

Unlawful Acts as described in the California Food and Agriculture Code

Included but not limited to:

- FAC 27633 – Unlawful to engage in the business of an egg handler without first registering with CDFA-ESQM.*
- FAC 27634 – Unlawful to sell or use any container of eggs which a name, a trademark, or a trade name unless the seller is entitled to use the name, trademark, or trade name.*
- FAC 27632 – Unlawful to mark eggs not produced in California as "Produced in California".*
- FAC 27635 – Unlawful to sell or represent as chicken eggs, eggs from any other species of fowl.*
- FAC 27636 – Unlawful to sell as "fresh eggs", "ranch eggs" or to represent as being fresh any eggs which are below the quality as Grade A or which has been in storage for more than 30 days.*
- FAC 27637 – Unlawful to make a statement, representation or assertion in any manner concerning the quality, size, weight, condition, source, origin, or any other matter relating to eggs which are false, deceptive, or misleading in any particular.*
- FAC 27638 – Unlawful to refuse to comply with a lawful order of an enforcement officer.*
- FAC 27639 – Unlawful to refuse to submit eggs or any container, lot, load or any display of eggs to the inspection of any enforcement officer.*



You may access and review the laws and regulations for shell eggs through the web:

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

Mailing Address:

CDFA – Egg Safety & Quality Management
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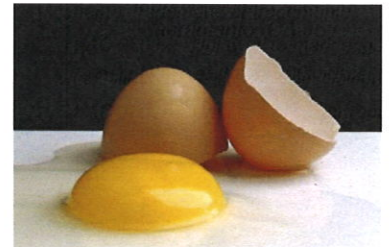
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CALIFORNIA DEPARTMENT OF
FOOD & AGRICULTURE

**Egg
Safety
Quality
Management**

Shell Egg Handler Information



ESQM Goal

To provide consumers with shell eggs that are wholesome, properly labeled, refrigerated and of established quality, while maintaining fair and equitable marketing standards in the egg industry

Egg Safety & Quality Management Program (ESQM)



ESQM upholds the laws and regulations for shell eggs, enforcing quality, grade, size, labeling, refrigeration, brand registration, and payment of assessments.

ESQM monitors shell egg quality at production, wholesale, and retail levels.

ESQM partners with various County Agricultural Commissioners, USDA-AMS and FDA to assure California Shell Egg Standards are maintained.

ESQM provides Annual Shell Egg Workshops to county personnel throughout the state to ensure the uniform application of Shell Egg Standards.

Registration Requirements

Who should register with CDFA, ESQM?

Food and Agricultural Code (FAC) 27541 & 27633 Any person engaged in California as an egg producer or egg handler, any out of state egg handler or egg producer selling eggs into California shall register with the California Department of Food and Agriculture (CDFA), Egg Safety & Quality Management (ESQM).

The certificate of registration is non-transferable. Once the application is processed you will be issued an Egg Handler Registration Number. A copy of the registration form may be downloaded

<https://www.cdfa.ca.gov/ahfss/MPES/pdfs/EggHandlersRegistrationApplication.pdf>

Refrigeration Requirements

FAC 27643 Eggs will be stored, held or transported at an ambient temperature of 45 degrees Fahrenheit or below. Transport vehicle refrigeration units must deliver air at 45 degrees Fahrenheit or below.

Refrigeration at retail locations and farmers markets are regulated by the appropriate County Environmental Health Department.



Grading of Shell Eggs

FAC 27651 It is unlawful to sell to any retailer, consumer, or institutional consumer, any eggs which are ungraded as to quality and size.

Shell Egg Grades

Grade AA Grade A Grade B

For grade tolerances at origin and destination refer to the California Code of Regulations (CCR)

Title 3, Division 3, Chapter 1., Subchapter 3

Clean Eggs All Grade AA and Grade A eggs must be clean. A clean egg has a shell that is free from adhering foreign material, visible stains or discoloration. (CCR) Section 1351.2



Size Requirements

SIZE OR WEIGHT CLASS	OUNCES	GRAMS
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	

Egg size is determined by the weight of the individual egg.

Marking Requirements

Each container or sub container of shell eggs shall be marked with:

Name | Address | Zip Code | Quantity | "Keep Refrigerated" | Julian Pack Date | Sell by Date | USDA or CDFA Registration Number | *Size and Grade | *Shell Egg Food Safety Compliant (or CA SEFS Compliant) | *Must be printed in font 1/4 inch or larger



Marking Requirements, Refer to CCR 1354.—1356.

Shell Egg Defects

Common defects of eggs include but are not limited to: checked (cracked shells), and "loss" types such as leaking eggs, dirty eggs and eggs containing blood or meat spots. More serious defects described as inedible are the various rot types such as: black rot, mixed rot and bloody whites.