



HILLSIDE

610 East 4th Street
Duluth, MN 55805

DENFELD

4426 Grand Avenue
Duluth, MN 55807

www.wholefoods.coop

218.728.0884

Small Egg Producer,

WFC was recently informed of egg labeling requirements necessary for retail sale. I have included a packet of information we received regarding requirements for small producers, as well as requirements for retailers purchasing eggs from small producers.

Effective immediately, all eggs delivered must meet these specific dating and labeling requirements, including:

- Freshness dating that uses “exp.”, “Best if used by” or similar explanation not exceeding 30 dates from date of packaging
- Julian packaging date preceding freshness date
- Grade and size of eggs
- Name, full address, zip code of the farmer, egg producers, or individual
- Do not include “packed on” date (this is replaced with the Julian Date) OR the words “Packed On”
- Safe Handling instructions (specific required text)

I am requesting that you let me know what minimum weekly quantity of eggs you can supply WFC Hillside, and I will work with all current vendors and create an order schedule based on demand from our shoppers. I can be reached at lisa@wholefoods.coop or 218-728-0884 ext. 351. I have also included and updated “Small Egg Supplier Agreement” for you to return to me before or during your next delivery.

If you have questions or concerns regarding these labeling and supply changes, please don’t hesitate to contact me. I appreciate your support and compliance.

Thank you,

Lisa Anderson
Hillside Grocery Manager

218.728.0884 | ext. 351
lisa@wholefoods.coop

SMALL EGG SUPPLIER AGREEMENT

Whole Foods Co-op requires small egg suppliers to comply with the following requirements:

- A chicken coop must have a minimum of 2 square feet per hen. Laying boxes can be included in this figure.
- Access to a yard or the outdoors is required when weather permits. As a guideline, a quarter acre would give 70 hens enough grass to eat and keep them happy. A too small yard creates a toxic environment for the hens.
- A coop or barn does not have to be heated, but there must be fresh water and ventilation.
- Organic feed is not required; however, if hens are not fed well, they do not lay well. A hen with plenty of space and healthy food will lay 6 or 7 eggs per week.
- If you are using a commercial laying mash, a non-medicated mash is required.

All egg cartons are to be labeled in accordance of the Minnesota Department of Agriculture. This includes, but not limited to:

- Freshness dating that uses “exp.”, “Best if used by” or similar explanation not exceeding 30 dates from date of packaging
- Julian packaging date preceding freshness date
- Grade and size of eggs
- Name, full address, zip code of the farmer, egg producers, or individual
- Do not include “packed on” date (this is replaced with the Julian Date) OR the words “Packed On”
- Safe Handling instructions (specific required text included in sample label)

A sample label is included.

WFC orders in one case (15 cartons) quantities. A minimum 3 week shelf life is required.

Non-organic eggs MUST be packed in NON-ORGANIC labelled cartons. These cartons must be clean and free of dirt, debris, and labeling information from a prior pack must be eliminated.

Non-organic eggs packed in cartons labelled USDA Organic will be refused. Organic cartons that have been modified will also be refused (in compliance with USDA National Organic Program).

Deliveries are accepted Monday-Friday from 7am-2pm and Saturdays from 7am-12pm at the receiving entrance.

By signing this form, you agree to follow these requirements, as well as consenting to random visits by WFC staff to ensure compliance.

Name (print) _____

Farm Name _____

Address _____

State, Zip Code _____

Phone Number _____

Email _____

Signature _____ Date _____

Example Label

SAFE HANDLING INSTRUCTIONS:

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

Everyone's Favorite Farm

Grade A Eggs

__ Med __ Large __ Extra Large __ Jumbo

164

Best By: July 12, 2017

Eric James, 1231 Egg Way, Frazee, MN 56544

Sale of Locally Raised Eggs to Food Facilities



Introduction

The purpose of this factsheet is to describe how food facilities in Minnesota may safely and legally buy or accept eggs from local sources and to provide an overview of regulatory issues related to eggs.

Demand for shell eggs from local sources has increased and more and more individuals are raising their own shell eggs to meet this demand. Owners or managers of licensed food facilities such as restaurants, schools, and grocery stores may want to obtain locally raised shell eggs sold or donated from a farmers' market or directly from a farmer. This document will provide you a foundation and resources regarding questions that you may have regarding the sale of locally raised eggs to food facilities in Minnesota. You will find links and contact information within the text of the factsheet for additional information.

Definitions

CSA: Community Supported Agriculture consists of a farming operation where growers, in exchange for payment at the beginning of the growing season, offer shares to the public, with each share representing a portion of the harvest.

Food facilities: restaurants, caterers, school food service, institutions, day cares, community centers, churches, hospitals, health care facilities, food shelves/banks, grocery stores, food markets, farmers' markets, cooperatives, bakeries, convenience stores, food stands, mobile food units, warehouses, and wholesale food processors and manufacturers.

Retail sales: sales to the final consumer.

Sell; sale: includes keeping, offering, or exposing for sale, use, transporting, transferring, negotiating, soliciting, or exchange of food (MN Statutes, Chapter 28A.03 Subd. 6).

Shell egg: fertilized or unfertilized avian (normally chicken) embryo that is surrounded by a natural, hard, thin protective coating.

Can food facilities buy or accept donated shell eggs directly from farmers, egg producers, CSAs, or individuals?

Yes. Poultry farmers, egg producers, CSAs, and individuals who sell shell eggs from their own flock to food facilities or other people are considered an "approved source" provided certain requirements prior to sale are met.

Regardless of the claim made (e.g. free range, organic, vegetarian diet, omega III, natural, and brown eggs) egg producers must adhere to the shell egg handling and labeling regulations.

Most egg products are regulated by the Minnesota Department of Agriculture (MDA) while organic products are also regulated by the U.S. Department of Agriculture (USDA). The Food and Drug Administration (FDA) also has egg regulations.



Shell Egg Requirement Overview

Shell egg handling requirements consist of two components that overlap: food safety and grading. Food safety refers to the prevention or elimination of potential hazards that cause foodborne illness. Grading refers to egg quality.

New FDA egg safety requirements became effective on July 9, 2010. These rules can be found at this web site: www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm218461.htm

Eggs sold to food facilities must meet the requirements of Minnesota Statutes 29 and Minnesota Rules 1520. Copies of the statute and rules are available from the Revisor of Statutes web site at: www.revisor.mn.gov/rules/?id=1520

Basic compliance of requirements includes:

1. Clean exterior shell of shell eggs:

Bacteria on dirty eggs have trouble getting through the intact shell when the egg shells are dry. Egg shells are very porous and washing of eggs increases their porosity. When the egg shell is wet, there is a real potential for contaminants on the outside of the shell to pass through the porous egg shell into the interior of the egg. As soon as the shell gets wet or is no longer sound, the bacteria can pass through the shell more easily. Therefore, eggs cannot be cleaned by wet cleaning unless specific water and egg temperature requirements are met. **The use of immersion type washers or wiping rags is prohibited.**

The most efficient method of dry-cleaning of eggs in small operations is to clean the surface with an abrasive material. A sandpaper block works well to buff small amounts of dirt off the outside surface of the shell, but is not practical for very dirty eggs.

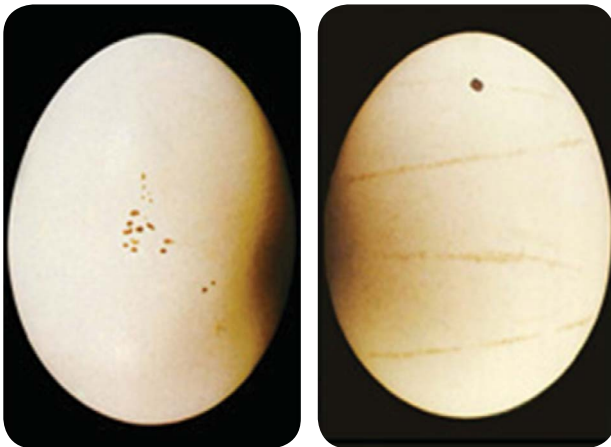
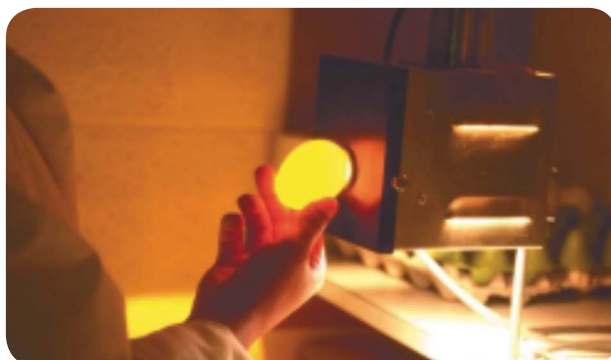


Photo on left: Specks caused by dirt or flies leaving droppings on the exterior of the egg shell. Photo on right: Cage marks on the exterior of the egg shell.



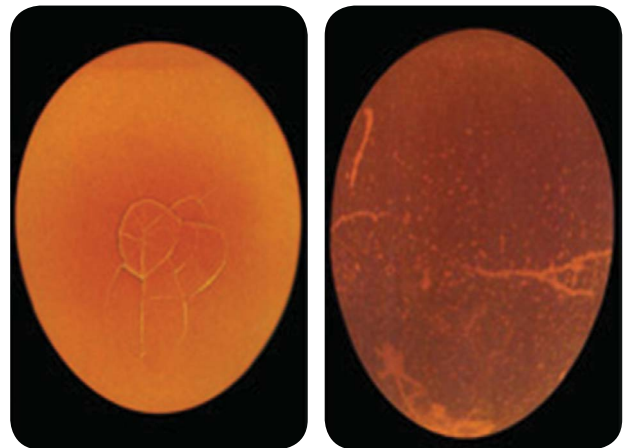
Hand candling of egg shell.



Abnormal shapes having pronounced sandpaper appearance, ridges and/or thin spots.

2. All shell eggs are candled and graded:

All eggs must be candled and graded either by the farmer or by the food facility that purchases or accepts donated eggs. **Candling** is process that involves holding the egg up to a bright light to determine the quality and to look for defects.



Appearance of checked shells in candled eggs.

Defective eggs found during the candling and grading process must be removed and properly disposed. Defects include: abnormal egg shape, adhering dirt, spots, cracks (checks) on the shells, leaking eggs and/or blood spots, and deterioration of contents within the egg shell. Additional information on identifying candling and grading is in the USDA Grading Manual: www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELDEV3004502

Grading: Nearly all clean, sound eggs less than 15 days old, will meet grade AA quality. Without special handling, such as temperature and humidity control, the egg quality deteriorates to grade A after 15 days. After 30 days (the maximum number of days eggs can be sold after packing), egg quality deteriorates to grade B.

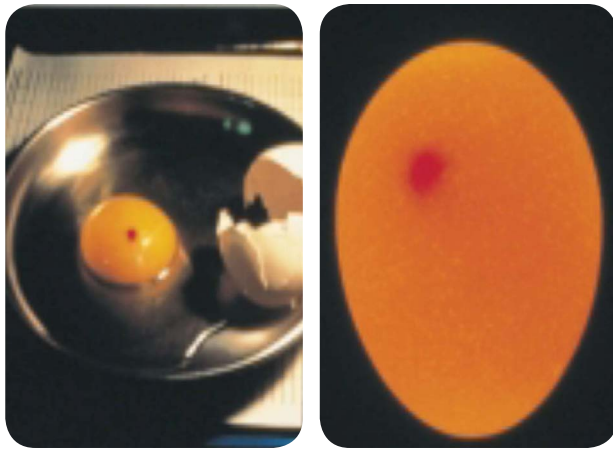


Photo on left: Specks caused by dirt or flies leaving droppings on the exterior of the egg shell. Photo on right: Cage marks on the exterior of the egg shell.

3. All shell eggs are properly sized

Egg size is determined by the weight of one dozen eggs. Not every egg needs to be weighed. After weighing many eggs, most producers will become skilled at placing eggs in the correct size category.

Size	Weight Per Dozen
Jumbo	30 oz.
Extra Large	27 oz.
Large	24 oz.
Medium	21 oz.
Small	18 oz.

4. All shell eggs are properly refrigerated:

Eggs must be kept at 45°F or less after grading and be maintained at that temperature through storage and delivery. Mechanical refrigeration is required unless the product is delivered within four hours. Frozen ice packs may be used to maintain temperature provided the product is delivered and sold in a combined total of four hours or less.

5. Shell egg containers are properly labeled:

Containers (cartons, flats, cases) of eggs must be labeled with the following mandatory information:

1. Grade and size of the eggs.
2. Name, address, and zip code of the farmer, egg producer, or individual selling the eggs.

3. A package date in Julian calendar (day of the year) form. For example: The labeling of Grade A Large Eggs packed on June 1 will have a pack date of 152. Julian date tables are available at: www.timeanddate.com/calendar/custom.html?year=2016&cols=3&doy=1&df=1
4. A freshness date not to exceed 30 days from the date of packaging. The freshness date must also have an explanation such as “exp.”, “Best if used by” or similar explanation. In the above example using June 1 as the pack date, the freshness date is July 1 and the label would state: 152 exp. 07-01.
5. Safe handling instructions: “To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.”

Can shell egg cartons be reused?

Yes. Used egg cartons may be reused or recycled provided certain conditions are met. They must be clean and any labeling information from a prior pack (including any information relating to another egg packer) must be eliminated. This can be done with a black permanent marker and required label information needs to be provided in its place.

I am interested in finding out more about non-immersion wet cleaning of eggs. How can I do this so I can continue to provide a safe product?

A variety of small production eggs cleaning units are available in the marketplace. Minnesota rules require eggs be free from adhering material including fecal material, yolk, feathers, and any other dirt. Therefore, cleaning of eggs is imperative. The use of immersion type washers is prohibited as is the use of wiping rags. Wet cleaning of eggs is only allowed if the continuous washing equipment used does not submerge the egg in water.

If continuous washing equipment is used, the temperature of the wash water and rinse water is critical. The wash water must be from a potable (drinkable) supply and at least 20°F warmer than the eggs (with a minimum temperature of 90°F). The rinse water must be at least 10°F warmer than the wash water. The eggs must then be spray sanitized with a concentration of available chlorine between 50 and 200 PPM.

Is a producer of shell eggs required to have a food handler license to sell or donate their eggs?

People who sell only eggs from their own flock / production are exempt from obtaining a food license. However, they must register with the Minnesota Department of Agriculture, Meat, Poultry and Egg Inspection program. There is no fee associated with this registration. The one page Egg Grading and Sales for Small Producers Exempt from Licensing Exemption form can be obtained at: www.mda.state.mn.us/licensing/inspections/~media/Files/food/foodsafety/eggssales.ashx

In some circumstances, a license may be required:

- Approved facilities and a food license issued by the state or local food regulatory agency is needed if eggs are purchased from someone else, then resold (e.g., if a CSA purchases eggs from another farmer and provides those purchased eggs to the CSA members);
- A Wholesale Produce Dealer license may also be required if a person buys eggs from a farmer for resale.

Contact MDA at 651-201-6300 if you have questions regarding approved sources, inspection & facility requirements, farmer exemptions, licensing or labeling.

Regardless of exemption or license status, all producers, processors, handlers, and vendors of food, must comply with food safety laws and regulations.

What are some other purchasing and receiving guidelines for locally produced shell eggs?

- Visit the farm or ask questions about the food production, handling, and storage.
- Wash hands well and often.
- Check to see that the eggs are properly labeled.
- Immediately place the eggs into a refrigerator or cooler maintained at 41°F or less.
- Ask for a receipt of purchase and keep good records. Good recordkeeping is particularly important in case illness or injury results and there is a need to trace the product back to the supplier.

What kind of receipt should the food facilities get from the farmer?

Food facilities should use a receipt that includes the following purchase/donation information:

Date:		Received by:	
Donated:	Purchased:	Purchased Price:	
Description and Amount of Eggs:			
Pack Date:			
Freshness Date:			
Name of Farmer:			
Address:			
Phone:		E-mail:	

What would happen if I sold shell eggs without following the rules and guidelines given in this factsheet?

The use or presence of unapproved food products in a food facility is a violation of federal, state, and local laws. If your inspector finds any unapproved food product during an inspection or investigation, you will be ordered to immediately discontinue the practice of using or selling the products identified as illegal and those items will be immediately removed from sale or use. Additional regulatory action including embargo, recall, hearings, fines, or condemnation and destruction of the illegal food items may be taken. This will disrupt your business operation.



www.mda.state.mn.us/food

651-201-6300

1-800-967-AGRI



www.extension.umn.edu/foodsafety

612-624-1222



625 Robert St. N., St. Paul, MN 55155-2538
www.mda.state.mn.us

Dairy and Meat Inspection Division, Ph: 651-201-6300, Fx: 651-201-6116

Egg Grading and Sales for Small Producers Exempt from Licensing Poultry Slaughter and Sales Direct to Consumers Exemption

Date of Application:	Establishment E-mail:		
Name of Applicant:			
Address:			
City:		State:	Zip:
Establishment Phone:		Establishment Fax:	

Name / Title	Present Home Address

Exemption Requested

I (we) are applying for an exemption to slaughter and process poultry for direct sales to consumers. I (we) understand that we are limited to the number of poultry we can sell and that the poultry products must only be

Selling less than or equal to 1,000 poultry per calendar year

Selling between 1,000 and 5,000 poultry per calendar year

Selling between 5,000 and 20,000 poultry per calendar year

Candling and grading shell eggs for sales to restaurants, grocery stores, or farmer's markets.

Agreement and Certification

When an exemption is granted by the Minnesota Department of Agriculture to sell eggs without a food handler license, I (we) agree to conform to Minnesota Statutes Section 29 and Minnesota Rules 1520 in regard to the candling, grading and handling of eggs. We have a copy of the appropriate rules and regulations and will strictly adhere to them. I (we) are aware that any violations of state requirements may cancel this exemption.

Signature and Title of Owner, Partner, or Authorized Officer making this application:

Applicant's Signature

Title

Printed Name

Date

To Be Completed by MDA

Date Received

Signature of Area Supervisor

Date

JULIAN DATE CALENDAR

(PERPETUAL)

Day	Jan	Feb	Mar	Apr	May	June	July	Aug	Sep	Oct	Nov	Dec	Day
1	001	032	060	091	121	152	182	213	244	274	305	335	1
2	002	033	061	092	122	153	183	214	245	275	306	336	2
3	003	034	062	093	123	154	184	215	246	276	307	337	3
4	004	035	063	094	124	155	185	216	247	277	308	338	4
5	005	036	064	095	125	156	186	217	248	278	309	339	5
6	006	037	065	096	126	157	187	218	249	279	310	340	6
7	007	038	066	097	127	158	188	219	250	280	311	341	7
8	008	039	067	098	128	159	189	220	251	281	312	342	8
9	009	040	068	099	129	160	190	221	252	282	313	343	9
10	010	041	069	100	130	161	191	222	253	283	314	344	10
11	011	042	070	101	131	162	192	223	254	284	315	345	11
12	012	043	071	102	132	163	193	224	255	285	316	346	12
13	013	044	072	103	133	164	194	225	256	286	317	347	13
14	014	045	073	104	134	165	195	226	257	287	318	348	14
15	015	046	074	105	135	166	196	227	258	288	319	349	15
16	016	047	075	106	136	167	197	228	259	289	320	350	16
17	017	048	076	107	137	168	198	229	260	290	321	351	17
18	018	049	077	108	138	169	199	230	261	291	322	352	18
19	019	050	078	109	139	170	200	231	262	292	323	353	19
20	020	051	079	110	140	171	201	232	263	293	324	354	20
21	021	052	080	111	141	172	202	233	264	294	325	355	21
22	022	053	081	112	142	173	203	234	265	295	326	356	22
23	023	054	082	113	143	174	204	235	266	296	327	357	23
24	024	055	083	114	144	175	205	236	267	297	328	358	24
25	025	056	084	115	145	176	206	237	268	298	329	359	25
26	026	057	085	116	146	177	207	238	269	299	330	360	26
27	027	058	086	117	147	178	208	239	270	300	331	361	27
28	028	059	087	118	148	179	209	240	271	301	332	362	28
29	029		088	119	149	180	210	241	272	302	333	363	29
30	030		089	120	150	181	211	242	273	303	334	364	30
31	031		090		151		212	243		304		365	31

7510-226-5401

FOR LEAP YEAR USE REVERSE SIDE

JULIAN DATE CALENDAR

FOR LEAP YEARS ONLY

Day	Jan	Feb	Mar	Apr	May	June	July	Aug	Sep	Oct	Nov	Dec	Day
1	001	032	061	092	122	153	183	214	245	275	306	336	1
2	002	033	062	093	123	154	184	215	246	276	307	337	2
3	003	034	063	094	124	155	185	216	247	277	308	338	3
4	004	035	064	095	125	156	186	217	248	278	309	339	4
5	005	036	065	096	126	157	187	218	249	279	310	340	5
6	006	037	066	097	127	158	188	219	250	280	311	341	6
7	007	038	067	098	128	159	189	220	251	281	312	342	7
8	008	039	068	099	129	160	190	221	252	282	313	343	8
9	009	040	069	100	130	161	191	222	253	283	314	344	9
10	010	041	070	101	131	162	192	223	254	284	315	345	10
11	011	042	071	102	132	163	193	224	255	285	316	346	11
12	012	043	072	103	133	164	194	225	256	286	317	347	12
13	013	044	073	104	134	165	195	226	257	287	318	348	13
14	014	045	074	105	135	166	196	227	258	288	319	349	14
15	015	046	075	106	136	167	197	228	259	289	320	350	15
16	016	047	076	107	137	168	198	229	260	290	321	351	16
17	017	048	077	108	138	169	199	230	261	291	322	352	17
18	018	049	078	109	139	170	200	231	262	292	323	353	18
19	019	050	079	110	140	171	201	232	263	293	324	354	19
20	020	051	080	111	141	172	202	233	264	294	325	355	20
21	021	052	081	112	142	173	203	234	265	295	326	356	21
22	022	053	082	113	143	174	204	235	266	296	327	357	22
23	023	054	083	114	144	175	205	236	267	297	328	358	23
24	024	055	084	115	145	176	206	237	268	298	329	359	24
25	025	056	085	116	146	177	207	238	269	299	330	360	25
26	026	057	086	117	147	178	208	239	270	300	331	361	26
27	027	058	087	118	148	179	209	240	271	301	332	362	27
28	028	059	088	119	149	180	210	241	272	302	333	363	28
29	029	060	089	120	150	181	211	242	273	303	334	364	29
30	030		090	121	151	182	212	243	274	304	335	365	30
31	031		091		152		213	244		305		366	31

(USE IN 1964, 1968, 1972, etc.)

GPO : 1964 O-722-665