

REGULATIONS AND
GUIDELINES FOR SMALL EGG
PRODUCERS IN THE
COMMONWEALTH



Introduction

- Virginia Egg Law
- USDA Egg Product Inspection Act
- FDA Salmonella Egg Rule
- Recommended Egg Production and Handling Practices

Virginia Egg Law

- The Virginia Egg Law applies to the marketing of eggs to consumers, institutional consumers and retailers
 - ▣ At this point no license is required for the selling of eggs in the Commonwealth
- Requirements under the egg law pertain to:
 - ▣ Standards, grades and size-weight classes
 - ▣ Cracked or checked eggs and inedible eggs
 - ▣ Labeling and Advertising
 - ▣ Seller Invoice Requirements
 - ▣ Sanitation

Virginia Egg Law

- Grades and size weight requirements
 - ▣ Egg grades are to be determined by candling
 - Virginia Egg Law for grades and weights follows the United States Standards, Grades, and Weight Classes for Shell Eggs (AMS 56)
 - ▣ Cracked or checked eggs are to be labeled as “Cracks” and may be sold only by producers directly to consumers or to further processing
 - ▣ The sale of inedible eggs (Leakers, Loss and Bloods) for human consumption is prohibited



Virginia Egg Law

□ Labeling and Advertising

- “No label, container, display or advertisement of eggs shall contain incorrect, fraudulent, or misleading representations.”
- Grade and size weight class must be in letters at least half as high as the tallest letter in the word Eggs or the tallest figure in price, whichever is largest
- The term “fresh eggs” may be applied only to eggs meeting the requirements of grade A quality or better



Virginia Egg Law

□ Seller Invoice Requirements

- Any person selling or delivering eggs to restaurants, hotels, retail stores, bakeries or any place purchasing eggs to serve to guest must furnish the purchaser with an invoice

■ Invoice must contain

- Name and Address of the seller
- Quantity of Eggs Purchased
- Quality and Size of the eggs

- A copy of the invoice must be retained by the seller and purchaser for not less than 30 days



Virginia Egg Law

- Sanitation Requirements
 - ▣ Any container including packaging material must be clean and free of foreign odors
 - ▣ Eggs must be sold under sanitary conditions



Virginia Egg Law

- Stop-Sale Order and Seizure
 - “If after inspection, the Department determines that any eggs are being offered, displayed, stored, processed or transported in violation of the rule, the Department may issue a stop sale order.”
 - No eggs under a stop-sale order may be marketed until the violations are corrected
 - If public interest requires, the Department may take possession of the eggs against which a stop-sale order exists



Virginia Egg Law

- What do all the requirements mean?
 - ▣ Basically the Virginia Egg Law is in place to ensure that proper labeling is being done and that no false advertisement in regards to eggs are being used

Virginia Egg Law

□ Exemptions

- Producers who sell a total of 150 dozen eggs or less per week produced by their own hens are exempt from the law
- Producers who purchase not more than 60 dozen eggs per week from other producers
 - If you purchase eggs from another producer and segregate them at your farm-You now fall under the USDA Egg Products Inspection Act and must register for Shell Egg Surveillance

USDA Egg Products Inspection Act

- Under the EPIA producers with more than 3,000 egg laying hens or anyone who segregates eggs other than their own must be registered
- Under the EPIA-Shell Egg Surveillance is performed
 - ▣ Purpose is to keep restricted eggs (Dirties, Leakers, Loss and Bloods) out of the marketplace
 - ▣ Quarterly Visits are performed
 - ▣ Eggs must meet US B quality or better
 - ▣ Egg Storage Temperatures are verified (45° F or below)



Federal Labeling Requirements

- Statement of Identity-"EGGS"
- Net Content-"12 Eggs or 1 dozen"
- Packer Name and Address or Distributor
- Keep Refrigerated Statement
- Nutritional Facts
- Safe Handling Instructions



Questions so Far





FDA Salmonella Rule

Background

- FDA Rule went into effect July 9, 2010 for all egg producers with 50,000 hens or more
 - ▣ Egg rule will go into effect for egg producers with 3,000-50,000 hens on July 9, 2012
- Producers who sell their eggs directly to consumers or who have less than 3,000 hens are not covered by the Rule



Required Record Keeping

- A written SE plan that is farm specific
- Documentation that pullets were reared under SE monitored conditions
- Records documenting compliance with the rule including:
 - ▣ Biosecurity measures
 - ▣ Rodent and fly control measures
 - ▣ Cleaning and Disinfecting
 - ▣ Refrigeration Requirements
- Environmental and Egg Sampling Procedures
- Results of SE Testing
- Records of review and modifications of the SE plan and corrective actions taken



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Recommended Egg Production and Handling Practices

Developed by the National
Egg Regulatory Officials

Recommended Egg Production and Handling Practices

- Use Chicks from a certified source-NPIP Salmonella enteritidis free flocks
- Raise chickens isolated from all other poultry
- Use feed from a reliable source
 - ▣ Pellets and crumbles are heat treated and less likely to be contaminated



Recommended Egg Production and Handling Practices

- Use Good Sanitation Practices
 - ▣ Keep litter and nest boxes dry-Change nest litter weekly
 - ▣ Use potable water and keep drinkers clean
 - ▣ Keep feed dry and feeders clean
 - ▣ Control rodents, flies, and beetles
 - ▣ Keep wild birds, pets and predators away from pen
 - ▣ Do not use un-sanitized equipment from other farms
 - ▣ Clean and Sanitize all equipment and coop between flocks



Recommended Egg Production and Handling Practices

- Use only approved flock medications under veterinary supervision-Do Not use eggs during withdrawal period
- Maintain flock health and consult a veterinarian on good health management practices
- Collect eggs at least twice daily



Recommended Egg Production and Handling Practices

- Use only clean eggs
- Lightly soiled eggs may only be used for sale if:
 - ▣ Eggs are lightly sanded to remove small areas of dirt OR
 - ▣ Eggs are carefully washed in water that is 20°F warmer than the egg and at least 90°F
 - ▣ Use only sanitizers that are approved for egg washing
 - Bleach solution of 1/2 oz of household bleach to one gallon of water is acceptable
 - ▣ Do not submerge the eggs while washing
 - ▣ Eggs must be dried immediately after



Recommended Egg Production and Handling Practices

- Place Eggs in clean, new cardboard boxes
- Store Eggs at or below 45°F
 - DO NOT USE ICE TO COOL EGGS
- Sell only Grade A quality Eggs or better
- Shelf life for eggs is 30-45 days from lay if eggs are handled properly and stored under refrigeration

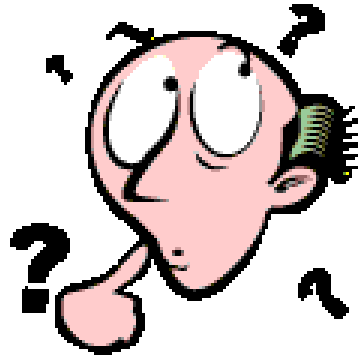


Recommended Egg Production and Handling Practices

- ❑ Do not leave shell eggs at room temperature for more than 2 hours
- ❑ Salmonella and many other bacteria will not survive if held at a temperature of 140° for $3 \frac{1}{2}$ minutes and it will not grow at a temperature below 40°F



Questions?



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