pictured props are separate.