

Egg Definitions More Information

What is egg weight class?

Shell eggs must meet a minimum weight for the size listed on the carton label. There is a 3.3% tolerance for individual eggs in the next lower weight class. For example, for three dozen large eggs, one egg can be medium weight, but it cannot be a small egg. *1

Consumer Grade Shell
Eggs Weight Classes

Size/wt class	Minimum wt for individual eggs (oz)
------------------	---

Jumbo	2.42
Extra Large	2.17
Large*1	1.92
Medium	1.67
Small	1.42
Peewee	—

Egg: shell egg of avian species such as chicken, duck, goose, guinea, quail, ratites, or turkey. Egg does not include: balut, egg of reptile species, or an egg product. HDOA-commodities covers only chicken shell eggs (HDOH).

Restricted Egg: includes any check, dirty egg, incubator reject, inedible, leaker, or loss as defined 9 CFR 590.5 [11-50-2, page 50-19]

Check: cracked shell but intact membrane

Dirty: dirt, foreign material, or stained intact shell

Leaker: broken shell and membrane that is leaking or could leak

Loss: large blood spot/meat spot, bloody whites, frozen, overheated, contaminated, or other foreign material and inedible

Inedible: various color rots, off color, moldy, musty, sour, bloody, green whites, stuck yolks, containing chick, adulterated (FDA definition)

<http://www.ctahr.hawaii.edu/poultry>

Hawai'i Department of Agriculture Commodities Branch

O`ahu: 832-0700 (Egg Specialist)

Hawai'i: 974-6514

Maui: 873-3554

Kaua'i: 241-7133

Hawai'i Department of Health-Sanitation

O`ahu: 586-8000

Hilo: 933-0917

Kona: 322-1507

Maui: 984-8230

Kaua'i: 241-3323

Cooperative Extension Service, CTAHR:

Hilo: 981-5199

Kona: 322-4892

Kahului: 244-3242

Kaua'i: 274-3471

In collaboration with:
Hawai'i Department of Agriculture

Hawai'i Department of Health

v: 3-1-2016

Selling Eggs in Hawaii



Cooperative Extension Service

College of Tropical Agriculture and Human Resources
University of Hawai'i at Mānoa

Q+A

Meeting Standards

Hawai'i Department of Agriculture (HDOA):

Shell chicken eggs sold in Hawai'i must meet Hawai'i Department of Agriculture (HDOA) grading and egg carton labeling requirements.

<http://hdoa.hawaii.gov/qad/files/2012/12/AR-46.pdf>

Hawai'i Department of Health (HDOH):

HDOH does NOT require a food permitted facility to process (wash and pack) various kinds of eggs for sale. Eggs should: 1) be clean and meet USDA Grade B egg standards, 2) be kept at $\leq 45^\circ\text{F}$ (7°C), and 3) provide safe egg handling instructions. Instructions can be printed on a sign posted by eggs or on carton.

Farmers selling on the farm or at farmer's markets directly to the consumer must have a temporary food permit. Temporary food permits are valid for 20 days of sale within a 120-day period.

<http://health.hawaii.gov/san/permit-applications/>

UH Manoa Cooperative Extension:

Contact your local Cooperative Extension or go to the web for information on small flock poultry management.
www.ctahr.hawaii.edu/poultry/

Getting a Food Establishment Permit

- Eggs must be clean, sound, not restricted (see restricted egg definition) and meet USDA Grade B standards*.
- Eggs must be refrigerated at no higher than 45°F (7.2°F).
- Use potable water for handwashing and processing eggs.
- The cleaning and packing facility shall be free of insects, rodents, and other pests, and be vermin proof.
- Wastewater from the washing facility must be properly disposed. An approval from HDOH Wastewater Branch is required.
<http://health.hawaii.gov/wastewater/home/forms/>



Cleaning Eggs

- Although not required, washing and sanitizing is highly recommended. Wash and sanitizing products must be approved for use on shells eggs. Wash and sanitizing products for organic eggs must also meet National Organic Program (NOP) standards.

*CFR 590:cfrrgstoday.com/9cfr590.aspx

Cleaning Eggs continued

- Mix egg wash according to label.
- Lightly spray eggs with warm water before washing to remove loose debris. Water should be at least 20°F (11.1°C) warmer than the warmest egg, at minimum of 90°F (32.2°C). This prevents the egg contents from contracting and pulling any microbes into the egg.
- Mix egg wash product and water according to the label. Do not soak eggs in water; use a continuous flow of water that drains away from shell: dipping, spraying, or pouring.
- Dry and cool eggs quickly.



Candling

This is a process of passing a bright light behind the egg to determine internal quality. Check for cracks in the shell, size of air cell (refer to USDA Egg Grading Manual), and egg white that is clear and firm with no discoloration. Yolk should be free of blood/meat spots, firm and intact, and an interior free of chick, foreign materials, or off color.

How Do I Grade Eggs?

Egg grade is based on uniformity, size, weight, and quality characteristics determined by candling. Shell eggs sold in Hawai'i must be grade B or better. For more detailed information, refer to the HDOA Standards for Shell Eggs, hdoa.hawaii.gov/qad/files/2012/12/AR.46.pdf.

What can I use to pack and store eggs? New cartons are best. Store eggs, small end down, and in no higher than 45°F (7.2°C).

Egg Carton Label

HDOA carton labeling requirements include:

Origin - (Island, mainland, etc.)

- Grade (AA, A, B)
- Size (Jumbo, Extra Large, Large, Medium, Peewee)
- Quantity (Dozen, 18 eggs, etc.)
- Commodity (Eggs)
- Shell treated (if applicable)

