

## Egg Vendor Checklist

### Temperature Control

- When storing and transporting, the eggs shall always be maintained at or below 45°F ambient temperature until sold to the consumer.
- During all storage and transportation, eggs shall be stored under mechanical refrigeration (in a refrigerator and/or cooler with a/c or d/c power). 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.
- 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.

### Packaging and Labeling

- Eggs should be packed no later than 7 days from the date of lay.
- The egg container or the label on the container shall have the following:
  - 1) name and address of the egg producer;
  - 2) SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm and cook foods containing eggs thoroughly. (The 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.) ;
  - 3) the words, "eggs";
  - 4) the numerical count of the contents; and
  - 5) the date of pack (examples – 1/1/11, 01 /01/11, January 1, 2011, Jan. 1, 2011).
- 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.

### Animal Health Requirement

- For any eggs sold off the farm, at another location (farmers market, etc.), the layers shall have NPIP (National Poultry Improvement Program) testing by the Mississippi Board of Animal Health. To schedule testing, contact Betty Roberts by email at BettyR@mdac.state.ms.us or by phone at 601-832-3351. Testing must have occurred prior to receiving "Retail Food Sanitation License-Eggs."

### Licensing Requirements

- Egg vendors must obtain a "Retail Food Sanitation License-Eggs" from the Mississippi Department of Agriculture and Commerce by completing the appropriate application and paying the \$10.00 license fee annually. To obtain a license, call (601) 359-1148.
- A copy of the "Retail Food Sanitation License-Eggs" shall be displayed and made available to the purchaser at the location where the eggs will be offered for sale.

