

# SELLING BACKYARD CHICKEN EGGS: WHAT TO KNOW

The Utah Department of Agriculture and Food



## WHERE CAN I SELL MY BACKYARD CHICKEN EGGS?

- Can:**
- Direct-to-consumer (the end user of the product)
  - Restaurants (subject to inspection by local health dept.)



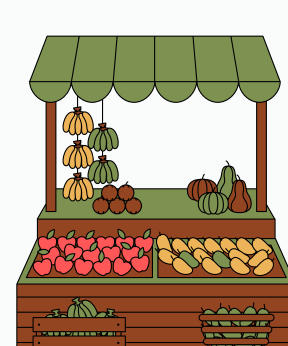
Farmers Markets



Home Pickup

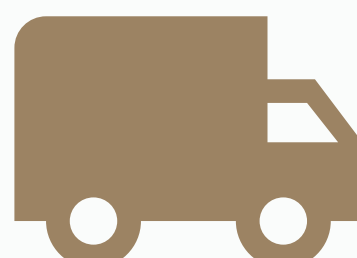


Restaurants



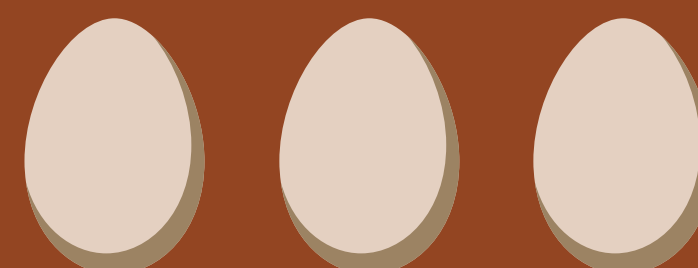
Farm Stands

- Cannot:**
- Eggs cannot be sold to grocery stores or across state lines



## Who is considered a small egg producer?

A producer of shell eggs having less than 3,000 layers, selling only direct-to-consumer, and who is exempt from 21 C.F.R Chapter 1, Part 118, Production, Storage, and Transportation of Shell Eggs.



## Labeling Requirements

- Must use self-adhesive labels containing the following:

- Common name of the food: Eggs
- Quantity of eggs
- Name + address of egg producer
- "KEEP REFRIGERATED"
- "SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: Keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly."

Eggs are to be sold within 30 days of production and used or discarded within 45 days of production

## Packaging & Transport

- Packaging must have required labeling
- Packaging must be clean and new
- Eggs must be transported in a clean, portable cooler that maintains 45 °F or less until eggs are distributed to a restaurant or sold to the end consumers



### DO'S:

- Store packaged eggs at 40-45 °F
- Have a sanitary designated work area
- Clean and sanitize work surfaces before each use
- Wash hands before handling or packaging eggs
- Store eggs in a designated refrigerator
- Clean eggs by rinsing them with warm water



### DON'TS:

- Submerge shell eggs in water or other solutions
- Use cleaners that are not food-grade
- Handle eggs in domestic living areas such as kitchens, laundry rooms, bathrooms, etc.

