Selling Eggs



Eggs may be sold <u>from home</u> without a license and without inspection if there are 500 or fewer hens. See ORC 3717.22 (B) (8). <u>To sell eggs anywhere but home</u>, a retail food establishment license from the local health department is required.

The Ohio Uniform Food Safety Code requires that all food sold from a licensed facility must be from approved sources. See OAC 3717-1-03.1 (A) (1). To be an "approved source" of eggs, an inspection must be obtained from the Ohio Department of Agriculture (ODA).

Contact Information for Inspection:
Ohio Department of Agriculture – 614-728-6250.

ODA will inspect a flock/producer for the following criteria:

- A suitable cooler to hold the eggs at 45°F or less. Note per Ohio Uniform Food Safety Code, a licensed Food Service Operation or Retail Food Establishment must hold eggs at 41°F or less.
- Safe Handling instructions are on the packaging. (See any egg carton at Krogers, Meijers, etc.)
- An accurate count on the packaging.
- A statement noting the eggs are mixed size and ungraded is on the packaging. Note: If a producer has the means, he/she may size the eggs and label them appropriately. However, grading can only be performed by USDA.
- Name and address of producer is on packaging.
- Packed date (which absolutely has nothing to do with a consume-by or laid-on date) is on the packaging.

Egg cartons may be reused from another packer, but all information regarding the original contents must be covered or corrected. For example, the grade and size must be covered if the eggs are not graded or sized.

Eggs do not have to be washed, but are much more appealing to the consumer if they are washed. Wash eggs in at least 90°F water. CAUTION: If egg and water temperature differ by more than 50°F, cracks or checks are likely to appear.

