Selling Farm Fresh Eggs in Nevada

FAQs

Frequently Asked Questions

Farm Fresh Egg Sales in Nevada

Do I need a producer certificate to sell my eggs?

The Nevada Department of Agriculture (NDA) requires a producer certificate to sell eggs produced in Nevada. Health departments may also require additional permits or licenses to sell your eggs.

Is there a fee for producer certificates?

An application fee is required. The fee is $50 for the first year and $30 each year to renew.

Will there be an inspection?

The NDA will visit your farm to verify the information on your application and egg production questionnaire is correct. Plan ahead as the wait for an inspection can take up to 30 days.

How do I get an application?

The producer certificate application can be downloaded from the NDA's website at **agri.nv.gov/producer_certificate.**

What are the minimum requirements to sell eggs?

It is unlawful to sell eggs in Nevada that do not meet the minimum requirements specified in Nevada Revised Statute (NRS) 583.110 through 583.210. Eggs must be graded for size and quality, and labeled accordingly. Eggs must meet the minimum requirements for "Grade A." Containers must be labeled with egg size and grade, the name and address of the producer and the safe handling statement required by the FDA.

What does "grading" mean?

"Grading" is a classification system based on interior and exterior quality and is designated by the letters AA, A and B. The eggs are examined for interior characteristics either by "candling," which works by illuminating the interior of an egg to see inside the shell or by breaking them open and exterior characteristics by visually examining the outside of the egg. They are then sorted according to weight (size). Grade A is the grade most often sold in store and is the minimum grade that can be sold in Nevada.

What is the "safe handling instruction" statement that has to be on the container?

The statement, "Safe Handling Instructions: To prevent illness from bacteria keep eggs refrigerated, cook eggs until yokes are firm, and cook foods containing eggs thoroughly."

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What is candling?

Candling originated as a method to verify an egg contained a developing embryo. Candling is also used as a step in grading eggs that lets you look inside the egg without breaking it to judge its quality and freshness. Long ago this was done by holding the egg tip before a candle. Eggs are rotated in front of a bright light so the interior can be seen. This allows you to check the size of the air cell at the blunt end with an air cell gauge. Imperfections such as cracks and checks in the shell, blood spots and meat spots in the yolk can also be seen in this way.

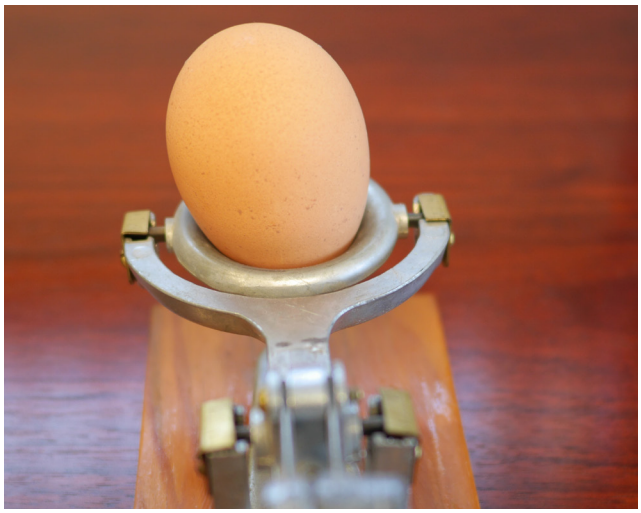
Where can I buy a candler?

Many books and websites on raising chickens include information about candling eggs and how to build your own candler using light bulbs or flashlights. Some feed stores sell candlers although they may have to special order one for you.

Do I have to date my egg cartons?

Although not required by Federal or State law, it is recommended that you include a pack date, sell by date, use by, best if used by or other date which informs the buyer when the eggs were packed or should be used.

If date coding is used, certain rules must be followed. If an expiration date is used, it must be printed in month/day format and preceded by the appropriate prefix, for example, "EXP," "Sell by," or "Not to be sold after." Expiration dates can be no more than 30 days from the day the eggs were packed into the carton.



You may also use the terms "Use by," "Use before" or "Best before" to indicate the period that the eggs should be consumed before overall quality diminishes. Code dating using these terms may not exceed 45 days including the day the eggs were packed into the carton.

What if my hens produce eggs of various sizes? Do I have to sell different sizes separately?

You may label your eggs as "assorted sizes" or "mixed sizes." However, if you used the terms "jumbo," "extra-large," "large," "medium" or "small," the eggs must meet the minimum weight per dozen requirements required by Nevada regulations.

What is the "air cell" and why is it important?

The air cell is the empty space between the white and the eggshell at the large end of the egg. The air cell is used to determine freshness – generally speaking, the smaller the air cell, the fresher the egg.

Do I have to use new egg cartons or can I recycle used ones?

When you sell eggs away from your farm, it is recommended that new, properly labeled cartons are used. Because eggs are considered to be a hazardous food, new cartons are safer for consumers than recycled cartons.

Can I sell my eggs in bulk (not in cartons)?

Eggs can be sold in bulk. When eggs are sold from flats, baskets, boxes, buckets or other bulk containers, a label or a placard must be posted in a visible place stating the grade and size, the farm name and address, and the safe handling statement.

Contact

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