

Requirements for selling shell eggs in New York State

Definition: eggs means shell eggs of domesticated chickens

Regulations and labeling requirements

Cartons and cases must be marked with:



1. The word "eggs".
2. **Grade** – in letters 3/8" or larger
3. **Size** – in letters 3/8" or larger
4. **Count** – may be expressed in dozens
5. **Name, address and zip code** – if other than producers or packer, must so state
6. **All eggs must be identified as to source.** They must bear an appropriate packer identification number, or if labeled "packed by," full name and address is acceptable.
7. The words "**keep refrigerated**" or similar designation
8. "To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.



The above labeling must be on the principal display panel. All labeling must be truthful and in accordance with the facts.

A producer selling eggs of his own production directly to consumers is exempt from grade and size labeling requirements.

Leakers, blood spots, meat spots and other type of loss **may not be sold** for human consumption.

Eggs must be refrigerated at retail and maintained at an internal temperature of 45°F or below. Source identification is already required by the health department on all eggs in institutions, restaurant, etc.

Federal law requires producers with 3,000 birds or more, or anyone packing eggs of other than their own production to be registered in accordance with the egg products inspection act of 1970.

Eggs other than from the domesticated chicken must be labeled according to the facts. There are no official grades or size classifications at present for other types of eggs.

Federal law requires all eggs to be refrigerated and held at 45°F or below immediately after packing, including during transportation.

From New York State Department of Agriculture and Markets website,
<http://www.agriculture.ny.gov/FS/industry/shelleggs.html>.