

Interested in Selling Eggs?

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The desire for homegrown foods has inspired people to raise chickens for fresh eggs. Few producers have gone beyond home use and are selling their shell eggs. Depending on where you are selling your shell eggs, there are state rules you need to know.

First, shell chicken eggs sold in Hawai'i must meet HDOA grading and egg carton labeling requirements. Go to:

<http://hdoa.hawaii.gov/qad/files/2012/12/AR-46.pdf>

Hawai'i Department of Health (HDOH) requires a food permitted facility to process (wash and pack) various kinds of eggs for sale. HDOH Sanitation Branch is responsible for food establishment permit to sell eggs at retail or wholesale level.

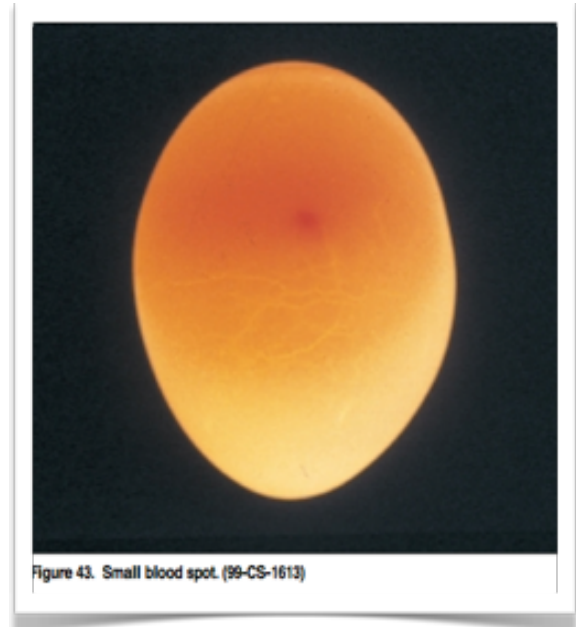
<http://health.hawaii.gov/san/permit-applications/>.

Farmers selling on the farm or at farmer's markets directly to the consumer must have a temporary food permit. Temporary food permits are valid for 20 days of sale within a 120-day period.

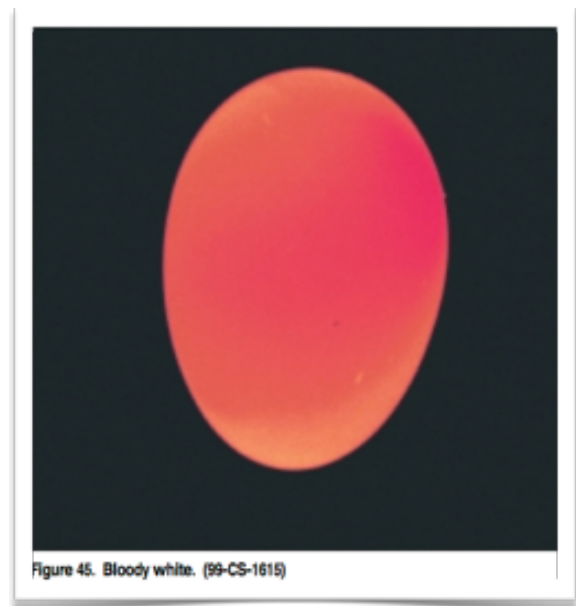
All eggs for sale at retail establishments or farmers markets must be clean, with no visible soiling or stains on the shell. Although not required, washing and sanitizing is highly recommended.

Eggs sold at retail must also meet USDA Grade B standards. Egg grade is based on internal and external quality, size, and weight. Candling is a process of passing a bright light behind the egg to determine internal quality. Check for cracks in the shell, size of air cell, white that is clear and firm with no discoloration, yolk free of blood/meat spots, firm and intact and an interior free of chick, foreign materials, rot or off color.

Eggs can range in size from Peewee, Small, Medium, Large, Extra Large or Jumbo. The weight of the egg will determine the size of the egg used to label the egg carton.



Blood spot in egg.



Bloody white.

Hawaii Department of Agriculture requires egg cartons include the following information.

- Origin - (Island, mainland, etc.)
- Grade (AA, A, B)
- Size (Jumbo, Extra Large, Large, Medium, Peewee)
- Quantity (Dozen, 18 eggs, etc.)
- Commodity (Eggs)
- Shell treated (if applicable)

All eggs for sale must be refrigerated at 45°F or less.

For more information on managing your flock or requirements for selling shell eggs in Hawai'i, contact your local Cooperative Extension or go to the web for information on small flock poultry management. www.ctahr.hawaii.edu/poultry/.

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