

# Rules and Regulations for the Oregon Shell Egg Retailer

The following is a brief summary that will assist retailers in understanding the rules and regulations for shell eggs.

## I. EGG HANDLER'S LICENSE- costs \$27.00 per fiscal year (July 1 - June 30).

For eggs at retail, a license is needed by:

1. Retailer who grades eggs;
2. Retailer who packages graded eggs in his own cartons.

A retailer does not need a license if:

1. The retailer sells to the consumer, eggs that previously have been candled and graded by an egg handler in compliance with ORS 632.705 to 632.815.

## II. OREGON EGG FEE AND EGG PERMIT NUMBER

Administration of the egg law is financed by an egg fee of \$.0025 per dozen eggs first sold in Oregon. This fee is payable monthly to the Department based on the dozen eggs reported on a filed Oregon Monthly Egg Fee Assessment Report.

All retailers responsible for paying an egg fee will be assigned an egg permit number by the department. This number must be displayed on the side or end of all consumer containers sold in Oregon in bold face letter at least 1/8 inch in height. This number may be printed on the container by the egg container manufacturer or may be applied by the label with a permit number on it, or by any other means the producer might devise.

## III. INVOICE

An invoice showing the grade and size, number of eggs, the name and address of seller must accompany each sale to retail establishments, food service establishments, food processors, and or food distributors. Buyer must keep receipt for 60 days and one year by seller. No invoice shall be required on eggs when sold to the United States Government or the individual consumer.

## IV. LABELING

All containers of eggs must be labeled with:

1. Correct grade and size of eggs in the container \*
2. Name and address of producer, wholesaler, or retail by or for whom the eggs were packed

3. Oregon egg permit number and pull date (JUN 20 or 06 20).
4. The safe handling statement must appear on the label prominently, conspicuously, and in a type size no smaller than one-sixteenth of one inch. The statement must appear in a hairline box and the words “safe handling instructions” must appear in bold capital letters. For example:

**SAFE HANDLING INSTRUCTIONS:** To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

\* Grades and size only pertain to chicken hen eggs. Eggs other than chicken hen need to follow all other requirements and need to be clean and edible.

#### V. BULK SALE DISPLAY

Eggs sold from a bulk display must have a clearly visible and legible placard prominently displayed immediately adjacent to such display containing the size and grade or quality of the eggs.

Eggs must NOT remain out of refrigeration for any length of time (e.g., 45 degrees Fahrenheit or below). Eggs shall be displayed under refrigeration.

#### VI. ADVERTISING

No eggs other than AA or A shall be sold, offered for sale, or advertised for sale in any manner as “fresh eggs,” “ranch eggs,” “farm eggs,” or to represent the same to be fresh.

- VII. The chart listed below shows the grades that may be marketed and the requirement for each grade.

<u>Egg size</u>	<u>Average wt/doz.</u>	<u>Minimum wt/doz.</u>
Jumbo	30 oz.	29 oz.
Extra Large	27 oz.	26 oz.
Large	24 oz.	23 oz.
Medium	21 oz.	20 oz.
Small	18 oz.	17 oz.
Pee Wee or Pullet	15 oz.	

#### VIII. INFORMATION AND FORMS

To obtain further information, forms or copies of the Oregon Egg Law and regulations, please contact:

Oregon Dept. Of Agriculture  
 Food Safety Division  
 635 Capitol St NE Salem, OR 97301-2532

Phone: (503) 986-4720  
 Fax: (503) 986-4729