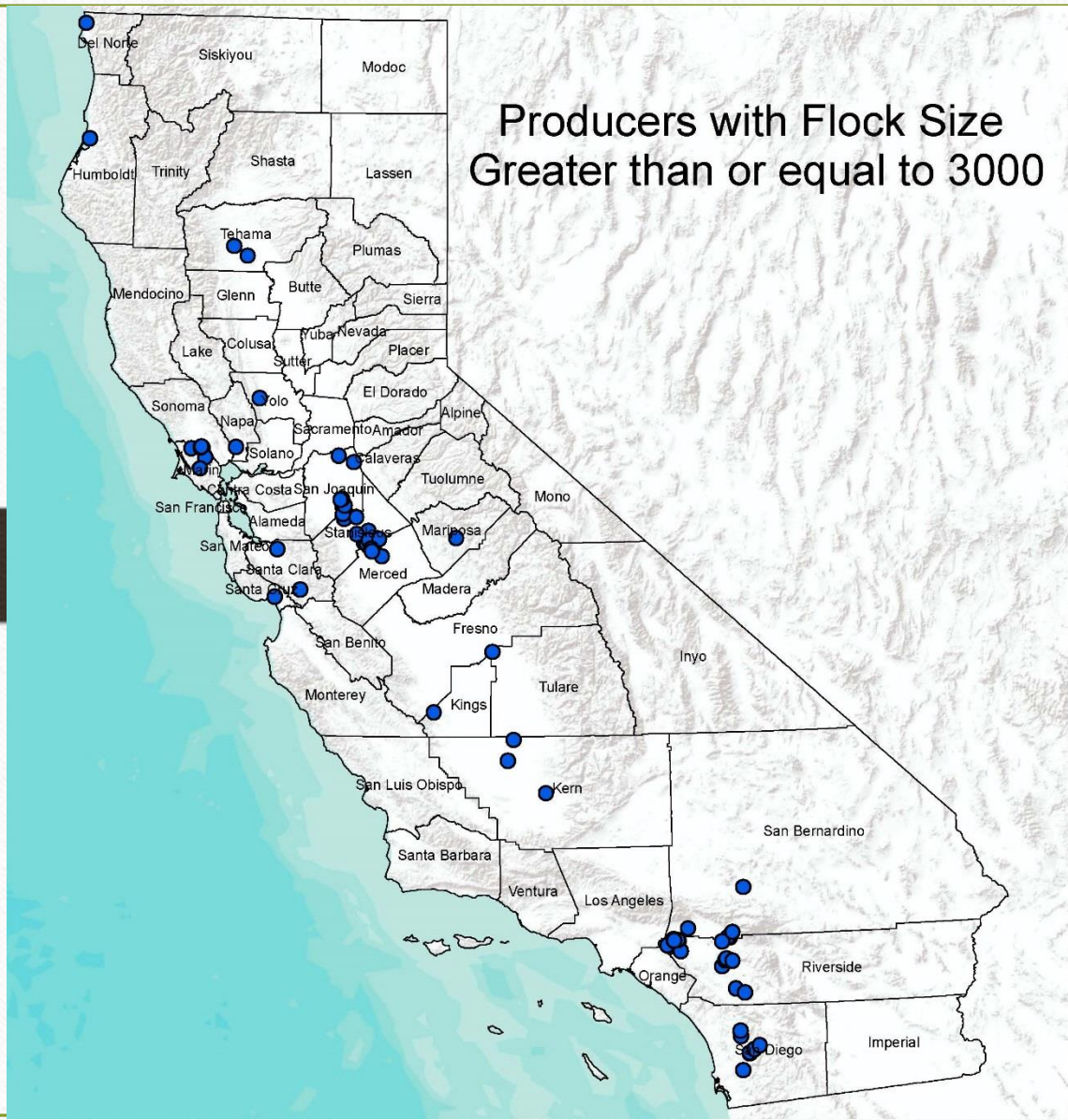
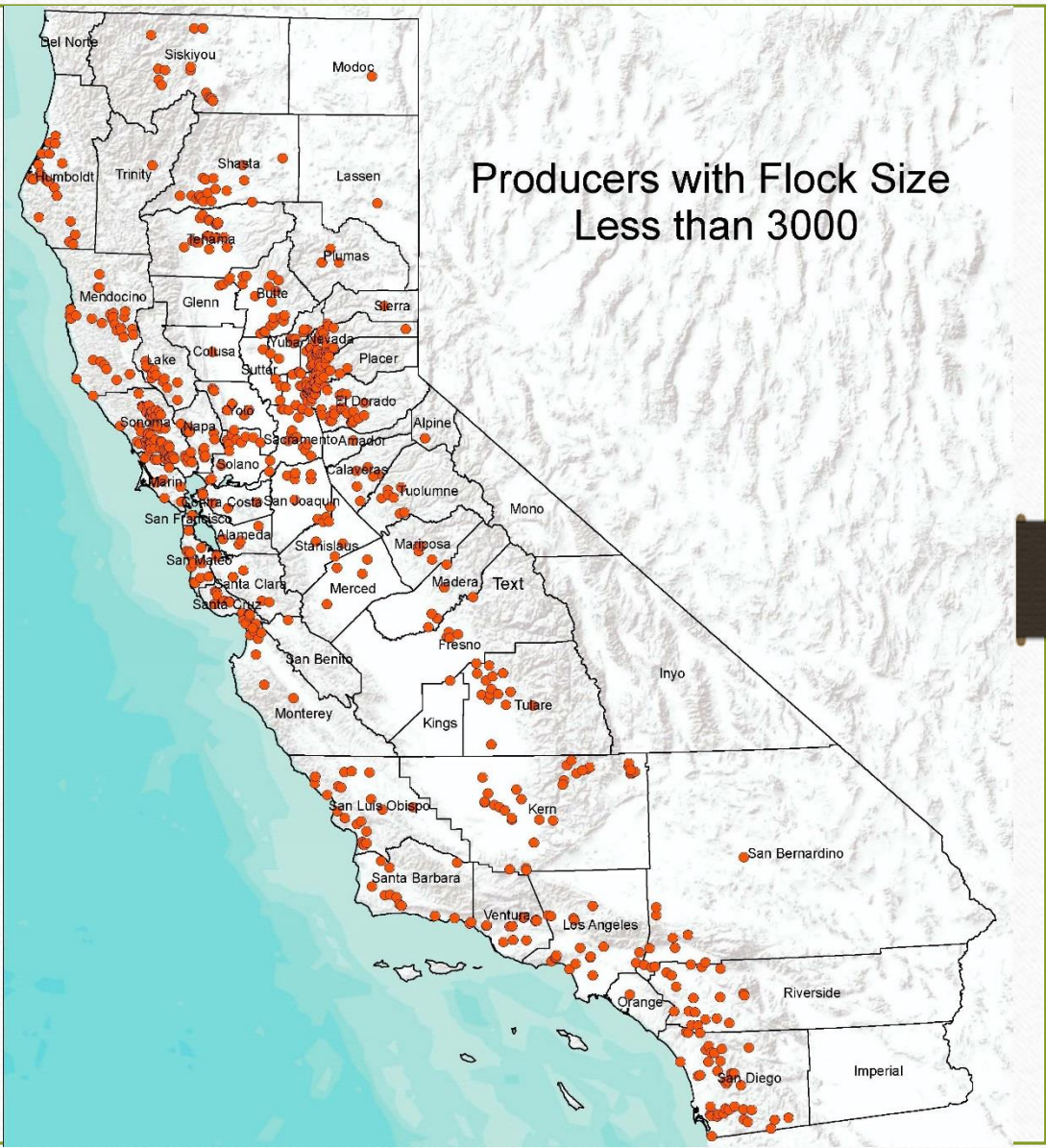


Training the Trainer

Producers with Flock Size Greater than or equal to 3000



Producers with Flock Size Less than 3000





EGG SAFETY AND QUALITY MANAGEMENT PROGRAM



The Egg Safety and Quality Management Program (ESQM) is the regulatory authority for shell eggs and egg products produced, shipped, or sold in California. The mission of the program is to ensure that eggs sold in California are of known quality, origin, grade and size. They also must be properly handled, labeled, transported and refrigerated and are wholesome and safe to eat. Anyone engaged in the production, sales, or handling of shell eggs or egg products in California must register with CDFA.

SOME OF THE REQUIREMENTS FOR EGG HANDLERS ARE:

- **LABELING:** Consumer-grade packages or containers of eggs must state all of the following: name, address, zip code, *size, *grade, quantity, the words "keep refrigerated," and either the USDA plant of origin code number, the USDA Shell Egg Surveillance number, (if applicable) or California state handler code, sell-by date, *Shell Egg Food Safety Compliant (or "CA SEFS Compliant" for short), Julian date of pack (the consecutive day of the year that the eggs were packed, in Julian date format. Example - The Julian date for January 1 is 001, the Julian date for December 31 is 365).

*Must be printed in font ¼ inch or larger

- **QUALITY:** All shell eggs shall be graded and sized. The established grades of eggs are: AA, A, and B. The established sizes of eggs are: pee-wee, small, medium, large, extra large, and jumbo.
- **REFRIGERATION:** Shell eggs must be maintained at a temperature of 45° Fahrenheit or less.
- **DEFECTS:** Shell eggs for human consumption must not exceed the tolerances for defects such as checks, leakers, dirty eggs, inedible or loss eggs.

EGG RESOURCES

[New Regulations for Marketing Eggs in California](#)

[Complying with FDA Egg Safety Final Rule](#)

[California Shell Egg Food Safety Regulation Guidance](#)

[California Code of Regulation 1350 and January 1, 2015 Compliance](#)

New - [California Shell Egg Food Safety Compliant](#)

[Code of Regulations](#)

[CA Food & Agricultural Code](#)

[U. S. Dept. of Agriculture \(Poultry\)](#)

[American Egg Board](#)

[National Egg Regulatory Officials](#)

ESQM District Map



ESQM Program District Map

[Egg Handlers Registration Application](#)

[Quick Reference Guide](#)

[Shell Egg Handler Information](#)

[Letter to Industry for Fee Change](#)

[Current Registered Egg Handlers](#)

Click Here to Open Webpage

California Code of Regulations § 1351.

Definitions - General Terms

- a) “Balut.” Shell eggs from any species of fowl, removed from incubation after partial embryo development, intended for human consumption.
- b) “Case.” Quantity of 30 dozen eggs.
- c) “Denature.” Application of a substance which, by sight or smell, readily identifies an egg, or egg meat, as unfit for human consumption.
- d) “Inedible.” Any eggs of any of the following descriptions: black rots; yellow rots; white rots; mixed rots; sour eggs; green whites, stuck yolks; moldy eggs; and eggs showing embryo development at blood ring stage or beyond.
- e) “Loss.” Any egg classed as “inedible”; also eggs with contents leaking, frozen, cooked, contaminated or which contain bloody whites, large blood/meat spots, or other foreign matter.
- f) “Lot.” Any number of containers labeled with one size, grade, brand and code date and in one location.
- g) “Origin Grade.” Standards applicable to eggs at the plant where processed.
- h) “Processed.” Shell eggs that have been washed, cleaned, sanitized, candled, graded, sized, and placed in containers.
- i) “Regraded.” Shell eggs that have been processed.
- j) “Restricted eggs.” Shell eggs classed as dirties, checks, leakers, loss, inedibles, and incubator rejects.

Fresh Egg Grading and Sorting Machine



Coding, Mineral Oil Spraying

Portable Egg Washer/ DIY Egg Washer



Egg Cleaning Procedures for Small On-Farm Operations

OBASKET SUBMERSION TYPE - (This machine is primarily used for on farm egg washing and usually holds between four and ten gallons of solution.)

1. Eggs should be gathered frequently and should be washed immediately after collection.
2. It is important that the wash water be 20° F higher than the egg temperature. Use only those machines where the temperatures can be regulated and monitored by thermometer. Suggested temperatures are between 110° F and 125° F. Follow the manufacturer's instructions and never let the temperatures fall below 110° F.
3. Use good quality detergent. The amount is dependent on the capacity of the machine. **Do not use household detergents – they may cause undesirable flavors in the eggs. Follow the manufacturer's recommendations for the amount and kind of detergent to use.**
4. Eggs should not be immersed longer than is necessary to clean them. Depending upon how bad the eggs are soiled, two to three minutes should be ample time. Because egg contents damaged by prolonged exposure to high water temperatures, a timing device should be used to avoid leaving eggs in the machine for more than three minutes. Depending upon the make and model of egg washer, as well as the degree of soiled eggs, no more than two to five baskets of eggs should be washed before replacing the solution.

Egg Cleaning Procedures for Small On-Farm Operations (cont.)

5. Use only potable water which does not exceed 2 ppm iron. This is very important because bacteria will grow in and on the egg when supplied with a very small amount of iron.
6. Spray rinse eggs with water heated to at least 3° F to a maximum of 10° F (some suggest 20° F) warmer than the detergent solution. For best results, dip the baskets into a sanitizer solution after rinsing. The sanitizer solution must be 3-10° F (some suggest 20° F) warmer than the detergent solution. NEVER expose the eggs to greater than 128° F. Most sanitizer solutions are chlorine based. When using a sanitizer follow the manufacturer's instructions. Usually a minimum of 100 ppm sanitizer should be maintained when applied to eggs. Test kits are available to determine strength of sanitizer solutions.
7. Allow eggs to dry before packing. Never put wet eggs into cartons or boxes because bacteria can be picked up by the wet eggs very easily.
8. Be sure to clean and sanitize all of your equipment each time it is used. This will prevent the build up of bacteria and calcium deposits.

California Code of Regulations § 1353.4 Size Standards for Individual Shell Eggs.

The shell egg size standards for consumer grades are indicated in the following table. Tolerance for individual eggs at the next lower size is 4 percent.

Size or Weight Class	Grams	Grains	Ounces
Jumbo	68.51	1,057	2 5/12
Extra Large	61.42	948	2 1/6
Large	54.34	839	1 11/12
Medium	47.25	729	1 2/3
Small	40.16	620	1 5/12
Pewee		No minimum	

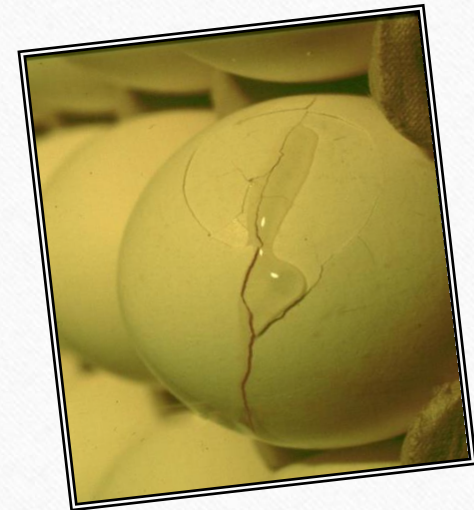
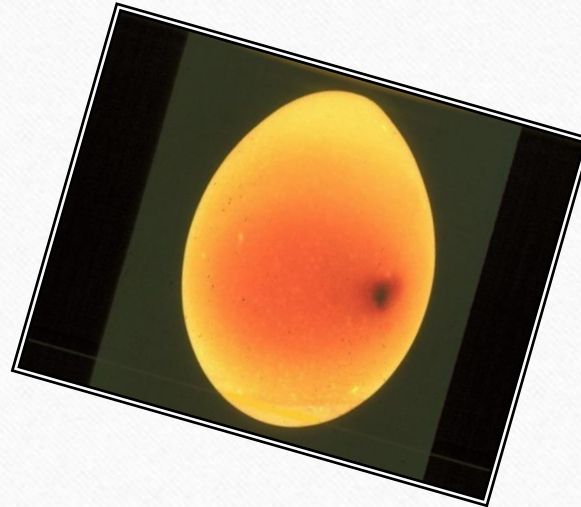
ESQM Defect and Tolerance Review

2015

Annual County Workshops



Egg Defects, Size Requirements & Tolerances



Leaker

Defined:

An egg having a break in the shell and membranes, with contents exuding or free to exude.

Leakers are classified as a loss.

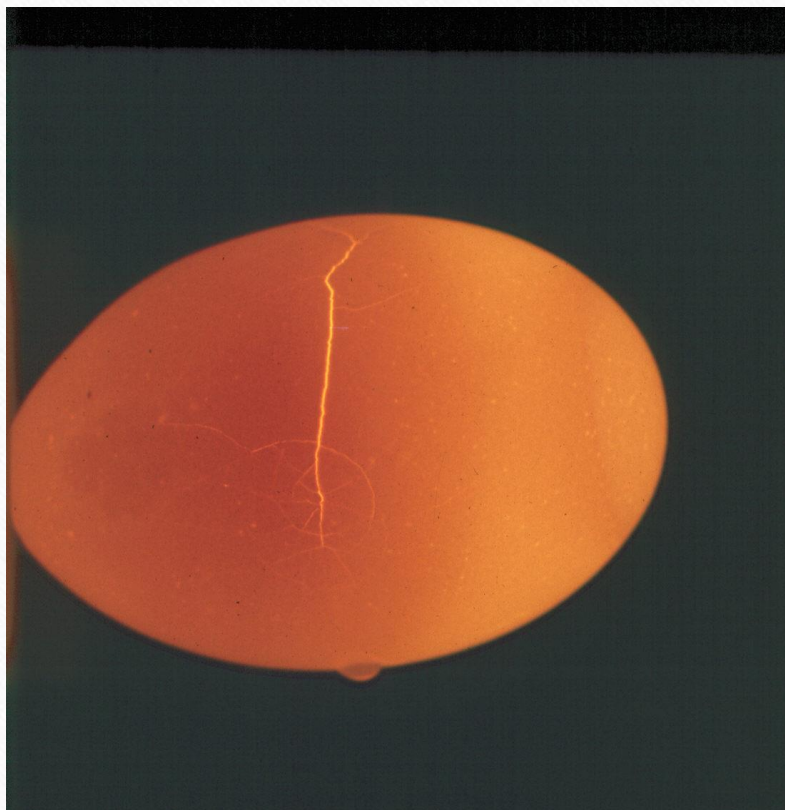
Loss Tolerances:

Grade AA, A, B at Origin, 0.5%

Grade AA, A, B at Destination, 1%



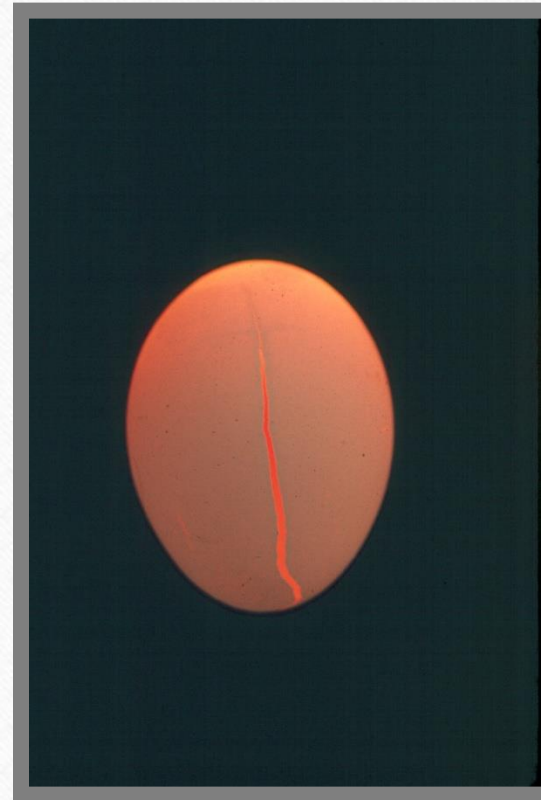
Leaker (cont.)



Loss

Defined:

Any egg classified as “inedible”, also eggs with contents leaking, frozen, cooked, contaminated or which contain bloody whites, large blood/meat spots, or other foreign material.



Frozen

Dirty

Defined:

An egg that is unbroken, with dirt or foreign material adhering to its surface, or has prominent stains, or moderate stains greater than permitted in B quality.

Dirty eggs are classified as a loss.

Loss Tolerances:

Grade AA, A, B at Origin, 0.5%

Grade AA, A, B at Destination, 1%



(Manure)

Dirty (cont.)

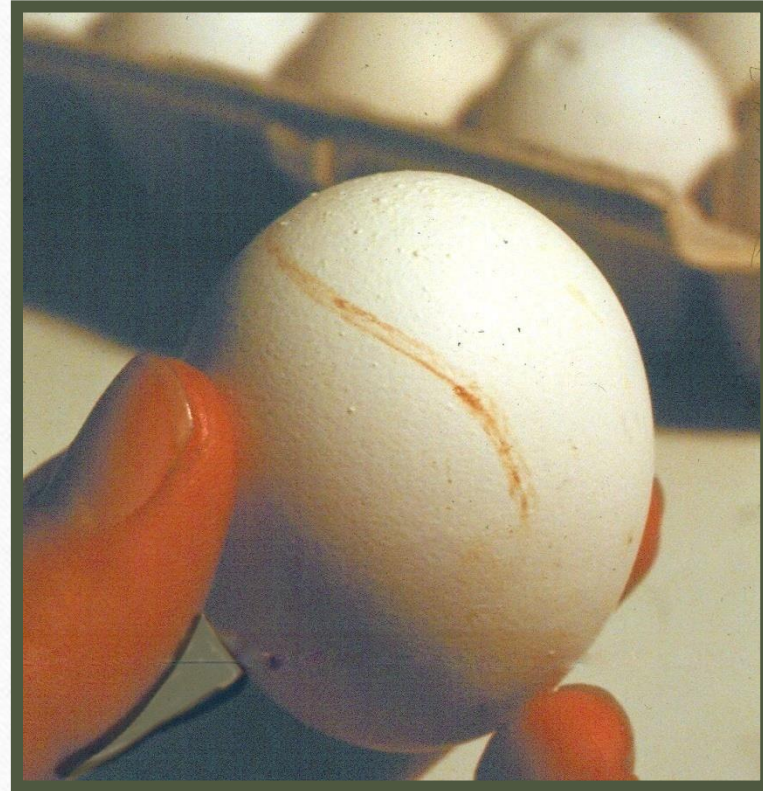


Egg Yolk

Dirty (cont.)



Chicken Feathers



Chicken Manure

Dirty — Adhering foreign material

What's this?

Adhering foreign material



Score as ?

Dirty
0.5% Origin
1.0% Destination

Mold



Is this egg a dirty??

Moldy eggs are scored as an inedible

Stained Shell Eggs

There are 3 stain densities to consider in grading eggs:
Slight Moderate Prominent.



Slight Stain



Slight stains and cage marks are considered Grade B, except when they apply to the definition of clean.



Grade B

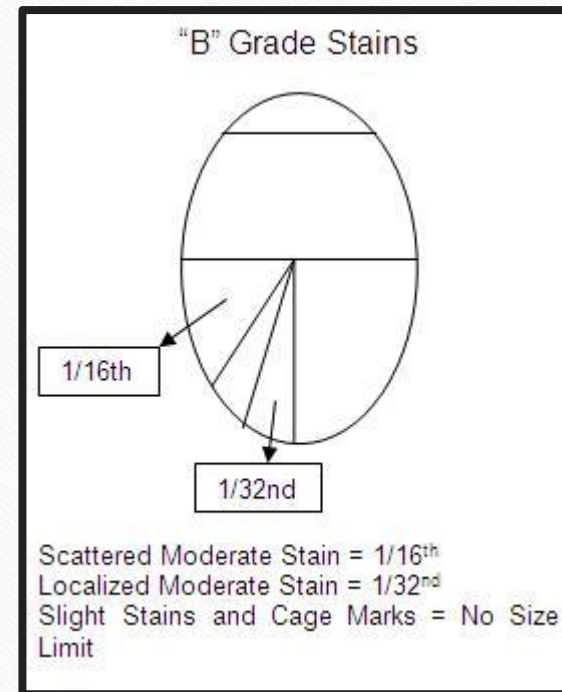
Cage Marks



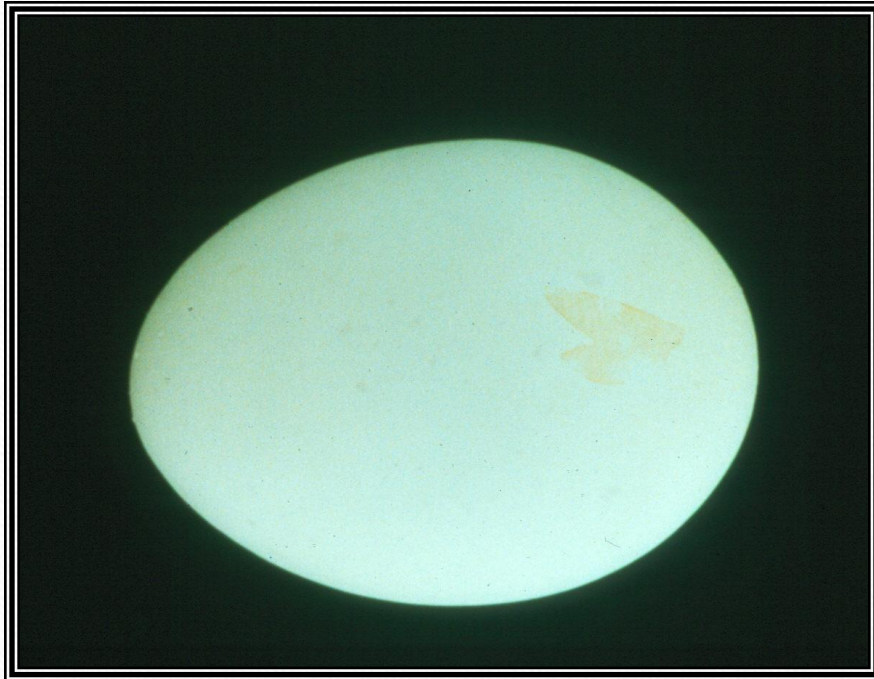
Grade B

Moderate Stains

Moderate stains are acceptable as Grade B if they are limited to a specific dimension on the shell area no longer than $1/16$ th of the shell surface. A localized moderate stain, confined to $1/32$ nd of the area of the egg surface is also a Grade B.



Moderate Stains (cont.)

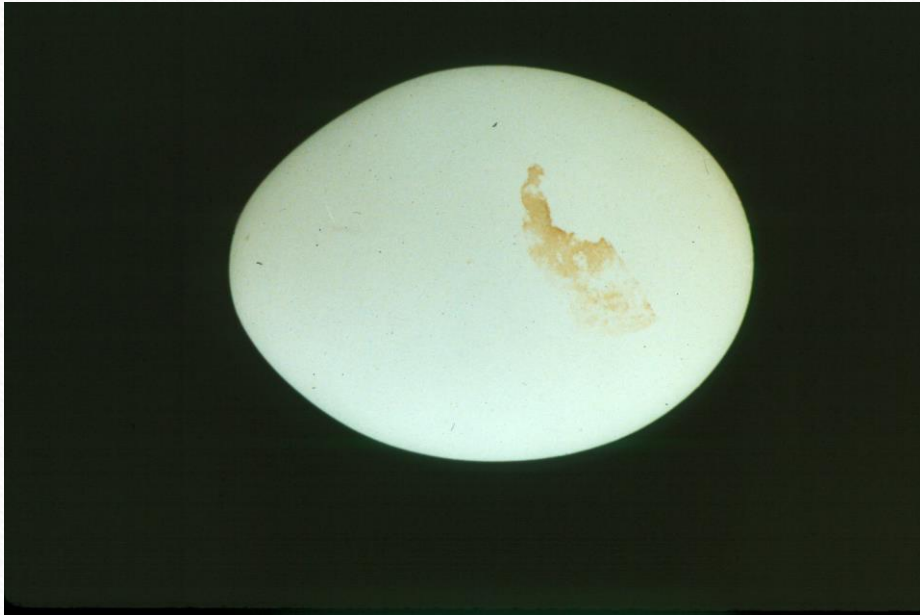


Grade B



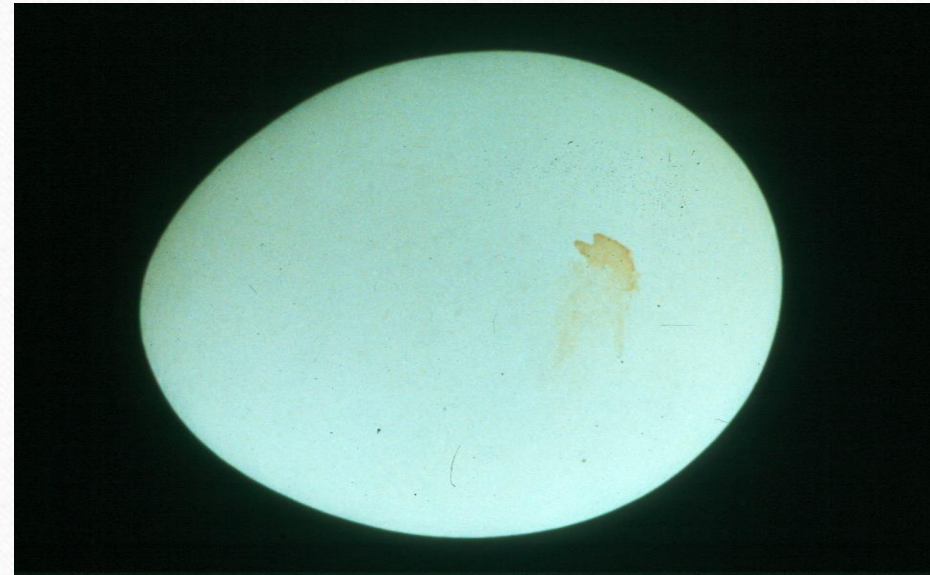
Dirty

Prominent Stains



Dirty

Prominent stains are not permitted – Score as dirty



State Grades

What are the State Grades?

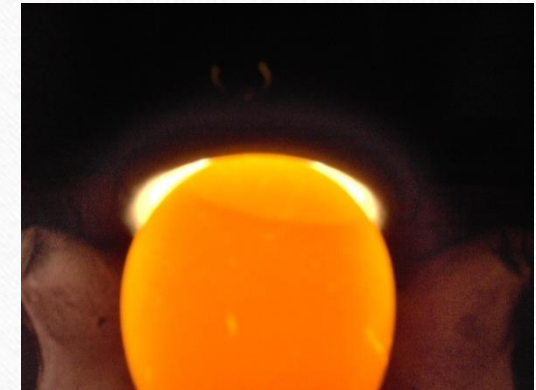
Grade **AA, A, B**

Initial factor that determines the Grade of an egg?

Size of air cell

Fresher the egg, smaller the air cell
Staining on the shell may also effect grade

- AA & A are required to be clean.
- B grade is allowed some staining on the shell.
- 1/16th scattered moderate stain
- 1/32nd localized moderate stains



State Grades (cont.)

Two Types of Grade tolerances

1. **Origin grades**, applied at production.
2. **Destination grades**, applied at wholesale and retail facilities.

Destination grades have a higher tolerance to allow for defects that may occur during transportation and/or consumer handling

Origin Grades

GRADE	QUALITY REQUIRED	TOLERANCE PERMITTED	
		PERCENT	QUALITY
AA	85% AA	15%	A, B
		WITHIN THIS 15% 5%	CHECKS (7% Jumbo)
		1%	C
		0.5%	LEAKERS, DIRTIES, OR LOSS (due to blood or meat spots)
A	85% A or better	15%	B
		WITHIN THIS 15% 5%	CHECKS (7% Jumbo)
		1%	C
		0.5%	LEAKERS, DIRTIES, OR LOSS (due to blood or meat spots)
B	85% OR better	15%	C
		WITHIN THIS 15% 10%	CHECKS
		0.5%	LEAKERS, DIRTIES, OR LOSS (due to blood or meat spots)

Destination Grades

GRADE	QUALITY REQUIRED	TOLERANCE PERMITTED	
		PERCENT	QUALITY
AA	80% AA	20%	A, B
		WITHIN THIS 20% 7%	CHECKS(9%Jumbo)
		1%	C
		1%	LEAKERS, DIRTIES, OR LOSS (of this 1%, not over 0.5% loss due to blood or meat spots)
A	80% A or better	20%	B
		WITHIN THIS 20%	
		7%	CHECKS (9% Jumbo)
		1%	C
		1%	LEAKERS, DIRTIES, OR LOSS (of this 1%, not over 0.5% loss due to blood or meat spots)
B	80% OR better	20%	C
		WITHIN THIS 20% 10%	CHECKS
		1%	LEAKERS, DIRTIES, OR LOSS (of this 1%, not over 0.5% loss due to blood or meat spots)

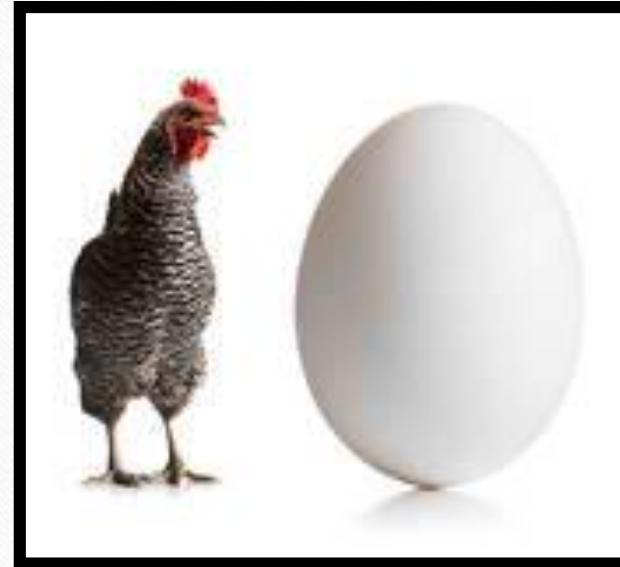
Exceptions to Tolerances

One Over Egg

Rule

Applies to Loss and Inedible
Eggs ONLY

(Does NOT apply to checks)



**No lot shall be rejected due to a single
inedible or loss egg.**

Shell Eggs Size Requirements



<u>Size or Weight class</u>	<u>Ounces</u>	<u>Grams</u>
Jumbo	2 5/12	68.51
Extra Large	2 1/6	61.42
Large	1 11/12	54.34
Medium	1 2/3	47.25
Small	1 5/12	40.16
Pee Wee	No Minimum	

UNDERWEIGHT TOLERANCE

—
4% of the next lower size.

Shell Egg Handler Registration Information

How does someone register
with CDFA, ESQM?
*By completing a registration
application*

The egg handler registration form may be obtained by
visiting the ESQM website:

<http://www.cdfa.ca.gov/abfss/mpes/esqm.html>

The certificate of registration is non-transferable
. Once the application is processed, the applicant will be issued
an egg handlers' registration number. **Anyone doing business
in California must have a CALIFORNIA
REGISTRATION NUMNER.**

Unregistered egg handlers are
usually found at:
*Certified Farmers Markets, swap
meets and small producers selling
from premises.*

Air Cell Gauge (1)

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE
1220 N STREET
SACRAMENTO, CA. 95814

EGG SAFETY AND QUALITY MANAGEMENT – AIR CELL GAUGE

INDIVIDUAL WEIGHTS

SIZE

<u>OR WEIGHT CLASS</u>	<u>OUNCES</u>	<u>GRAMS</u>
JUMBO	2 5/12	68.51
EXTRA LARGE	2 1/6	61.42
LARGE	1 11/12	54.34
MEDIUM	1 2/3	47.25
SMALL	1 5/12	40.16
PEE WEE – less than	(NO MINIMUM)	
Underweight Tolerance	4% lot tolerance	

SAMPLE SELECTION – 5 LAYER CARTONS

Case No. 1 Layer 1-2-3
Case No. 2 Layer 3-4-5
Case No. 3 Layer 2-3-4
Case No. 4 Layer 1-2-5
Case No. 5 Layer 1-4-5
over 5, repeat above sequence

ORIGIN GRADE AA
1/8 INCH

GRADE B
3/8

DESTINATION
GRADE A
1/4

ORIGIN GRADE A
DESTINATION GRADE AA
3/16

Air Cell Gauge (2)

EGG SAFETY AND QUALITY MANAGEMENT – AIR CELL GAUGE

OFFICIAL SAMPLE

When a lot consists of less than 50 eggs, all the eggs shall be examined. For a lot less than 1 case, but more than 50 eggs a minimum of 50 eggs shall be examined.

1 case.....	100 eggs
more than 1 to 10 cases.....	100 eggs from each of 2 cases
more than 10 to 25 cases.....	100 eggs from each of 3 cases
more than 25 to 50 cases.....	100 eggs from each of 4 cases
more than 50 to 100 cases.....	100 eggs from each of 5 cases
more than 100 to 200 cases.....	100 eggs from each of 8 cases
more than 200 to 300 cases.....	100 eggs from each of 11 cases
more than 300 to 400 cases.....	100 eggs from each of 13 cases
more than 400 to 500 cases.....	100 eggs from each of 14 cases
more than 500 to 600 cases.....	100 eggs from each of 16 cases

For each additional 50 cases or fraction thereof in excess of 600 cases, one additional case shall be included in the sample.

*Initial sample is half of official, rounded up.

Air Cell Gauge (3)

ORIGIN GRADES

	<u>Percent</u>	<u>Quality</u>
Grade AA		
85% AA	15%	A, B
	15%	
	Checks (7% Jumbo)	
	C Quality	
	Leakers, Dirties, or Loss (due to blood or Meat spots)*	
Grade A		
85% A or Better	15%	B
	15%	
	5%	Checks (7% Jumbo)
	C Quality	
	.5%	Leakers, Dirties, or Loss (due to blood or Meat spots)*
Grade B		
85% B or Better	15%	C
	15%	
	10%	Checks
	.5%	Leakers, Dirties, or Loss (due to blood or Meat spots)*

***No lots of eggs shall be rejected due to a single loss or dirty egg. – One Egg Rule does not apply to checks.**

Air Cell Gauge (4)

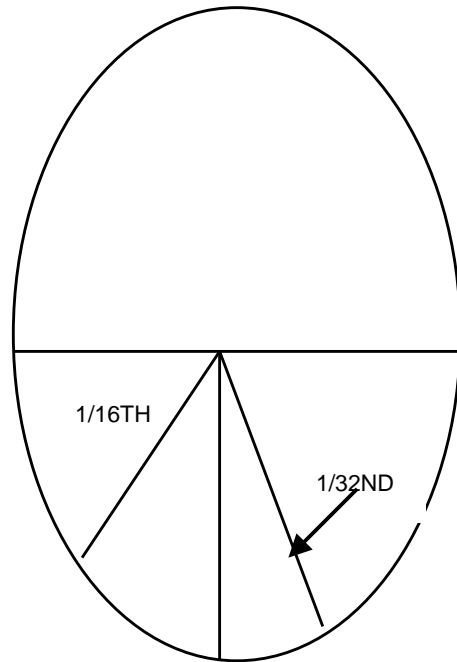
DESTINATION GRADES

	<u>Percent</u>	<u>Quality</u>
Grade AA		
80% AA	20%	A, B
	20%	
	Checks (9% Jumbo)	
	C Quality	
	Leakers, Dirties, or Loss (of this 1% not more than .5% loss due to blood or meat spots)*	
Grade A		
80% A or Better	20%	B
	20%	
	7%	Checks (9% Jumbo)
	C Quality	
	Leakers, Dirties, or Loss (of this 1% not more than .5% loss due to blood or meat spots)*	
Grade B		
80% B or Better	20%	C
	20%	
	10%	Checks
	Leakers, Dirties, or Loss (of this 1% not more than .5% loss due to blood or meat spots)*	

***No lots of eggs shall be rejected due to a single loss or dirty egg. – One egg rule does not apply to checks**

Air Cell Gauge (5)

"B" GRADE STAINS



1/4 inch labeling minimum

Scattered Moderate Stains –
1/16th of the Surface Area

Localized Moderate Stains –
1/32nd of the Surface Area

Slight Stains and Cage Marks –
No Size Limit

● 1/8" Area

Air Cell Gauge (6)

EGG DEFECTS RANKED BY DEGREES OF SERIOUSNESS:

1. Inedibles
2. Loss
3. Dirties
4. Combination
5. Checks
6. Underweights
7. Undergrades
8. Improper Markings

Unlawful Acts

- 27631 Violation of any provision of the Food and Ag. Code or CA. Code of Regulations.
- 27632 Marks eggs "Produced in California" when they are not.
- 27633 Handle eggs without first registering.
- 27634 Use a container bearing a name/brand without ownership or authorization.
- 27635 Sell eggs "Fresh" if they are over 30 days old or less than "A" quality.
- 27637 Make a false, deceptive, or misleading statement concerning quality, size or condition of eggs.
- 27638 Fail to comply with any lawful order of an enforcement officer or court.
- 27639 Refuse to submit eggs for inspection or refuse to stop for an enforcement officer when transporting eggs.
- 27640 Move eggs under a red "Hold Off Sale" tag without permission or upon the specific direction of an enforcement officer.
- 27641 Any person to prepare, pack, place, deliver for shipment, deliver for sale, load, ship, transport, or sell eggs unless the eggs and containers conform to regulations.

Retail Surveillance Duties

Goals and Objectives

- Inspect retail facilities in large metropolitan areas.
- Inspect farmer's markets, flea markets, and swap meets on a regular basis.
- Relay important information to ESQM district supervisors.
- Take proper enforcement actions.
- Compile monthly inspection reports

Retail Inspection Visual Examination Purpose

- Obtain a higher level of monitoring for egg safety & labeling at the retail level
- Ensure that eggs sold at retail are from registered handlers
- The ability to bring small producers into compliance with state laws and regulations at all retail levels; stores, farmer's markets, swap meets, flea markets, roadside stands, etc..
- Monitor direct shipments of out-of-state eggs to retail outlets
- Conduct outreach to retail facilities on stock rotation, sell-by dates, price advertizing and safe handling

Retail Inspection Methodology -1

- Conduct a visual EXAMINATION of eggs at retail
 - Assure carton marking requirements are met
 - 1/1/2015 (CA SEFS Compliant 1/4-inch height minimum) Labeling
 - Assure eggs are from registered sources
 - Assure advertizing signs & placards are in compliance
 - Assure, through visual examination that eggs are within tolerance for external defects; i.e. Checks, Leakers, Dirts, Stains, and Underweights

Retail Inspection Procedure Checklist -1

- Fill out top Egg Inspection Worksheet. IE Name business, full address, time and miles, all applicable fields
- Introduce yourself to the Manager.
- Inform manager the purpose of your visit.
- Record the number of lots of eggs in comments section.
- Check all Eggs in display and display signs for any marking/labeling non-compliances. Size, Grade, Julian Date, Sell by Date, Valid P-number or CA- number and Name and City, State and Zip code.
- CA SEFS Compliant (1/1/2015)
- Size, Grade, and (CA SEFS Compliant) statement must all be 1/4-inch in height or greater

Retail Inspection Procedure Checklist -2

- Randomly select one lot of eggs from the display to be inventoried and select appropriate number of eggs/dozen sample size for inspection.
- Visually check eggs for external defects; obvious checks, leakers, stains, dirt, underweights.
- Weigh the smallest few eggs to ensure correct size
- If initial sample fails, do an official sample.
- Record your findings on the Egg Inspection Worksheet.
- Proceed to back cooler to inspect eggs, if available.

Retail Inspection Procedure Checklist -3

- Write non-compliance if needed and use your manual and air cell gauges for code violations.
- Be prepared to explain code violations and options to Management.
- Ask Management to sign Egg Inspection Worksheet and if needed, the non-compliance.
- Thank Management for their time.
- Proceed to the next retail inspection.



Be sure to record your time and mileage on your worksheet!

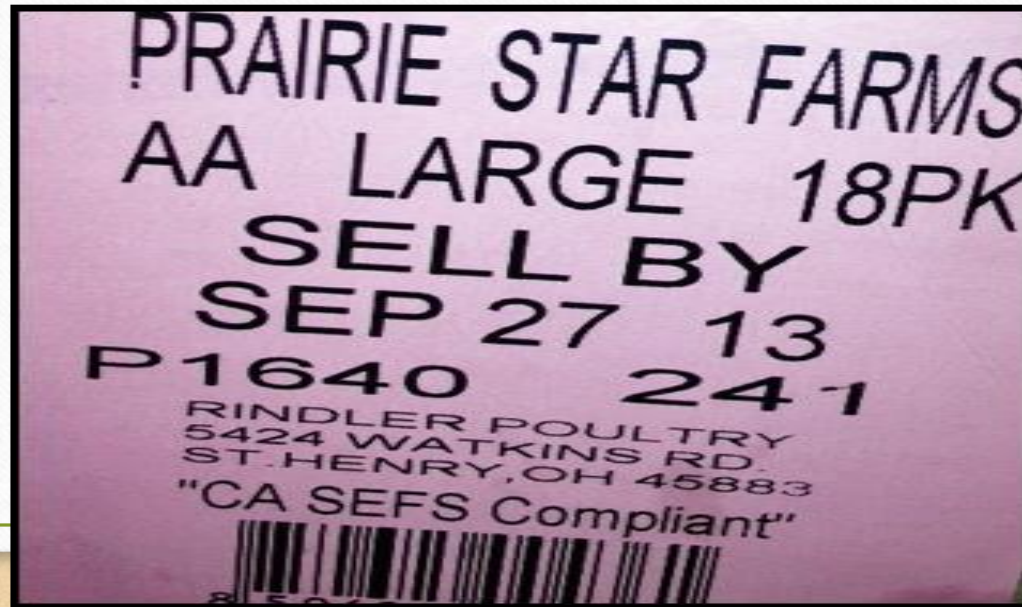
Final Disposition of Eggs

- Will the store bring them into compliance?
- So
- T



Labeling Requirements

CA SEFS COMPLIANT Labeling required on ALL packs regardless of producer size.



ESQM Labeling Requirements

- **Identity** – Eggs
- **Responsibility** - Name, Address, Zip Code
- **Quantity** – 1 dozen, 15, dozen, 30 dozen
- **“Keep Refrigerated”**
(Safe Handling Instructions)
- ***Size and Grade** (min. height ¼ inch)
- **Sell-by Date & Julian Date** (pack date)
- **Plant of Origin** code number
- **“*SEFS Compliant Labeling”**
- (*min. height ¼ inch – All Letters)

**Large- Grade AA
CA SEFS Compliant
Keep Refrigerated
Eggs 1 Dozen
Uncle Dan’s Egg Farm
Half Moon Bay Ca.94720
Sell by: June 30 or 6-30
151
P1234, CA1234 or 06-1234
(Pasteurized Eggs)
75 Days Sell by Date**

All required markings shall be conspicuous and legible

Example Plant Number, Pack Date (Julian), and Sell By Date



Marking Requirements

If using a CA Number for the plant of origin code, the full number must be used including “CA” Example: **CA-/1234**



Marking Requirements



AA XL,
Incorrect...

Grade AA
Extra Large,
Correct!!



Any advertisement, sign or placard which indicates the price of eggs for sale, must also use the full designation of size and grade.

CCR 1354. (b)

"CA SEFS COMPLIANT"

Marking Requirements

Anything wrong with these pictures??



Shelf Tags – No Violation



Shelf tags are exempt from labeling requirements as long as the egg container above has the full marking requirements. (CCR 1354.b)

Marking Requirements

What if you find eggs at retail on loose flats?

All required markings must be on placard displayed near eggs.
“CA SEFS COMPLIANT”

Is this OK?



Marking Exemptions

CCR 1354.2. Markings not required.

Exempt from size, grade, name and address

- 1. If sold at retail from a **properly marked** bulk display and packaged in the presence of the purchaser.
- 2. If packed for shipment or in transit to points outside the state.
- 3. If sold to household consumers **without advertising** by the producer on **the premises where produced** from a flock of **500 hens or less**
- 4. If being delivered from outside the state to dealers for candling and grading.
- 5. If being delivered to, or are in possession of, a dealer for candling and grading, or being delivered, stored or removed from cold storage.
- 6. If packed for sale to military forces of the United States, labeled with one of the United States Department of Agriculture Grades.

Marking Exemptions (cont.)

Food and Agriculture Code Section 27510

“Keep Refrigerated”

Sell-by Date

Julian pack date

Identification number of the plant of origin

No markings required
on eggs packaged for
export.

**No markings required
except “keep Refrigerated”
on eggs packaged for interstate
commerce or eggs that are
packaged for military sales.**

Marking Exemptions (cont.)

CCR Sec.1352.2.Exempt Eggs-Includes Markings

Eggs are exempt from standards established by these regulations when being transported:

- (1) From a location which does not have proper or adequate facilities for grading or reconditioning to a shell egg grading plant that dos.
- (2) To first point of grading.

Julian Date Calendar

JULIAN DATE CALENDAR
PERPETUAL

Day	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Day
1	001	032	060	091	121	152	182	213	244	274	305	335	1
2	002	033	061	092	122	153	183	214	245	275	306	336	2
3	003	034	062	093	123	154	184	215	246	276	307	337	3
4	004	035	063	094	124	155	185	216	247	277	308	338	4
5	005	036	064	095	125	156	186	217	248	278	309	339	5
6	006	037	065	096	126	157	187	218	249	279	310	340	6
7	007	038	066	097	127	158	188	219	250	280	311	341	7
8	008	039	067	098	128	159	189	220	251	281	312	342	8
9	009	040	068	099	129	160	190	221	252	282	313	343	9
10	010	041	069	100	130	161	191	222	253	283	314	344	10
11	011	042	070	101	131	162	192	223	254	284	315	345	11
12	012	043	071	102	132	163	193	224	255	285	316	346	12
13	013	044	072	103	133	164	194	225	256	286	317	347	13
14	014	045	073	104	134	165	195	226	257	287	318	348	14
15	015	046	074	105	135	166	196	227	258	288	319	349	15
16	016	047	075	106	136	167	197	228	259	289	320	350	16
17	017	048	076	107	137	168	198	229	260	290	321	351	17
18	018	049	077	108	138	169	199	230	261	291	322	352	18
19	019	050	078	109	139	170	200	231	262	292	323	353	19
20	020	051	079	110	140	171	201	232	263	293	324	354	20
21	021	052	080	111	141	172	202	233	264	294	325	355	21
22	022	053	081	112	142	173	203	234	265	295	326	356	22
23	023	054	082	113	143	174	204	235	266	296	327	357	23
24	024	055	083	114	144	175	205	236	267	297	328	358	24
25	025	056	084	115	145	176	206	237	268	298	329	359	25
26	026	057	085	116	146	177	207	238	269	299	330	360	26
27	027	058	086	117	147	178	208	239	270	300	331	361	27
28	028	059	087	118	148	179	209	240	271	301	332	362	28
29	029		088	119	149	180	210	241	272	302	333	363	29
30	030		089	120	150	181	211	242	273	303	334	364	30
31	031		090		151		212	243		304		365	31

JULIAN DATE CALENDAR
FOR LEAP YEARS ONLY

Day	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Day
1	001	032	061	092	122	153	183	214	245	275	306	336	1
2	002	033	062	093	123	154	184	215	246	276	307	337	2
3	003	034	063	094	124	155	185	216	247	277	308	338	3
4	004	035	064	095	125	156	186	217	248	278	309	339	4
5	005	036	065	096	126	157	187	218	249	279	310	340	5
6	006	037	066	097	127	158	188	219	250	280	311	341	6
7	007	038	067	098	128	159	189	220	251	281	312	342	7
8	008	039	068	099	129	160	190	221	252	282	313	343	8
9	009	040	069	100	130	161	191	222	253	283	314	344	9
10	010	041	070	101	131	162	192	223	254	284	315	345	10
11	011	042	071	102	132	163	193	224	255	285	316	346	11
12	012	043	072	103	133	164	194	225	256	286	317	347	12
13	013	044	073	104	134	165	195	226	257	287	318	348	13
14	014	045	074	105	135	166	196	227	258	288	319	349	14
15	015	046	075	106	136	167	197	228	259	289	320	350	15
16	016	047	076	107	137	168	198	229	260	290	321	351	16
17	017	048	077	108	138	169	199	230	261	291	322	352	17
18	018	049	078	109	139	170	200	231	262	292	323	353	18
19	019	050	079	110	140	171	201	232	263	293	324	354	19
20	020	051	080	111	141	172	202	233	264	294	325	355	20
21	021	052	081	112	142	173	203	234	265	295	326	356	21
22	022	053	082	113	143	174	204	235	266	296	327	357	22
23	023	054	083	114	144	175	205	236	267	297	328	358	23
24	024	055	084	115	145	176	206	237	268	298	329	359	24
25	025	056	085	116	146	177	207	238	269	299	330	360	25
26	026	057	086	117	147	178	208	239	270	300	331	361	26
27	027	058	087	118	148	179	209	240	271	301	332	362	27
28	028	059	088	119	149	180	210	241	272	302	333	363	28
29	029	060	089	120	150	181	211	242	273	303	334	364	29
30	030		090	121	151	182	212	243	274	304	335	365	30
31	031		091		152	183	213	244		305		366	31

USE IN 2004, 2008, 2012, 2016, 2020, 2024, ETC.

EGG SAFETY AND QUALITY MANAGEMENT PROGRAM DISTRICT MAP



ESQM District Map

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Thank you for attending!!