

Guidelines for Selling Eggs

The following guidelines need to be followed for an individual to sell eggs:

1. Facility must have an annual food permit.
2. Facility must have an approved water and sewage system that meets requirement for a food processor. A residential system is not acceptable.
3. Facility must be separate from living quarters.
4. Facility must have hot and cold water of sufficient quantity to meet processing requirements.
5. Processor must use a USDA approved shell egg sanitizer and have the appropriate test kit.
6. Facility must be equipped with equipment to properly wash and air dry the eggs. The temperature of the wash water must always be 10 degrees F or greater than the temperature of the eggs. The temperature of the wash water must be a minimum of 90 degrees F. The temperature of the approved sanitizer must be at least 10 degrees F greater than the wash water temperature. Appropriate records must be maintained for this procedure.
7. Facility must meet all requirements of the Food Code.
8. Facility must have a three compartment sink to wash, rinse, and sanitize equipment.
9. Eggs cannot be sold in cartons. They can only be sold in bulk or in flats.
10. Facility must have cooling capability to store the eggs at 41 degrees F or less.
11. A placard must be displayed at the point of sale stating the following: "These eggs have not been graded as to quality and weight". The placard must be not smaller than 7 inches by 7 inches in size.
12. The unclassified eggs (washed eggs which have not been graded for size and quality) may have no more checks, dirties, leakers, or loss than those allowed for Florida Grade B eggs.
13. Nest eggs (eggs that have not been washed, sized, or graded for quality) may not be sold to retail outlets, consumers, or public eating places.

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