

# Eggs Q&A

1. **Q:** *Where can I find a list of approved shell egg sanitizers, cleaning, and destaining compounds?*

**A:** [www.nsf.org/usda/psnclistings.asp](http://www.nsf.org/usda/psnclistings.asp) (go to the box in middle of page that says nonfood compounds and scroll down until you see Q1, 2, 3, 4, and 6).

Q1 are shell egg cleaning compounds.

Q2 are shell egg destaining compounds.

Q3 are Quaternary Ammonium Chloride shell egg sanitizers.

Q4 are Chlorine shell egg sanitizers.

Q6 are Iodine shell egg sanitizers.



2. **Q:** *When do I designate a farm as small flock no fees?*

**A:** If an egg handler produces an average of 20 dozen eggs or less each week. This decision was made because it is costing the department to process such a small mileage fee check. (Mike, Ron, Eric, and Ellen's economic decision 4-06)

3. **Q:** *What licensed handlers should be assigned permit numbers?*

**A:** Those that are packing, grading, and cleaning eggs. This does include the small flock/no fee handler. The permit number needs to be on the label.



4. **Q:** *Can eggs be submerged during any step of the cleaning, rinsing, or sanitizing procedures?*

**A:** NO (603-022-0530)

5. **Q:** *Can a retail establishment repack eggs?*

**A:** Yes, each facility can repack up to 30 dozen eggs a week. The eggs that are being repacked need to be going into grade B cartons to include the oldest pull date.

(Guidelines for egg re-packing at retail 12-31-03)

6. **Q:** *When are the safe handling instructions required to be on the labels?*

**A:** When the new division 25 is accepted.

7. **Q:** *When inspecting a 13 license do I use the food code or GMP violations?*

**A:** If the plant is wholesaling, use the GMP violations. If the plant is selling eggs retail, use the food code violations.

8. **Q:** *What causes a blood spot?*

**A:** When a hen ovulates sometimes a blood vessel breaks causing what we call a blood spot.

9. **Q:** *What causes a meat spot?*

**A:** When a hen ovulates sometimes a piece of flesh is sloughed causing what we refer to as a meat spot.

10. **Q:** *Are whole, in the shell, uncracked, boiled eggs that are air cooled considered potentially hazardous?*

**A:** No (food code under potentially hazardous definition)

# Rules and Regulations for the Oregon Shell Egg Producer

EGG HANDLER'S LICENSE- costs \$25.00 per fiscal year (July 1 - June 30).

The producer is required to have an egg handler's license if eggs are to be sold at: retail establishments, food service establishments, food processors, and or food distributors.

A producer does **NOT** need a license if eggs are to be sold:

1. Directly to the consumer (from the farm, farmers market, on route off producer's farm directly to individual for home consumption).
2. Ungraded to a dealer.

# OREGON EGG FEE AND EGG PERMIT NUMBER

- Administration of the egg law is financed by an egg fee of \$.0025 per dozen eggs first sold in Oregon. This fee is payable monthly to the Department based on the dozen eggs reported on a filed Oregon Monthly Egg Fee Assessment Report. This is applicable to all eggs first sold in Oregon EXCEPT:
  - Eggs sold to the United States Government
  - Eggs sold to another egg handler for processing into egg products
  - Eggs sold by producer from producer's own production to ultimate consumer. This is to include; sales to consumers that purchase eggs off producers farm, from producer at farmers market, and on route to individuals for home consumption.
- Fee is also not applicable to eggs first sold and shipped outside of this state.
- All producers responsible for paying an egg fee will be assigned an egg permit number by the Department. This number must be displayed on the side or end of all consumer containers sold in Oregon in bold face letter at least 1/8 inch in height. This number may be printed on the container by the egg container manufacturer or may be applied by the label with a permit number on it, or by any other means the producer might devise.

# USED CARTON OR CASES

- No person shall sell eggs for human consumption in previously used consumer containers bearing the brand, trademark or officially designated number of another egg handler, unless the same is removed or defaced.



# INVOICE

- An invoice showing the grade and size, number of eggs, the name and address of the seller must accompany each sale to retail establishments, food service establishments, food processors, and or food distributors. Buyer must keep receipt for 60 days and one year by seller. No invoice shall be required on eggs when sold to the United States Government or the individual consumer.

# LABELING

- All containers of eggs must be labeled with:
  - Correct grade and size of eggs in the container\*
  - Name and address of producer, wholesaler, or retail by or for whom the eggs were packed
  - Oregon egg permit number and pull date (JUN 20 or 06 20).
  - The safe handling statement must appear on the label prominently, conspicuously, and in a type size no smaller than one-sixteenth of one inch. The statement must appear in a hairline box and the words “safe handling instructions” must appear in bold capital letters. For example:  
**SAFE HANDLING INSTRUCTIONS:** To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

# Labeling

- On carton of one dozen, the grade and size must be unabbreviated in bold face letter at least 1/4 inch in height.
- On cases, grade and size must be unabbreviated in bold face letter at least 1/2 inch in height and placed on either end or sides of case.
- The pull date must be easily read and in view of consumer.
- No eggs other than AA or A shall be sold, offered for sale, or advertised for sale in any manner as “fresh eggs,” “ranch eggs,” “farm eggs,” or to represent the same to be fresh.
- \* Grades and size only pertain to chicken hen eggs. Eggs other than chicken hen need to follow all other requirements and need to be clean and edible.

The chart listed below shows the grades that may be marketed and the requirement for each grade.

<u>Egg size</u>	<u>Average wt/doz.</u>	<u>Minimum wt/doz.</u>
Jumbo	30 oz.	29 oz.
Extra Large	27 oz.	26 oz.
Large	24 oz.	23 oz.
Medium	21 oz.	20 oz.
Small	18 oz.	17 oz.
Pee Wee	15 oz.	

# CANDLING AND GRADING ROOM

Below is a brief summary of the sanitation standards for grading and candling eggs (603-022-0500).

1. A separate room shall be provided of adequate size and location to accommodate in a sanitary manner the equipment and volume of eggs being candled and graded.
2. Floors, walls, and ceiling shall be kept clean and constructed of washable materials, tight, reasonably smooth, and in good repair.
3. There must be a potable water supply, a clean storage area for supplies, and a refrigerated space large enough to hold producer's supply of eggs at a temperature of 45°F or less.
4. Eggs may be dry cleaned if dry cleaned equipment is kept clean and in good repair.
5. Where necessary, washing facilities must be provided. This should include at least one hand sink and a two-compartment sink. The washing solution must be maintained in a reasonably clean condition. The temperature of the wash water must be at least 20 degrees Fahrenheit higher than that of the eggs. Eggs can't be submerged for any length of time during any step of the cleaning procedure. No rags or washcloths may be used.
6. All eggs that are wet washed shall be spray rinsed with water containing an approved sanitizing agent. The following website lists approved cleaning, destaining, and sanitizing agents for shell eggs  
[www.nsf.org/usda/psnclistings.asp](http://www.nsf.org/usda/psnclistings.asp) (go to the box in middle of page that says nonfood compounds and scroll down until you see Q1, 2, 3, 4, and 6).

# Information & Forms

To obtain further information, forms or copies of the Oregon Egg Law and regulations, please contact:

Oregon Dept. Of Agriculture

Food Safety Division

Phone: (503) 986-4720

Fax: (503) 986-4729

635 Capitol St NE Salem, OR 97301-2532