

U.S.D.A.—A.M.S. and State of Nevada (NRS) Regulations

State of Nevada regulations governing fresh eggs:

NRS 583.160: Sale of fresh eggs not conforming to classifications unlawful. It shall be unlawful for any person, firm or corporation to represent, advertise or sell as fresh eggs any eggs that do not conform to the classifications provided for fresh eggs in [NRS 583.110](#) to [583.210](#), inclusive.

NRS 583.117: “Fresh eggs,” “ranch eggs” and “farm eggs” defined. “Fresh eggs,” “ranch eggs,” “farm eggs” or any other terms that represent eggs to be fresh mean that:

1. Meet the minimum quality of grade A under the grades and standards prescribed by the State Quarantine Officer;
2. Have not acquired any offensive odor or taste, such as onion, garlic, processed meats or citrus; and
3. Do not have a poor color as the result of processing, storage or any other cause.

Federal Regulations governing fresh eggs:

CFR 21 part 101.95—Eggs of current production (not older than 21 days from the day the egg is packed) are considered to be fresh eggs.

SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and

Safe Handling and Storage of Egg Products

Safe storage and handling is necessary for all egg products to prevent bacterial contamination. Here are recommendations from USDA:

- For best quality, store frozen egg products up to one year. Check to be sure your freezer is set at 0 °F or lower. After thawing, do not refreeze.
- Thaw frozen egg products in the refrigerator or under cold running water. **DO NOT THAW ON THE COUNTER.**
- If the container for liquid products bears a “use-by” date, observe it. Follow the storage and handling instructions provided by the manufacturer.
- For liquid products without an expiration date, store unopened containers at 40 °F or below for up to 7 days (not to exceed 3 days after opening). Do not freeze opened cartons of liquid egg products.
- Unopened dried egg products and egg white solids can be stored at room temperature as long as they are kept cool and dry. After opening, store in the refrigerator.
- Reconstituted egg products should be used immediately or refrigerated and used that day.
- USDA Commodity Dried Egg Mix should be stored at less than 50 °F, preferably in the refrigerator (at 40 °F or below). After opening, use within 7 to 10 days. Reconstitute only the amount needed at one time. Use reconstituted egg mix immediately or refrigerate and use within 1 hour.

STATE OF NEVADA - DEPARTMENT OF AGRICULTURE

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KNOW YOUR EGGS



Shell Egg Quality Demonstrations are held annually at:

- The Clark County Fair in Logandale, Nevada &
- Las Vegas Farm Festival, Horseman's Park



USDA Federal / State Shell
Eggs and Poultry Program

EGGS ARE GRADED FOR BOTH SIZE AND QUALITY

POULTRY DIVISION, CONSUMER AND MARKETING SERVICE, U.S. DEPARTMENT OF AGRICULTURE
USDA

	POACHED	FRIED	UNCOOKED

U.S. Grade B

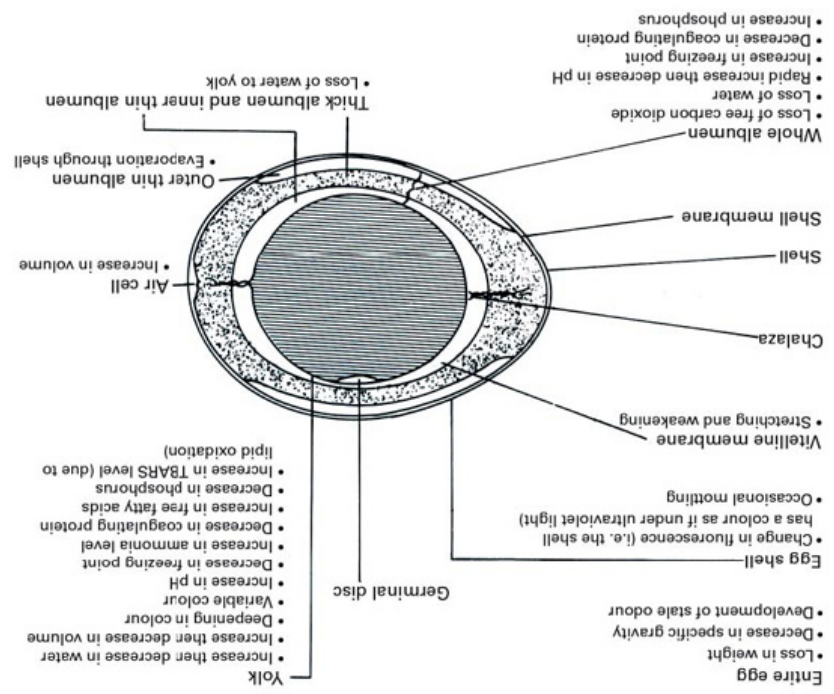
 Egg covers wide area; has some amount of thick white; yolk is somewhat flattened and enlarged.

U.S. Grade A

 Egg covers moderate area; white is reasonably thick; stands fairly high; yolk is firm and high.

U.S. Grade AA (or Fresh Fancy)

 Egg covers small area; white is thick; stands high; yolk is firm and high.



EGG WEIGHTS PER DOZEN ← **USDA GRADES** → **EGG SIZE**

Weight (oz.)	Grade
30 oz.	JUMBO
27 oz.	EXTRA LARGE
24 oz.	LARGE
21 oz.	MEDIUM
18 oz.	SMALL
15 oz.	PEE WEE