

# Pastured Poultry and Regulations



**ATTRA**  
SUSTAINABLE AGRICULTURE

A PROGRAM OF THE NATIONAL CENTER FOR APPROPRIATE TECHNOLOGY

Ann Baier January 15, 2019

# Egg Handling Regulations



# Why regulations?

USDA's Egg Production Inspection Act

- Eggs of known quality and origin
- Shell eggs shall be graded and sized
- Properly handled, labeled, & refrigerated
- Wholesome and safe to eat

Goal: Wholesome Eggs, Safe to Eat!



# Regulation of Egg Sales

## Federal:

- USDA grading standards
- FSIS Inspection: Egg Products Inspection Act
- FDA Egg Safety Rule

## State:

- CDFA Food & Agriculture Code (FAC), Retail Food Code
- Egg Safety and Quality Management (ESQM) Program

## Local: regulations vary by location. May include:

- County Environmental Health
- Farmer's Market Boards



# USDA



United States Department of Agriculture  
Agricultural Marketing Service

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## Quality Grading & Inspections

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USDA quality grade marks are usually seen on beef, lamb, chicken, turkey, butter, and eggs. For

# California Department of Food and Agriculture (CDFA)

The screenshot shows the California Department of Food and Agriculture (CDFA) website. The header includes the CA.GOV logo, the text "CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE ANIMAL HEALTH & FOOD SAFETY SERVICES DIVISION", a search bar, and navigation tabs for "CDFA Home", "AHFSS Home", "Licenses/Permits", "Animal Health", "Food Safety", and "Livestock". Below these are sub-navigation links: "Entry Requirements", "Forms & Publications", "Brands, Licenses, Permits & Registrations", and "Inspections". The breadcrumb trail reads "CDFA Home > AHFSS Home > MPES Branch". The main heading is "MEAT, POULTRY & EGG SAFETY BRANCH". Three images are displayed: a brown and white cow, a white rooster, and a tray of white eggs. A sidebar on the right contains sections for "TOPICS OF INTEREST" (Applications & Forms, CDFA Egg Safety Rule Questions and Answers, Inedible Kitchen Grease Program (IKGP), Hit Grease Theft, Report Meat, Poultry & Egg Problems, Industry Inspection Training), "GUIDELINES", and "INDUSTRY" (American Meat Institute, Am. Assoc. of Meat Proc.).

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE  
ANIMAL HEALTH & FOOD SAFETY SERVICES DIVISION

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## MEAT, POULTRY & EGG SAFETY BRANCH



*(Select a hyperlink below to access the required form).*

[All MPES Forms & Applications](#)

The Meat, Poultry and Egg Safety Branch (MPES) licenses and inspects the following meat, poultry  
[https://www.cdfa.ca.gov/ahfss/AHFSS\\_Licensing.html](https://www.cdfa.ca.gov/ahfss/AHFSS_Licensing.html)

**TOPICS OF INTEREST**

- [Applications & Forms](#)
- [CDFA Egg Safety Rule Questions and Answers](#)
- [Inedible Kitchen Grease Program \(IKGP\)](#)
- [Hit Grease Theft](#)
- [Report Meat, Poultry & Egg Problems](#)
- [Industry Inspection Training](#)

**GUIDELINES**

**INDUSTRY**

- [American Meat Institute](#)
- [Am. Assoc. of Meat Proc.](#)

# California Department of Food and Agriculture (CDFA)

Questions? Clarification? Ask a real person at the  
California Department of Food and Agriculture (CDFA)

Jenna Celigija – Eggs

916-900-5004

See also Poultry Guidance on the  
the CDFA website



# Eggs Must be Clean

Dirty eggs are restricted; sale is prohibited per EPIA 1033(g)(8) and 1037(a)(1).

Keep nests clean and inviting with:

- Adequate space
- Cover nests 'til laying
- Clean, dry bedding
  - Straw—organic
  - Wood shavings
  - Gray turf (plastic)





# Gathering Eggs

Methods—depends on your scale of production:

- Roll-out nest boxes, Egg baskets, 5-gallon buckets with towels, Crates and flats



- Gather often
- Do not use old or floor eggs

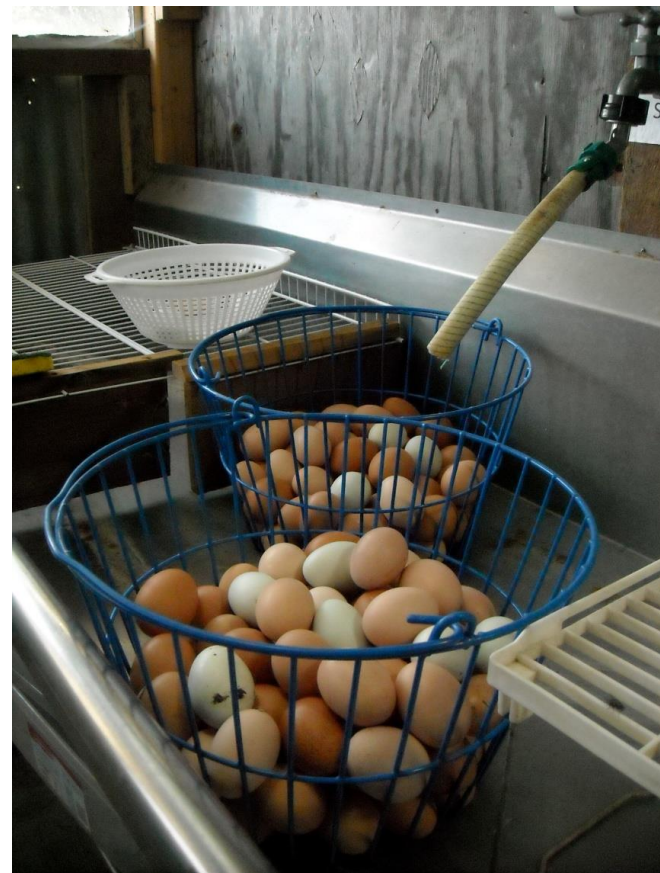


# Washing Eggs

Eggs must be washed & sanitized

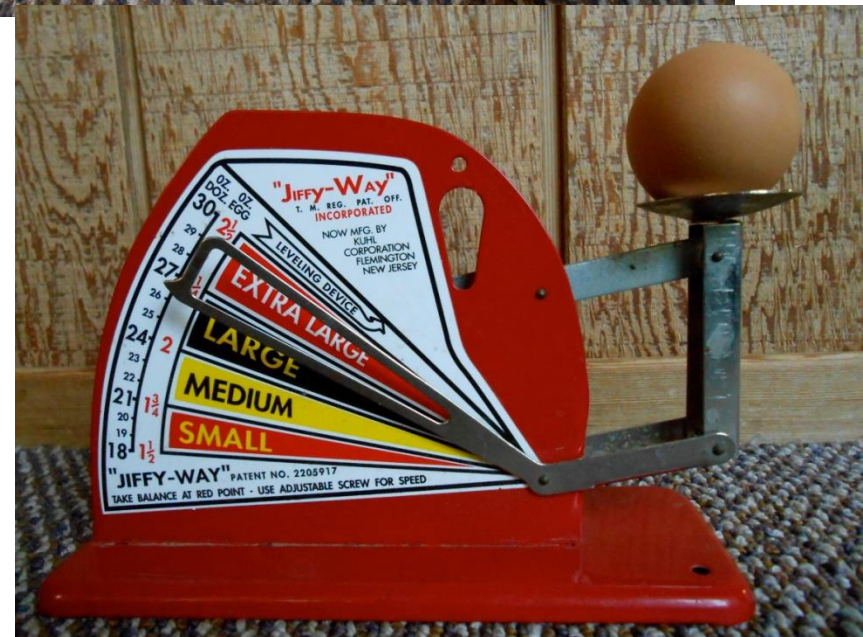
Water must be:

- Potable
- > 90 F (32.2 C)
- 20 F (11.1 C) warmer than eggs  
(to prevent absorption of water  
& bacteria through the membrane  
into the egg)
- < 2 ppm Iron in water (minimize growth of  
*Pseudomonas* bacteria)



# Grading Eggs

- Eggs must be Graded: AA, A, B Exterior and Interior Quality
- Shell: clean, unbroken, practically free of defects
- "Candle" to view internal contents with transmitted light; find checks, cracks, blood spots; remove deformities, irregularities, leakers...
- Air Cell: small when fresh; see size by candling, which also reveals tiny cracks, blood spots, and other defects
- Weigh to standard size class: Jumbo, Extra Large, Large, Medium, Small, or Pee Wee



# Cleaning, Sanitation, Candlering...

## Consistent Quality

Cleaning removes dirt;  
Sanitizing kills bacteria

Common Sense,  
government regs &  
industry  
recommendations

Consistent quality  
Prevent illness or  
death

Don't gross out your  
customers!



# Packing Eggs

- Pack dry eggs
- Point down; round end up
  - Eggs keep better
  - Retain moisture
  - Work with gravity
  - (air bubble up, yolk centered)
- Reduce breakage
- Better appearance



# Registration Requirements

- Federal: USDA and FDA: CFR

Title 21 → Chapter I → Subchapter B → Parts 115 & 118

- Flocks > 3000 birds must register
- State: CDFA > Meat, Poultry and Egg Safety Branch  
> Egg Safety and Quality Management (ESQM)  
Program

Anyone who produces, sells, or handles shell eggs in California must register as an Egg Handler

- Costs: \$75/calendar year

Mill Fees: \$0.15/30 dozen eggs

Eggs sold to household consumers on the premises where produced from a total flock size of 500 hens or less are exempt from Mill fees.



# Cooling and Refrigeration

USDA and CDFA both say:

- Shell eggs must be maintained at a temperature of 45°F or less before selling to the customer.
- California Retail Food Code §114373 provides exceptions if all conditions met: own production, kept out of sun, cleaned and sanitized, post sign to advise customers to refrigerate eggs ASAP...



# Egg Labeling: Requirements

- Producer's name, address (town, state) & zip code
- Product identity (eggs) and quantity (e.g. 1 dozen)
- Size (small, medium, large, extra large, jumbo)
- Grade (AA or A)
- The statement "Keep Refrigerated"
- Sell-by date < 30 days from pack date
- Julian date of pack
- California egg handler code (CDFA registration #)
- If applicable (>3000 birds) USDA plant of origin code or USDA Shell Egg Surveillance number
- SEFS Compliant

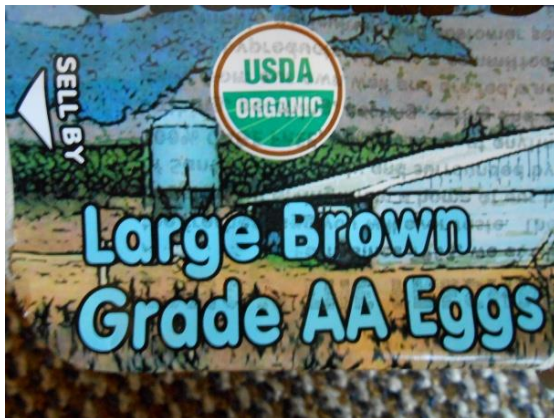




# Label Claims Requiring Certification

Labels that require certification:

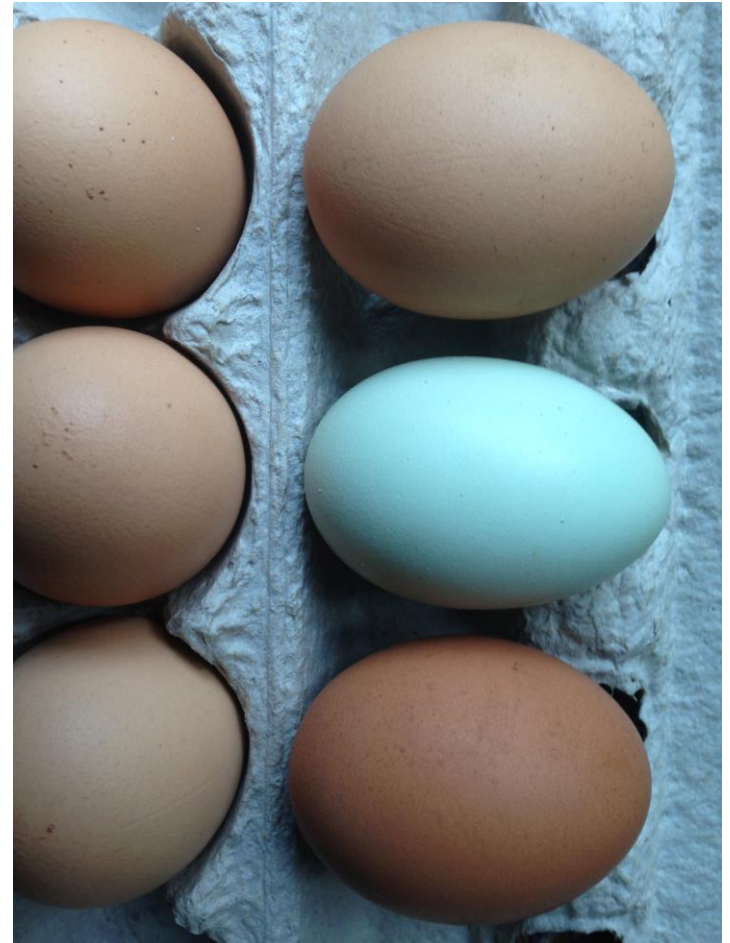
- Organic per NOP standards; Certified organic by... [a USDA-accredited certifier]
- Certified Humane
- American Humane
- Animal Welfare Approved Certified

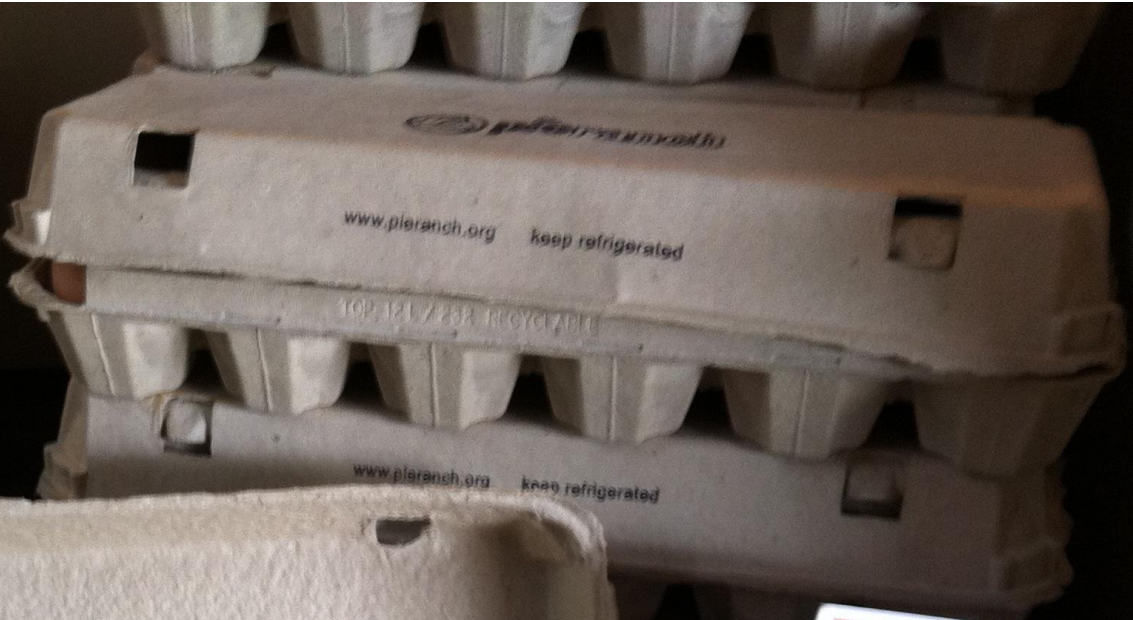


# Label Claims: Truth in Marketing

Claims that are Currently Unregulated, except by Truth in Labeling Laws:

- Farm fresh
- Free range
- Pasture raised
- Hand Gathered
- Delicious and Nutritious
- Beautiful & Wonderful ☐





**BUY FRESH  
BUY LOCAL**  
Farm Fresh  
Eggs! \$7.00

COMMUNITY ALLIANCE FOR LOCAL FOODS

# **NCAT's ATTRA Project offers technical informational assistance to farmers and ranchers**

- Improve Production Systems
- Support Good Business Management
- Achieve Organic Certification

Publications, Videos, Newsletters  
Data Bases, Short Courses, etc.

<https://attra.ncat.org/>

English: 1-800-346-9140

Bilingual: 1-800-411-3222



Photo: Ann Baier, NCAT



# Resources in Spanish

<https://attra.ncat.org/espanol>



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## Agricultura Orgánica

### Publicaciones de NCAT

#### **Las Crónicas Orgánicas: No Tenga Pánico, Vuelvase Orgánico**

¿Qué es la agricultura orgánica? Esta historieta explica brevemente las ideas ecológicas que fr fuentes de información acerca de como cambiar a métodos orgánicos.

#### **La Certificación para Granjas Orgánicas y el Programa Orgánico Nacional**

Los agricultores que quieren poner a la venta sus productos como "orgánicos," deben de obte Esta guía describe detalladamente los requerimientos para "ser orgánico" y los pasos necesari se examina la única excepción a la certificación obligatoria.

#### **Cómo Prepararse para la Inspección Orgánica**

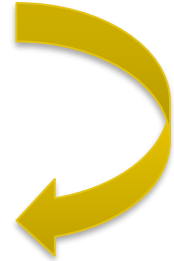
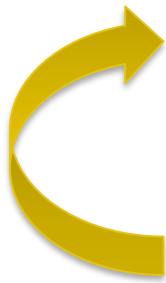
Este guía sirve para ayudar al productor y procesador orgánico a prepararse para su inspecció Nacional Orgánico del Departamento de Agricultura de los Estados Unidos (en inglés). Describ inspección, sea inicial o anual, programada o de sorpresa. También provee listas de document la inspección.

#### **El Proceso de la Certificación Orgánica**



Set Whole Farm-Life Goals; Make Plans;  
Grow Crops, Raise Birds & Keep Production  
Records; Evaluate Results in Light of Goals;  
Use Info to Adjust Plans; Repeat!

Inputs



Products



# Recordkeeping:

## Choose Effective, Efficient Planning and Tracking Tools

- Business Plan: Goals and Milestones for Measuring Progress
- Enterprise Budgets (See ATTRA publication Meat Birds)
- Profitability Calculator (See Excel File)
- Cash Flow Budget (See Excel File)
- Bookkeeping / Accounting )(FSA 432 booklet vs. Quickbooks )
- Keep Records: Compare reality with projections; Assess progress toward goals to guide future plans—
  - Continue? Grow? Diversify? Exit??
  - Farm Production Records (include Indirect Benefits?)
  - Money (Efficient Bookkeeping and Accounting)
  - Time (Timesheet with means to track Enterprise Tasks)



# Learning with Intentionality

Random—Own Farm / Life Experience—Research

**What works for you and your farm? How do you know?**

- Set goals: “SMART” desired outcomes
- Plan and Design (Does it work on paper?)
- Experiment and Measure (Keep Records!)
- Analyze, Interpret, Draw Conclusions (Cause?)
  - Money (Efficient Bookkeeping and Accounting)
  - Time (Timesheet: track enterprise tasks)
  - Natural Resources (Photos, logs, NRCS contracts)

**Experience informs future decision-making.**

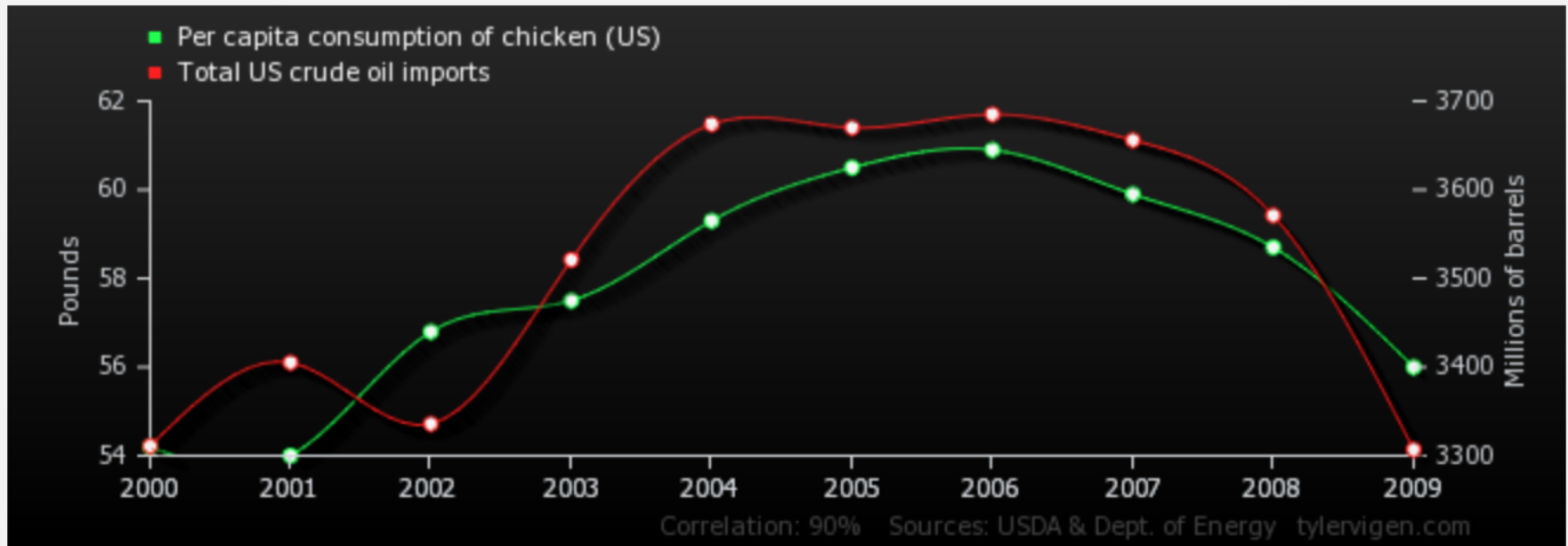


# Correlation vs. Causality

## Per capita consumption of chicken (US)

correlates with

## Total US crude oil imports

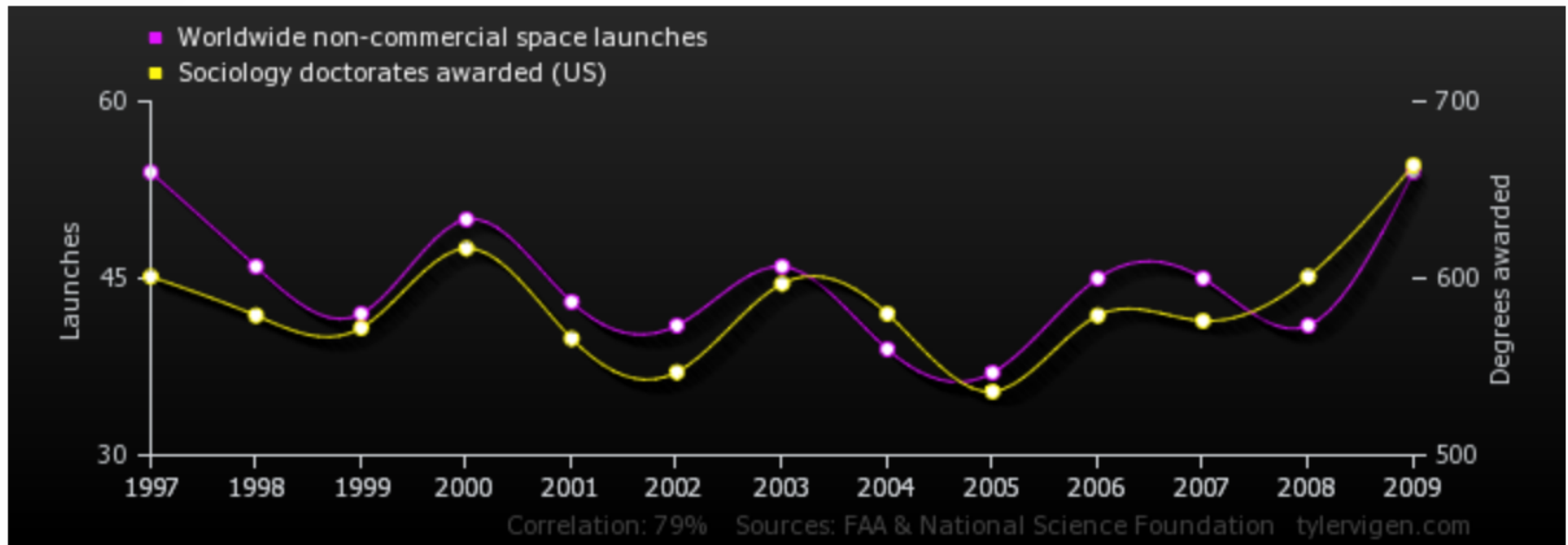


	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009
<i>Per capita consumption of chicken (US)</i> Pounds (USDA)	54.2	54	56.8	57.5	59.3	60.5	60.9	59.9	58.7	56
<i>Total US crude oil imports</i> Millions of barrels (Dept. of Energy)	3,311	3,405	3,336	3,521	3,674	3,670	3,685	3,656	3,571	3,307

**Correlation: 0.899899**

# Cause or Correlation?

Worldwide non-commercial space launches  
correlates with  
Sociology doctorates awarded (US)



	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009
<i>Worldwide non-commercial space launches Launches (FAA)</i>	54	46	42	50	43	41	46	39	37	45	45	41	54
<i>Sociology doctorates awarded (US) Degrees awarded (National Science Foundation)</i>	601	579	572	617	566	547	597	580	536	579	576	601	664

**Correlation: 0.78915**



**Thank you for participating!**

**Questions  
Comments?**

**Ann Baier**    [annb@ncat.org](mailto:annb@ncat.org)

**Website: <http://attra.ncat.org/>**

**English 800-346-9140**

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# ATTRA

SUSTAINABLE AGRICULTURE

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