



SHELL EGG GRADING AND PACKING OPERATIONS CONSUMER PROTECTION CRITERIA

The following list of criteria is based on Chapter 69.25 RCW (Revised Code of Washington) Washington Wholesome Eggs and Egg Products Act, 16-104-310(2) WAC (Washington Administrative Code) Shell Eggs – Standards, Grades, and Weight Classes, 16-108 WAC Washington State Egg Seals and Assessments. Other adopted statutes may also appear as detailed.

Licensing: : Apply for an Egg Handler/Dealer Business License endorsement with the Washington State Department of Revenue.

Inspection: An establishment is considered in substantial compliance with the inspection criteria if: the business has a current Egg Handler/Dealer endorsement from the Department of Revenue and no critical (C) violations are found, or if critical violations are found and corrected prior to completion of the inspection; and the establishment's inspection score is ninety points or above.

NO	CATEGORIES AND CRITERIA	DEBIT
PRODUCTS		
1	Eggs are wholesome and not adulterated. RCW 69.25.010 and RCW 69.25.020	C
HYGIENE OF PERSONNEL		
2	Plant personnel coming into contact with shell eggs shall wear clean clothing, free from animal waste, dust, loose dirt or prohibited chemical contamination. WAC 16-104-310(8)	1
GRADING ROOM REQUIREMENTS		
3A	The grading room candling area shall be adequately darkened to make possible accurate quality determination of the candled appearances of eggs. WAC 16-104-320(1)	1
3B	Candling area/equipment shall be constructed so as to permit cleaning and provide ample shelf space for convenient placement of the different grades to be packed. WAC 16-104-320(3)	1
3C	The candling lights shall be capable of delivering reasonably uniform intensity of light at the candling aperture to facilitate accurate quality determinations. WAC 16-104-320(4)	1
3D	Individual egg scales shall be provided to check accuracy of weight classing. WAC 16-104-320(5)	1
3E	Weighing equipment, whether manual or automatic, shall be kept clean and maintained in a manner to assure accurate operation. WAC 16-104-320(6)	1
3F	Adequate lighting shall be provided to ensure accurate and safe grading room operations. WAC 16-104-320(7)(a)	1
3G	Adequate ventilation shall be maintained to keep the area free from undesirable odors, dust, and condensation. WAC 16-104-310(4)	1
EGG GRADING AND PACKING PLANT FACILITY AND OPERATING REQUIREMENTS		
4A	Grading and packing rooms shall be of sufficient size to permit installation of necessary equipment and the conduct of grading and packing in a sanitary manner. WAC 16-104-310(2)	1
4B	Grading and packing rooms shall be kept reasonably clean during grading and packing operations AND shall be thoroughly cleaned at the end of each operating day. WAC 16-104-310(2)	1
4C	Floor shall be constructed of washable materials, tight, reasonably smooth, and in good repair. WAC 16-104-310(2)(a)	1
4D	No operations in domestic living or sleeping quarters. RCW 69.25.020(37)	1
4E	Floor drains shall be provided where floors are subjected to flood type cleaning or where normal operations release or discharge water or liquid wastes onto the floor. WAC 16-104-310(2)(b)	1
4F	All floor areas shall be kept clean. WAC 16-104-310(2)(c)	1
4G	Walls and ceilings shall be kept clean, in good repair and free of cobwebs and dust. WAC 16-104-310(6)(a) & (b)	1
4H	Wood benches, platforms, etc., in areas which are subjected to moisture shall be maintained in good repair or made from other construction materials impervious to moisture and odors. WAC 16-104-310(5)(a) & (c)	1

4I	Wood walls or partitions shall be maintained in good repair or be replaced with materials impervious to moisture and odor build up. WAC 16-104-310(5)(b) & (c)	1
4J	Doors and windows: Effective means shall be provided to prevent entrance of insects, rodents, birds or other vermin and dust. WAC 16-104-310(7)	1
SHELL EGG CLEANING OPERATIONS		
5A	Shell egg cleaning equipment shall be kept in good repair. WAC 16-104-350(1)	1
5B	Cleaning compounds, foam control agents, sanitizers, inks, oils, and any common cleaners used shall be stored away from the grading area and not be allowed to come in contact with the shell eggs being processed, or with egg cases or cartons. WAC 16-104-370	1
5C	Shell egg cleaning equipment shall be cleaned after each day's use or more frequently, if necessary. WAC 16-104-350(1)	1
5D	The temperature of the wash water shall be maintained at 90°F or higher, and shall be at least 20°F warmer than the temperature of the eggs to be washed. These temperatures shall be maintained throughout the cleaning cycle. WAC 16-104-350(2)	1
5E	Rinse water temperature shall be at least 10°F warmer than the final wash water temperature. These temperatures shall be maintained throughout the cleaning cycle. WAC 16-104-350(2)	1
5F	A cleaning compound approved by the United States Department of Agriculture or the Washington State Department of Agriculture shall be used in the wash water. WAC 16-104-350(3)	1
5G	Wash water shall be changed approximately every 4 hours, or more often if needed, to maintain cleanliness and sanitary conditions, and at the end of each shift. WAC 16-104-350(4)	1
5H	Measures shall be taken to prevent excess foaming during the egg washing operation. WAC 16-104-350(4)	1
5I	Water supply shall be of a safe, sanitary quality. WAC 16-104-350(6)	C
5J	Water under pressure shall be available to grading and candling area or room for cleaning purposes. WAC 16-104-350(6)	C
5K	Frequency of testing for potability of the water supply must comply with state and local health department requirements. When the water source is changed, new tests are required. WAC 16-104-350(6)	C
5L	Waste water from the egg washing operation shall be continuously removed through appropriate drains to prevent standing water from accumulating. WAC 16-104-350(7)	1
5M	The washing and drying operation shall be continuous and shall be completed as rapidly as possible. WAC 16-104-350(8)	1
5N	Eggs shall not be allowed to stand or soak in water. WAC 16-104-350(8)	1
5O	Immersion-type washers shall not be used. WAC 16-104-350(8)	1
5P	Washed eggs shall be spray rinsed with warm water containing an approved sanitizer of not less than 50 p/m nor more than 200 p/m of available chlorine or its equivalent. WAC 16-104-350(10)	1
5Q	Test kits shall be available and used to determine the strength of the sanitizing solution. WAC 16-104-350(11)	1

5R	During any rest period or other line shutdown, preventative measures shall be taken to prevent overheating and/or partial cooking of eggs in the washing, rinsing, and scanning areas. WAC 16-104-350(12)	1
5S	Washed eggs shall be dry before cartoning or casing. WAC 16-104-350(13)	1
5T	When steam or vapors originate from the washing operation, they shall be continuously and directly removed to the outside of the building. WAC 16-104-350(14)	1
5U	Eggs may be dry cleaned or washed. If eggs are dry cleaned, the equipment shall be of a sanitary type and kept clean and in good repair. WAC 16-104-350(16)	1
5V	Cloth or wash rags shall not be used for cleaning eggs unless they are of a sanitary single service type. Single service paper toweling may be used. WAC 16-104-350(17)	1
PEST CONTROL		
6A	Buildings shall be of sound construction to prevent harborage of vermin including pets, insects, rodents, birds, etc. WAC 16-104-310(1)	1
6B	Pesticides shall be stored away from the grading area and not be allowed to come in contact with the shell eggs being processed, or with egg cases or cartons. WAC 16-104-370	1
6C	Buildings shall be of sound construction to prevent the entrance of vermin including pets, insects, rodents, birds, etc. WAC 16-104-310(1)	1
RESTROOM ACCOMMODATIONS		
7A	Adequate lavatory/toilet (restroom) accommodations shall be provided. WAC 16-104-310(3)	1
7B	Lavatory/toilet and locker rooms shall be maintained in a clean and sanitary condition. WAC 16-104-310(3)	1
7C	Lavatory/toilet rooms shall be ventilated to the outside of the building. WAC 16-104-310(3)	1
7D	Lavatory/toilet rooms shall be equipped with handwashing facilities including soap and sanitary towels. WAC 16-104-310(3)	1
7E	Hot and cold running water shall be provided. WAC 16-104-310(3)	C
7F	Signs shall be posted in the restrooms instructing employees to wash their hands before returning to work. WAC 16-104-310(3)	1
EGG CARTONS / PACKING MATERIALS		
8A	Eggs must be packed in new or previously used containers that are clean, undamaged, and suitable for reuse. WAC 16-104-360	1
8B	The containers shall be clean and have sufficient strength and durability to protect the eggs during normal distribution. WAC 16-104-360	1
8C	Reuse of egg cartons or flats after distribution to a consumer outlet shall not be allowed. Used flats may be used for transporting and/or holding nest-run or restricted eggs prior to grading or breaking. WAC 16-104-360	1
8D	Egg case and carton storage areas shall be clean and dry, free from dust or any odoriferous material that could be absorbed by cartons. WAC 16-104-310(1)(b)	1
COOLER ROOM REQUIREMENTS		
9A	After processing and grading, shell eggs packed in consumer containers shall be refrigerated at maximum of 45°F ambient air temperature. WAC 16-104-330(1)	C
9B	Accurate thermometers shall be provided in egg coolers and egg storage facilities to monitor required ambient air temperatures. WAC 16-104-330(2)	1
9C	Egg coolers and egg storage facilities shall be free from objectionable odors and mold and shall be maintained in a sanitary condition. WAC 16-104-330(4)	1
9D	All facilities where eggs are offered for sale to consumers shall be maintained in a clean and sanitary condition. WAC 16-104-330(5)	1
9E	All facilities where eggs are offered for sale to consumers, display and storage temperatures shall be maintained at a maximum of 45°F ambient air temperature. WAC 16-104-330(5)	1
9F	Inedible eggs shall be held under refrigeration in covered containers, clearly labeled and stored to prevent possible odor contamination of graded or ungraded eggs. WAC 16-104-330(7)	1
9G	Refrigeration is required during all transit of graded product when transit time will require an excess of 2 hours. Temperatures during all transit shall be maintained at a maximum of 45°F ambient air temperature. WAC 16-104-330(8)	1

LABELING		
10A	After processing and grading, shell eggs packed in consumer containers shall be clearly labeled with the words "Keep Refrigerated". WAC 16-104-330(1)	1
10B	All containers used by an egg handler or dealer to package eggs shall bear the name and address or permanent number of said egg handler or dealer. RCW 69.25.310(1)	1-3
10C	If no permanent number is on the carton, the egg handler/dealer must purchase Washington State egg seals to be placed on egg containers showing that the proper assessment has been paid. RCW 69.25.260, WAC 16-108-040	1-3
10D	Every egg handler or dealer that pays assessments on a monthly basis, instead of applying seals, shall have their permanent dealer's number imprinted upon all egg containers. The permanent dealer number shall appear on the outside of the container closure. The numbers shall be preceded by the letters WA- or 53-, which designates Washington State. WAC 16-108-040	1-3
10E	It shall be a violation for any egg handler or dealer to use a container that bears the permanent number of another egg handler or dealer unless such number is totally obliterated prior to use. RCW 69.25.310(1)	1-5
10F	The label of all shell eggs, whether in intrastate or interstate commerce, shall bear the following statement: "SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly." 21 CFR Part 101.17(h)	1
10G	All perishable packaged foods with a projected shelf life of 30 days or less must state a pull date on the package. The pull date must be stated by month and day and be in a style and format that is readily decipherable by consumers. RCW 15.130.300(1) & (2)	1
LICENSING		
11	No person may act as an egg handler or dealer without first obtaining a current annual license from the Washington State Department of Revenue and a permanent dealer's assessment number from the WSDA Food Safety Program. Washington State egg seals may be purchased and used in place of obtaining a permanent dealer's assessment number. The license and permanent egg handler or dealer's number is nontransferable. RCW 69.25.050 & .260 & .270	C
WHO TO CONTACT		
To apply for an Egg Handler/Dealer license, contact the Washington State Department of Revenue.		
After receiving an egg handler/dealer license, contact the WSDA Food Safety Program to obtain a permanent dealer's assessment number or Washington State egg seals.		
EGG HANDLER / DEALER APPLICABILITY		
The sale of eggs by any egg producer with an annual egg production from a flock of three thousand hens or less is exempt from obtaining an "Egg Handler/Dealer" license endorsement. RCW 69.25.170(1)(e)		
Those only selling shell eggs packed on his or her own premises directly to household consumers for their own use are exempt from obtaining an "Egg Handler/Dealer" license endorsement. RCW 69.25.170(1)(c)		
Washington state law requires only those egg producers with more than 3,000 laying hens to comply with the Cage Free Housing Requirements. RCW 69.25.065(5)(a)		
Farms with more than 3,000 laying hens are required to submit proof of compliance with the Cage Free Housing Requirements with their Egg Handler/Dealer Application/Renewal to the Washington State Department of Revenue. RCW 69.25.065(1)		
REQUIREMENTS OF EGG RETAILERS & DISTRIBUTORS		
When selling eggs to wholesalers, dealers, or retailers, the purchaser must receive an invoice covering each such sale, showing the exact grade or quality, and the size or weight of the eggs sold, together with the name and address of the person by whom the eggs were sold. The person selling and the purchaser shall keep a copy of the invoice on file at his or her place of business for a period of 30 days, during which time the copy shall be available for inspection at all reasonable times. RCW 69.25.320(1)		
Each retailer and each distributor shall store shell eggs awaiting sale or display eggs under clean and sanitary conditions in areas free from rodents and insects. RCW 69.25.320(2)		
Each retailer and each distributor shall store shell eggs awaiting sale or display, up off the floor away from strong odors, pesticides, and cleaners. RCW 69.25.320(2)		
After being received at the point of first purchase, all graded shell eggs packed in containers for the purpose of sale to consumers shall be held and transported under refrigeration at ambient temperatures no greater than 45°F. RCW 69.25.320 (3)		