

EGG PRODUCERS SELLING “UNCLASSIFIED EGGS”, OF THEIR OWN PRODUCTION OFF THE FARM, DIRECTLY TO CONSUMERS

- 108 1. Purpose. This regulation provides that egg producers, as defined herein, be licensed by the Department and meet the requirements set out in this section.
2. Definitions:
- a. Unclassified eggs – Eggs that meet, as a minimum, the U.S.D.A. Grade B Quality Standards.
 - b. Grade B Quality Standards - The shell must be unbroken, may be abnormal, and may have slightly stained areas. Moderately stained areas are permitted if they do not cover more than 1/32 of the shell surface if localized, or 1/16 of the shell surface if scattered. Eggs having shells with prominent stains or adhering dirt are not permitted. The air cell may be over 3/16 inch in depth, may show unlimited movement, and may be free or bubbly. The white may be weak and watery so that the yolk outline is plainly visible when the egg is twirled before a candling light. The yolk may appear dark, enlarged, and flattened, and may show clearly visible germ development but no blood due to such development. It may show other serious defects that do not render the egg inedible. Small blood spots or meat spots (aggregating not more than 1/8 inch in diameter) may be present.
 - c. Egg Producer - A Mississippi egg producer, with 500 or less laying hens or pullets, who sells “unclassified eggs” from his/her own production directly to the consumer off the farm.
 - d. Mechanical Refrigeration - A cooler or refrigerator that operates on a/c or d/c power.
 - e. Ambient Temperature – Is the temperature surrounding the eggs and not the actual eggs’ temperature.
3. Licensing Requirements:
- a. All egg producers shall obtain a “Retail Food Sanitation License-Eggs” by completing the appropriate application and paying the \$10.00 license fee.
 - b. Licenses shall be renewed annually.
 - c. A copy of the “Retail Food Sanitation License-Eggs” shall be displayed and made available to the consumer at the location where the eggs will be offered for sale.
4. The following requirements must be met by all egg producers:
- a. Clean Eggs. Egg producers must sell eggs that are cleaned in accordance with Department guidelines or other cleaning methods accepted by industry.
 - b. Temperature and Storage Requirements.
 - i. Clean dry eggs shall be refrigerated within 36 hours after the time of lay.
 - ii. Eggs shall be maintained at or below 45°F ambient temperature until sold to the consumer.

- iii. Eggs offered for sale to the consumer shall be stored under mechanical refrigeration.
 - iv. During transportation, only, the use of dry ice or commercial ice packs may be used, provided there is no leakage or melting. The use of ice or gel packs is prohibited.
 - v. A small NSF approved thermometer shall be kept in the cooler with the eggs to assure that the correct ambient temperature is being maintained at all times.
- d. Packing and Labeling Requirements:
 - i. The egg container or the label on the container shall have the following:
 - A. name and address of the egg producer;
 - B. the wording, "Keep Refrigerated;"
 - C. the statement "SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm and cook foods containing eggs thoroughly." This label statement shall appear prominently and conspicuously, with the words "SAFE HANDLING INSTRUCTIONS" in bold type, on the information panel or principal display panel of the container.
 - D. the word "eggs,"
 - E. the numerical count of the contents; and
 - F. the date of pack (examples – 01/01/11, January 1, 2011, Jan. 1, 2011).
 - ii. If egg cartons are to be used that were previously labeled and used by an egg company, all labeling of the previous company shall be obscured or blackened out where this information is not visible to the consumer. No labeling shall indicate that the eggs are graded by U.S.D.A.; therefore, the shield must also be obscured, removed or blackened out.
- e. Sale of Eggs Prohibited Past Pack Date. No eggs that have exceeded 30 days from the date of pack, including the date of pack, shall be sold by egg producers in the Mississippi channels of trade.
- f. Animal Health Requirement. For any eggs sold by an egg producer off the farm at another location, the layers are required to have NPIP (National Poultry Improvement Program) testing by the Mississippi Board of Animal Health.

(Adopted May 3, 2011.)

Source: Miss. Code Ann. §69-1-18 (Rev. 2005).