



# HOUSE OF COMMONS

10 September 2013

[REDACTED]  
House of Commons  
London SW1A 0AA

Dear [REDACTED]

Thank you for your letter regarding the constituent who raised concerns about the use of eggs in the House of Commons.

The House of Commons Catering Service operates a sensible and responsible policy in its food preparation, regularly reviewing its catering policies to ensure the highest professional standards.

The use of liquid pasteurised eggs is effective when cooking in larger volumes. Around 13,000 pass-holders as well as members of the public and nonpass holding visitors to Parliament use the catering facilities of the House. Liquid pasteurised eggs are used for lightly cooked or raw egg dishes that will not reach 75°C, e.g. scrambled eggs, quiches, omelettes, mousses, ice creams and egg glaze.

Liquid pasteurised egg is effective when cooking in larger volumes however, once concerns were raised in the press the Clerk of the House acted to change the policy, identifying that fresh eggs could safely be used in "to order outlets" and recognising the importance of supporting the British egg industry.

The liquid pasteurised eggs we used were also previously significantly cheaper than those available from British producers. However, recently the price has reduced to the point when the costs are similar and Catering Services are always keen to showcase British produce in the House and believe that any small price differential is worthwhile.

Catering Services buy around 115,300 fresh eggs a year. All our fresh eggs are free range, Freedom Food assured and Lion stamped. Our supplier sources from a consortium of family-run farms with small flocks of hens, where welfare standards are high. Catering Services have purchased only Lion stamped eggs since the mark was revived by the British Egg Information Service in 1998.

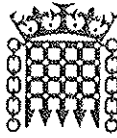
Catering Services have every confidence in lion-stamped British eggs, demonstrated by their use of over 115,000 of them each year. The new policy will mean that all of our egg products will now be from British producers.

Your Sincerely

[REDACTED]  
Richard Tapner-Evans  
Director of Catering Services

Department of Facilities House of Commons London SW1A 0AA

T: 020 7219 3686 F: 020 7219 4988 E: [tapnerevansr@parliament.uk](mailto:tapnerevansr@parliament.uk)



HOUSE OF COMMONS

LONDON SW1A 0AA

3 September 2013

Richard Tapner Evans  
Director, Catering Services  
House of Commons  
London  
SW1A 0AA

Dear Mr Tapner-Evans

I have been contacted by a constituent, who has raised the following concerns:

*"I am writing to you in connection with the use of fresh UK eggs in the Houses of Parliament catering facilities.*

*I gather that your current approved caterers have ceased using such fine UK produce in their omelettes and scrambled eggs "for health reasons". If this is true, it seems very strange indeed and I wonder what they are using instead?*

*I understand that the Food Standards Agency have said there is no valid reason for such a ban and I hope you may be able to shed some light on this situation.*

*UK farmers try their very best to provide safe, wholesome food for our growing population and I do hope that Parliamentarians will be able enjoy UK eggs again soon. I look forward to hearing what you have been able to discover about this very odd sounding situation."*

Any information you can provide me with which I may share with my constituent would be gratefully received.

Yours sincerely,

[Redacted signature]

[Redacted footer]