



COLORADO
FARM TO TABLE
FOOD SAFETY

Colorado Cottage Foods- Selling Fresh Eggs



The sale of whole eggs is permitted under the Colorado Cottage Food Law, even though eggs are not a cottage food by definition. Colorado Senate Bill 12-048 (section 35-21-105) allows the sale of less than 250 dozen eggs per month as license exempt per CO Department of Agriculture (CDA).

Cleaning Eggs

Co Dept. of Agriculture (CDA) requires washing and sanitizing of eggs prior to sale. Temperature of the wash water should be a minimum temperature of 110°F and rinse water a minimum of 115°F. Dishwashing liquid that is free of scents and dyes is acceptable.

Eggs must be sanitized (dipped or sprayed) in a sanitizer solution that is labelled safe for use as an egg sanitizer; either using a chlorine or sodium hypochlorite solution between 100-200 ppm or a 3% hydrogen peroxide solution or its equivalent. Dry eggs before storing.

Packaging/Displaying for Sale

Cartons should be: new and 'generic' without a store or brand name. *Do not re-use cartons.* Display only the empty carton, while keeping the eggs in the cooler or discard the carton of display eggs after the market ends.

Egg Package Labeling

- Address where eggs originated
- Packaging date
- Safe Handling Instructions

Safe Handling Instructions: To prevent illness from bacteria, keep eggs refrigerated, cook eggs until yolks are firm, and cook any foods containing eggs thoroughly. These eggs do not come from a government-approved source.
Happy Valley Farm, packed on 3/20/2015



Temperature Control

Eggs sold at farmers' markets must be transported in a clean and sanitary environment between **33°F and 41°F** and this temperature should be maintained while eggs are being offered for sale. To measure storage air temperature, tape a refrigerator thermometer to the inside lid of cooler. Keep the cooler closed as much as possible and keep cooler of eggs out of direct sunlight.

Resources:

Small Flock Egg Producers - CO Dept. Agriculture:
www.Colorado.gov/cs/Satellite/ag_ICs/CBON/1251622246899

Home-Produced Chicken Eggs Fact Sheet; Colorado State University Extension website:

<http://www.ext.colostate.edu/pubs/foodnut/09377.html>

Shell Eggs from Farm to Table Fact Sheet; United States Department of Agriculture, Food Safety Inspection Service (FSIS): www.fsis.usda.gov

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