



Commodity Movement Guidance

WASHED AND SANITIZED SHELL EGGS MOVING DIRECTLY TO MARKET

Product Description

Washed and sanitized shell eggs are the shell eggs of domesticated chickens that have been washed and sanitized (in a 100-200 ppm chlorine solution). [Shell eggs of turkeys, ducks, geese, and guineas are outside the scope of current Secure Food Supply risk assessments.]

Requirements to be Met Prior to Movement

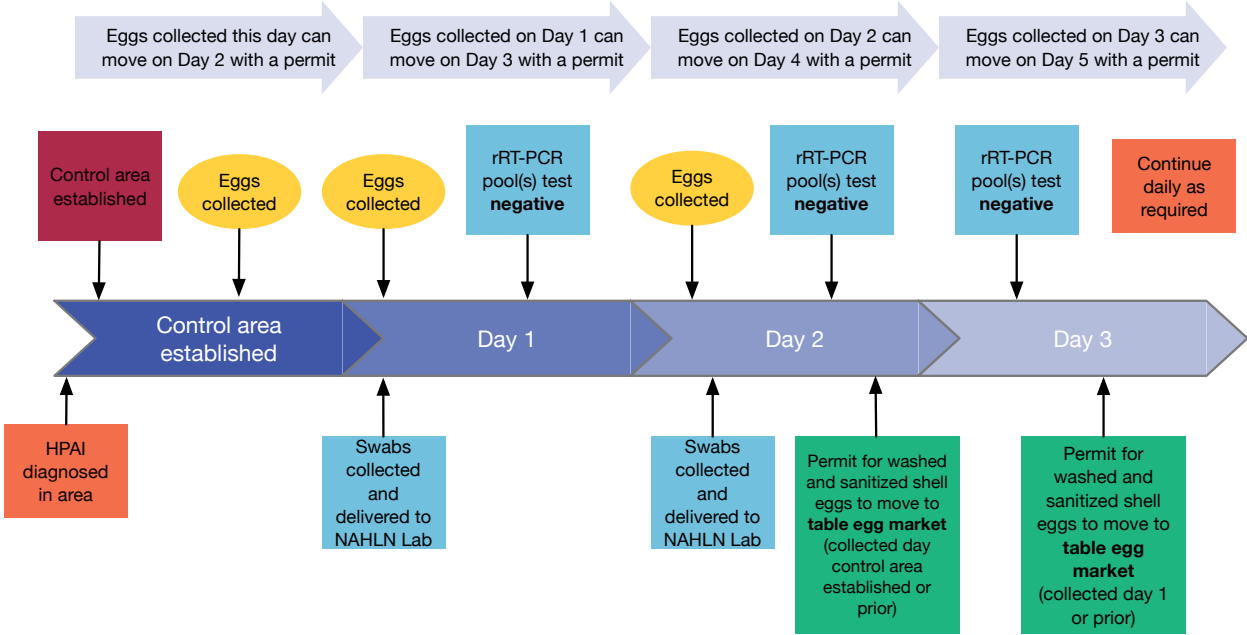
- Washed and sanitized shell eggs are moving from a premises that meets the criteria for a Monitored Premises designation (not an Infected Premises, Contact Premises, or Suspect Premises) and has a national premises identification number (PIN).
- Truck & driver biosecurity is implemented.
- Product-specific biosecurity as described in the appropriate Secure Poultry Supply Permit Guidance document (see sub-bullets) is implemented and acceptable to Responsible Regulatory Officials.
 - [Movement of washed and sanitized shell eggs to premises with poultry \(directly to market\)¹](#) (low risk)
 - [Movement of washed and sanitized shell eggs to premises without poultry \(directly to market\)²](#) (negligible risk)
- Two real-time reverse transcription polymerase chain reaction (rRT-PCR) results are negative for highly pathogenic avian influenza (HPAI) (5-bird or 11-bird pool samples per 50 dead birds from each house on the premises) and a 2-day hold.

¹ https://securepoultrysupply.umn.edu/sites/securepoultrysupply.umn.edu/files/2022-06/8_sps-permit-guidance_washedandsanitized-shelleggs-to-premiseswithpoultry-directlytomarket_05-01.pdf

² https://securepoultrysupply.umn.edu/sites/securepoultrysupply.umn.edu/files/2022-06/6_sps-permit-guidance_washedandsanitized-shelleggs-to-premiseswithoutpoultry-directlytomarket_05-02.pdf

Commodity Requirements Flowchart

Washed and Sanitized Shell Eggs (Directly to Market)



Washed and sanitized shell eggs may move by permit directly to the table egg market (to premises with or without poultry), provided permit requirements have been met. Requirements include appropriate premises designations, biosecurity, and rRT-PCR testing. To move into market channels for human consumption, eggs must be held for two days and two rRT-PCR tests must be negative, where at least one rRT-PCR result is from a pooled sample taken on the second day of holding or later.