

## *Producer Certificates*

In Nevada, state and county health authorities require a producer who sells eggs away from the farm to obtain a **Producer Certificate for Eggs**, issued by the Nevada Department of Agriculture (NDA). Having a producer certificate indicates your eggs are from an “approved source” and can be sold away from the farm to restaurants, stores, cooperatives, at farmers markets, etc.

## *The Certification Process*

Before a **Producer Certificate for Eggs** is issued, an application and questionnaire must be submitted to NDA along with the applicable fee. NDA verifies that your egg production and handling procedures follow good handling practices. They will check to see if the eggs are free from foreign substances or other conditions that would adversely affect the wholesomeness or quality of the eggs by absorption of bacteria or odors. They will also discuss grading and labeling requirements and verify eggs are candled and graded before being packed. The inspector will look at your candling



device to make sure you can clearly view the contents of the egg. NDA (continued)

inspectors will look at how the hens are housed and if feed is being stored to keep out rodents, birds, and other animals. The inspector will also review how eggs are cleaned and stored.

## *Storing and Handling Eggs*

A commercial kitchen is not required for handling eggs, but the handling area and the refrigerator or cooler should be clean and sanitary and separated from the henhouse, other bird species and livestock. Eggs do not need to be washed or sanitized but should be clean and free from nest debris, soil, blood, feces, etc. It is suggested that eggs are stored in a refrigerator dedicated only to storing eggs but in no case should eggs be stored with meat or dairy products. The refrigerator should be maintained at a temperature between 33-45°F. Coolers used to transport eggs should be clean and sanitary, capable of holding eggs during transportation and at the point of sale at a maximum temperature of 45°F when measured at the shell.

## *Packaging*

**Cartons:** Eggs sold away from the farm should be packed in clean, new cartons.



**Flats, bulk, baskets:** Containers other than cartons should be made of a material that can be cleaned and sanitized if necessary.



# Selling Farm Fresh Eggs In Nevada



*Nevada Department of Agriculture*

**Plant Industry Division**

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## Then and Now

At one time nearly everyone had access to locally produced eggs. Egg production eventually became centralized and today most consumers buy their eggs in a store, hundreds of miles away from where the eggs were produced. Increased interest in sourcing food that is locally produced has renewed consumer demand for local, farm fresh eggs.



## Nevada's Egg Regulations

This brochure is designed to familiarize egg producers with Nevada's egg laws and regulations. The goal is to help ensure that consumers continue to have access to locally produced eggs that are fresh and truthfully labeled.

## Requirements for Selling Eggs in Nevada

All eggs sold in Nevada must meet the minimum quality of grade "A". They must not have acquired any offensive odor or taste from other foods, and can't have a poor color as the result of processing, storage or any other cause. The shell must be clean and unbroken, the white clear and firm, and the yolk free from apparent defects.

## Labeling Eggs

Each package of eggs or bulk lot of eggs must be labeled with the following information:

- The producer's name and address.
- The grade of the eggs ("AA" or "A")
- The size of the eggs. This is determined by the weight of a dozen eggs, not the actual physical size of the eggs (See chart). If you do not want to sell your eggs by size, you may use the term "assorted sizes."
- The use of terms such as "Expiration date", "Sell by date" or "Use by date" is not required by law but is recommended. If used, certain rules apply. If an expiration date is used, it must be printed in month/day format and preceded by the appropriate prefix, for example, "EXP" or "Sell by." Expiration dates can be no more than 30 days from the day the eggs were packed in the carton. When the terms "Use by", "Use before" or "Best before" are used to indicate the length of time consumers can expect the eggs to stay fresh, the date used may not exceed 45 days from the date the eggs were packed.\*
- FDA requires all cartons of shell eggs to carry the following safe handling statement:

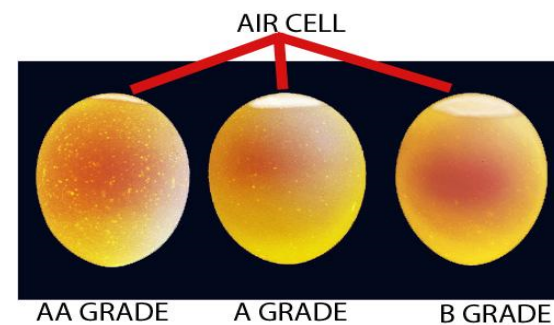
**SAFE HANDLING INSTRUCTIONS:** To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

\* USDA FSIS "Shell Eggs From Farm to Table" 2011

## Grading Eggs

The quality of an egg is determined by the grade of the egg and is not related to size. All eggs are classified according to the U.S. Standards for interior and exterior quality factors. This determines the grade of the egg as AA, A, or B. The grade is most easily determined by candling to gauge the size of the air cell, to view defects inside the egg, and to see cracks in the shell. All eggs sold in Nevada must be candled to view the interior of the egg and must at a minimum meet "Grade A." A commercial candler or home-made version can be used. The air cell must not exceed 3/16th of an inch in depth to be sold as "Grade A."

An egg with a small air cell is a higher quality egg than an egg with a larger air cell.



Use this chart to classify your flock's eggs by size:

Size or Weight Class	Minimum net weight per dozen
Jumbo	30 ounces
Extra Large	27 ounces
Large	24 ounces
Medium	21 ounces
Small	18 ounces
Peewee	15 ounces