

STATE OF NEVADA DEPARTMENT OF AGRICULTURE

REVISED STATUTES FOR SALE, LABELING AND GRADING OF EGGS

NRS 583.110 Definitions. As used in [NRS 583.110](#) to [583.210](#), inclusive, unless the context otherwise requires, the words and terms defined in [NRS 583.111](#) to [583.120](#), inclusive, have the meanings ascribed to them in those sections.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.111 “Addled” and “white rot” defined. “Addled” or “white rot” means putrid or rotten.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.112 “Adherent yolk” defined. “Adherent yolk” means the yolk has settled to one side and become fastened to the shell.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.113 “Black rot” defined. “Black rot” means the deterioration of an egg to such an extent that the whole interior presents a blackened appearance before the candle.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.114 “Black spot” defined. “Black spot” means the presence of mold or bacteria in isolated areas inside the shell.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.115 “Blood streak” defined. “Blood streak” means the presence of blood in an egg due to partial incubation.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.116 “Consumer” defined. “Consumer” means any person purchasing eggs for his or her family’s use or consumption, or a restaurant, hotel, boardinghouse, bakery or other institution purchasing eggs for serving to guests or patrons, or for its use in cooking or baking.

[Part 2:164:1927; NCL § 5161] + [Part 5:164:1927; NCL § 5164]—(NRS A [1985, 529](#))

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 eggs 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.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.118 “Incubated eggs” defined. “Incubated eggs” includes eggs which have been subjected to incubation, whether natural or artificial, for more than 48 hours.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.119 “Moldy” defined. “Moldy” means the presence of mold inside the shell.

[Part 2:164:1927; NCL § 5161]—(NRS A 1959, 245)

NRS 583.120 “Retailer” defined. “Retailer” means any person, firm, corporation or association which sells eggs to a consumer.

[Part 2:164:1927; NCL § 5161] + [Part 5:164:1927; NCL § 5164]—(NRS A [1985, 529](#))

NRS 583.130 State Quarantine Officer: Regulations; grades and standards for eggs. The State Quarantine Officer shall:

1. Enforce the provisions of [NRS 583.110](#) to [583.210](#), inclusive.
2. Make and fix grades and standards for eggs.
3. Make such rules and regulations as may be necessary for the enforcement of [NRS 583.110](#) to [583.210](#), inclusive.

[6:164:1927; A 1931, 410; 1931 NCL § 5165]

NRS 583.140 Sale of eggs unfit for human food prohibited; denatured eggs.

1. No person, firm or corporation shall sell, or offer or expose for sale, any egg unfit for human food unless the same is broken in shell and then denatured so that it cannot be used for human food.
2. For the purpose of [NRS 583.110](#) to [583.210](#), inclusive, an egg shall be deemed unfit for human food if:
  - (a) It is addled or moldy;
  - (b) If it contains black spots, black rot, white rot or blood streaks;
  - (c) If it has an adherent yolk or bloody or green white (albumen); or
  - (d) If it consists in whole or in part of a filthy, decomposed or putrid substance.

[1:164:1927; NCL § 5160]

NRS 583.150 Sale of unbranded or unstamped incubated eggs unlawful. It shall be unlawful to offer or expose for sale or sell incubated eggs unless branded or stamped with the word “Incubated.”

[Part 2:164:1927; NCL § 5161]

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.

[3:164:1927; NCL § 5162]

NRS 583.170 Sale or offer for sale of eggs without designation of size and quality unlawful. It shall be unlawful for any person, firm or corporation to sell or offer or expose for sale any eggs intended for human consumption:

1. Unless each container and subcontainer is marked with the full, correct and unabbreviated designation of size and quality of the eggs contained therein, according to the grade and standards prescribed by the State Quarantine Officer, and with the name and address of the producer, dealer, retailer or agent by or for whom the eggs were graded or marked.

2. From bulk lots, open cases or other types of containers unless a plainly legible sign or placard is conspicuously placed and posted in such a position as to identify clearly and accurately the eggs contained therein and is marked with the full, correct and unabbreviated designation of size and quality of such eggs according to the grade and standards prescribed by the State Quarantine Officer.

[4:164:1927; NCL § 5163]—(NRS A 1959, 246)

NRS 583.180 Size and style of printing for designation of size and quality of eggs.

1. The designation of size and quality required by subsection 1 of [NRS 583.170](#) shall be plainly and conspicuously marked in boldface type letters:

(a) Not less than one-fourth inch in height on the outside top face of each container holding less than 15 dozen eggs.

(b) Not less than one-half inch in height on one outside end of any container holding 15 dozen or more eggs.

2. The sign or placard required by subsection 2 of [NRS 583.170](#) shall be plainly and conspicuously marked in boldface type letters not less than 1 inch in height.

[Part 5:164:1927; NCL § 5164]—(NRS A 1959, 246)

NRS 583.190 Marking of containers when eggs sold in lots of half cases or more. When eggs are sold in lots of half cases or more, the container must be marked, showing plainly and truly the grade or grades of eggs therein contained, and an invoice must accompany the sale plainly and truly indicating the grade or grades of eggs sold.

[Part 5:164:1927; NCL § 5164]

NRS 583.200 Applicability of provisions. The provisions of [NRS 583.110](#) to [583.210](#), inclusive, shall not apply to any eggs being handled for, or in transit to, or sold to dealers in commercial centers to be candled and graded, but all such eggs offered for sale in half cases or more shall be plainly stamped or branded “Not candled” upon the outside of the container in letters 1 inch in height.

[Part 5:164:1927; NCL § 5164]

NRS 583.210 Penalty. Any person who violates any of the provisions of [NRS 583.110](#) to [583.200](#), inclusive, shall be guilty of a misdemeanor.

[7:164:1927; NCL § 5166]—(NRS A 1961, 567)

STATE OF NEVADA DEPARTMENT OF AGRICULTURE

ADMINISTRATIVE CODE FOR SALE, LABELING AND GRADING OF EGGS

NAC 583.080 Definitions. ([NRS 583.130](#)) As used in [NAC 583.080](#) to [583.201](#), inclusive, unless the context otherwise requires, the terms defined in [NAC 583.090](#) to [583.131](#), inclusive, have the meanings ascribed to them in those sections.

[St. Quarantine Officer, part No. 83.09, eff. 3-1-58; A 4-1-72]—(Substituted in revision for NAC 583.110)

NAC 583.090 General terms defined. ([NRS 583.130](#))

1. “Brand” means any term, design or trademark used on any container or lot to identify the producer, dealer, retailer or agent by or for whom the eggs were packed.
2. “Case” means a container holding 30 dozen shell eggs.
3. “Leaker” means an egg that has a crack or break in the shell and the shell membranes to the extent that the egg contents are exuding or free to exude through the shell.
4. “Loss” means an egg that is unfit for human food as defined in [NRS 583.140](#), is smashed or broken so that the contents are leaking, cooked, frozen or contaminated or contains bloody whites, large blood spots, large unsightly meat spots or other foreign material.
5. “Lot” means any quantity of eggs of the same size and quality assembled at one location and under one brand.

[St. Quarantine Officer, part No. 83.09, eff. 3-1-58; A 4-1-72]—(NAC A 11-7-84)

NAC 583.100 Terms descriptive of the shell defined. ([NRS 583.130](#)) A shell egg is:

1. “Abnormal” if it is somewhat unusual or decidedly misshapen, lacks soundness or strength, or shows pronounced ridges or thin spots.
2. “Clean” if it is free from foreign material and from stains or discolorations that are readily visible. An egg may be considered clean if it has only very small specks, stains, or marks from a cage, which are not of sufficient number or intensity to detract from the generally clean appearance of the egg. Eggs that show traces of processing oil on the shell are considered clean unless otherwise soiled.
3. “Dirty” if it has dirt or foreign material adhering to its surface or has prominent or moderate stains in excess of those permitted for eggs of B quality.
4. “Practically normal” if it approximates the usual shape and is sound and free of thin spots. Slight ridges and rough areas that do not materially affect the shape and strength of the shell are permitted.

[St. Quarantine Officer, No. 83.05, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82)—(Substituted in revision for NAC 583.130)

NAC 583.111 Terms descriptive of the air cell defined. ([NRS 583.130](#))

1. “Bubbly air cell” means a ruptured air cell resulting in one or more small separate air bubbles usually floating beneath the main air cell.

2. “Depth of air cell” refers to the air space between shell membranes normally in the large end of the egg and means the distance from its top to its bottom when the egg is held air cell upward.

3. “Free air cell” means an air cell that moves freely toward the uppermost point in the egg as the egg is rotated slowly.

4. An air cell is “practically regular” if it maintains a practically fixed position in the egg and shows a fairly even outline with not more than 1/4-inch movement in any direction as the egg is rotated.

[St. Quarantine Officer, No. 83.06, eff. 3-1-58; A 4-1-72]—(Substituted in revision for NAC 583.140)

NAC 583.121 Terms descriptive of the white defined. ([NRS 583.130](#)) The white of an egg is:

1. A “bloody white” if blood is diffused through the white.

2. “Clear” if it is free from discolorations or from any foreign bodies floating in it. (Prominent chalazas must not be confused with foreign bodies such as spots or blood clots.)

3. “Firm” if it is sufficiently thick or viscous to prevent the outline of the yolk from being more than slightly defined or indistinctly indicated when the egg is twirled.

4. “Reasonably firm” if it is somewhat less thick or viscous than a firm white. A reasonably firm white permits the yolk to approach the shell more closely, which results in a fairly well defined outline of the yolk when the egg is twirled.

5. “Weak and watery” if it is slightly weak, thin and generally lacking in viscosity. A weak and watery white permits the yolk to approach the shell closely, causing the outline of the yolk to appear plainly visible and dark when the egg is twirled.

[St. Quarantine Officer, No. 83.07, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82; 11-7-84)

NAC 583.131 Terms descriptive of the yolk defined. ([NRS 583.130](#))

1. “Blood due to germ development” means blood caused by the development of a germ in a fertile egg to the point where the blood is visible as definite lines or as a blood ring.

2. “Clearly visible germ development” means development of a germ spot on the yolk of a fertile egg that has progressed to a point where it is plainly visible as a definite circular area or spot with no blood in evidence.

3. A yolk has “definite but not serious defects” if it shows definite spots or areas on its surface but with only a slight indication of germ development or other pronounced or serious defects.

4. A yolk is “enlarged and flattened” if the membranes and tissues of the yolk have weakened and moisture has been absorbed from the white to such an extent that the yolk appears definitely enlarged and flat.

5. A yolk has “serious defects” if it shows well-developed spots or areas and other serious defects such as olive yolks which do not render the egg inedible.

6. “Outline fairly well defined” means the outline of a yolk is discernible but not clearly defined as the egg is twirled.

7. “Outline plainly visible” means the outline of a yolk is clearly visible as a dark shadow when the egg is twirled.

8. “Outline slightly defined” means the outline of a yolk is indistinctly indicated and appears to blend into the surrounding white as the egg is twirled.

9. A yolk is “practically free from defects” if it shows no germ development although it may show other very slight defects on its surface.

[St. Quarantine Officer, No. 83.08, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82)—(Substituted in revision for NAC 583.160)

NAC 583.141 Standards of quality for shell eggs of domesticated chickens. ([NRS 583.130](#)) Shell eggs of domesticated chickens, except eggs which have been removed from incubation after partial development, must be classified according to the following standards of quality:

1. AA quality: The shell must be clean, unbroken and practically normal. The air cell must not exceed one-eighth of an inch in depth, measured at destination, and may show unlimited movement and be free or bubbly. The white must be clear and firm. The yolk must be practically free from apparent defects.

2. A quality: The shell must be clean, unbroken and practically normal. The air cell must not exceed three-sixteenths of an inch in depth, measured at destination, and may show unlimited movement and be free or bubbly. The white must be clear and at least reasonably firm. The yolk must be practically free from apparent defects.

3. B quality:

(a) The shell must be unbroken, may be abnormal and show slight stains, but it may not have adhering dirt.

(b) When a stain is localized, approximately one thirty-second of the surface of the shell may be moderately stained. When the moderately stained areas are scattered, approximately one-sixteenth of the surface of the shell may be moderately stained.

(c) The air cell may show unlimited movement and may be free or bubbly, but must not exceed three-eighths of an inch in depth, measured at destination.

(d) The white may be weak and watery.

(e) The yolk may appear dark, enlarged and flattened. It may show clearly visible germ development but may not show the presence of blood due to that development. Small blood clots or meat spots which, in the aggregate, are not more than one-eighth of an inch in diameter may be present.

4. Check quality: The shell is broken or cracked but the membranes of the shell must be intact and the contents of the shell must not leak. A checked egg is of lower quality than a dirty one.

[St. Quarantine Officer, No. 83.02, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82; 11-7-84; 10-17-86)

NAC 583.151 Consumer grades for shell eggs. ([NRS 583.130](#))

1. A grade AA quality lot at destination consists of eggs at least 72 percent of which are AA quality, 10 percent or more of the remaining are A quality and 18 percent or less are B quality. The percentage of B quality must not be more than 1 percent B quality due to air cells over three-eighths of an inch, blood spots (aggregating not more than one-eighth of an inch in diameter), or serious defects in the yolks. Checks must not exceed 7 percent (9 percent for jumbo size). Leakers, dirties or losses due to meat or blood spots, in any combination, must not exceed 1 percent except loss must not exceed 0.3 percent. Other types of loss are not permitted.

2. A grade A quality lot at destination consists of eggs at least 82 percent of which are A quality or better, not more than 18 percent are below A quality, not more than 1 percent are B quality due to air cells over three-eighths of an inch, meat or blood spots (aggregating not more than one-eighth of an inch in diameter) or serious defects in the yolks, not more than 7 percent (9 percent for jumbo size) are checks, and not more than 1 percent are leakers, dirties or losses due to meat or blood spots, in any combination. The loss may not exceed 0.3 percent. Other types of loss are not permitted.

3. A grade B quality lot at destination consists of eggs at least 90 percent of which are B quality or better, not more than 10 percent are checks and not more than 1 percent are leakers, dirties or losses due to meat or blood spots in any combination. The loss may not exceed 0.3 percent. Other types of loss are not permitted.

4. In lots of two or more cases:

(a) For grade AA, each individual case must contain at least 62 percent AA quality eggs.

(b) For grade A, each individual case must contain at least 72 percent A quality eggs.

(c) For grade B, each individual case must contain at least 80 percent B quality eggs.

(d) For any grade, a tolerance of 3.3 percent for eggs in the next lower class by weight is permitted for the lot if no individual case within the lot exceeds 5 percent.

(e) A lot will not be rejected or downgraded because of the quality of a single egg except for loss other than blood or meat spots.

[St. Quarantine Officer, No. 83.03, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82; 11-7-84)

NAC 583.161 Standards for size and weight classification of shell eggs. ([NRS 583.130](#))

#### NEVADA STANDARDS FOR SIZE AND WEIGHT CLASSIFICATION OF SHELL EGGS AT THEIR DESTINATION

Class	Minimum Net Weight Per Dozen (Ounces)	Minimum Net Weight Per 30 Dozen (Pounds)	Minimum Net Weight Per Individual Egg (Ounces)
Jumbo	30	56.0	2 5/12
Extra Large	27	50.5	2 1/6
Large	24	45.0	1 11/12



Medium	21	39.5	1 2/3
Small	18	34.0	Less than 1 5/12
Peewee	15	28	No minimum

[St. Quarantine Officer, No. 83.01, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82; 11-7-84; R052-00, 11-15-2000)

NAC 583.171 Summary of grades for shell eggs. ([NRS 583.130](#))

1. Except as otherwise provided in this section, the grades of shell eggs must be determined at destination in accordance with the following schedule:

Grade of Lot	Required Quality	Percent	Tolerance Permitted Quality
AA	At least 72 percent		
	AA	Of eggs not AA,	
		at least 10.....	A
		Not more than 18.....	B
		Not more than 7.....	Checks
		Not more than 1.....	Leakers, dirties or losses due to meat or blood spots
A	At least 82 percent		
	A or better	Not more than 18.....	B
		Not more than 7.....	Checks
		Not more than 1.....	Leakers, dirties or losses due to meat or blood spots
B	At least 90 percent		
	B or better	Not more than 10.....	Checks
		Not more than 1.....	Leakers, dirties or losses due to meat or blood spots

2. Not more than 1 percent of the eggs which are B quality in an AA or A quality lot may be so classified because of the presence of air cells which are over three-eighths of an inch in depth, meat or blood spots which are, in the aggregate, not more than one-eighth of an inch in diameter, or serious defects in the yolks.

3. Losses because of meat or blood spots may not exceed 0.3 percent in any lot. Other types of loss are not permitted.

4. Nine percent of the eggs in any lot may be checks if the eggs are jumbo size.

[St. Quarantine Officer, No. 83.04, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82)

NAC 583.201 Official samples. ([NRS 583.130](#))

1. As used in this section, “official sample” means a sample drawn by an authorized person to determine the official grade of a lot for size and quality.

2. A sample of equal portions must be taken from evenly distributed parts of a lot to be inspected in accordance with the following procedures:

(a) For lots of less than 50 eggs the official sample must consist of all the eggs in the lot.

(b) For lots of 50 eggs or more but less than one case, the official sample must consist of at least 50 eggs.

(c) For lots of one case or more, the official sample must consist of at least 100 eggs which are taken from a representative number of cases as follows:

Number of Cases in Lot	Number of Cases Represented in Sample
1	1
2 - 10	2
11 - 25	3
26 - 50	4
51 - 100	5
101 - 200	8
201 - 300	11
301 - 400	13
401 - 500	14
501 - 600	16

➡ For each additional 50 cases or fraction thereof over 600 cases, one case must be added to the cases in the sample.

[St. Quarantine Officer, No. 83.10, eff. 3-1-58; A 4-1-72]—(NAC A 9-7-82; 11-7-84)

