

Unlawful Acts as described in California Food and Agriculture Code (include but not limited to):

FAC 27633- Unlawful to conduct business as an egg handler without first registering with CDFA-ESQM.

FAC 27634- Unlawful to sell or use any container or sub container of eggs which a name, trademark, or a trade name unless seller or user has permission to do so.

FAC 27632- Unlawful to mark eggs not produced in California as "Produced in California."

FAC 27635- Unlawful to sell, or represent as chicken eggs, eggs from any other species of fowl.

FAC 27636- Unlawful to sell as "fresh eggs" "ranch eggs" or represent any eggs as being fresh which are below quality Grade A or which has been in storage for more than 30 days.

FAC 27637- Unlawful to make a statement, representation or assertion in any manner concerning the origin, quality, size, weight, condition, source or any other matter relating to eggs which are false, deceptive, or misleading in any particular.

FAC 27638- Unlawful to comply with a lawful order of an enforcement officer.

FAC 27639- Unlawful to refuse submitting of eggs or any container, lot, load or display of eggs for any enforcement officer to inspect.



Contact Us

CDFA-EGG SAFETY & QUALITY MANAGEMENT

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You may review regulations for shell eggs by scanning the QR Code



Social Media



EGG SAFETY QUALITY MANAGEMENT

ESQM Goal

To provide consumers with shell eggs that are wholesome, properly labeled, refrigerated and of established quality, while maintaining fair and equitable marketing standards in the egg industry



ESQM

Upholds the laws and regulations shell eggs, enforcing quality, grade, size, labeling, refrigeration, brand registration and payment of assessments.

Monitors shell egg quality at production, wholesale, and retail levels

Partners with various County Agricultural Commissioners, USDA-AMS and FDA to assure California Shell Egg Standards are met and maintained.

Provides Annual Shell Egg Workshops to county personnel throughout the state to ensure the uniform application of Shell Egg Standards.

Scan QR Code to register as an egg handler from all species of fowl



FAC 27541 & 27633 Any person engaged in California as an egg producer or egg handler, any out of state egg handler or egg producer selling eggs into California shall register with CDFA-Egg Safety & Quality Management (ESQM).

*Certificate is non-transferable. Once application is processed an Egg Handler Registration Number will be issued and a copy may be downloaded.



Eggs shall be stored, held or transported at an ambient temperature of 45°F or below (FAC 27643)

Transport vehicle refrigeration units must deliver eggs at 45°F or below (FAC 27643)

Refrigeration at retail and farmer market locations are regulated by appropriate County Environmental Health Department.

Shell Egg Grades

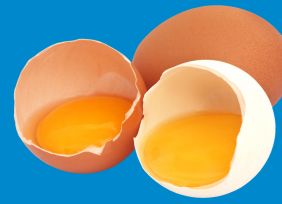
It is unlawful to sell to any retailer, consumer, or institutional consumer, any eggs which are ungraded as to quality and size. Scan QR code to direct you to grade tolerances at origin and destination.



All Grade AA and Grade A eggs must be clean. A clean egg has a shell that is free from adhering foreign material, visible stains or discoloration.

Shell Egg Defects

- Checks (cracked shells)
- "Loss" such as leaking eggs, dirty eggs and eggs containing meat or blood spots
- "Inedibles" serious defects such as rots, black rots, mixed rots and bloody whites



At a Glance

Size Requirements

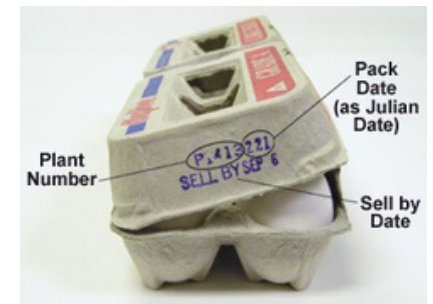
Size or weight class	Ounces	Grams
Jumbo	2 5/12	68.51
Extra Large	2 1/6	61.42
Large	1 11/12	54.34
Medium	1 2/3	47.25
Small	1 5/12	40.16
Pee Wee	No Minimum	

*Egg size is determined by the weight of the individual egg

Marking Requirements

Each container or sub container of shell eggs shall be marked with

- Name
- Quantity
- Address
- Zip code
- *Size & Grade
- Sell By date
- Julian Pack Date
- "Keep Refrigerated"
- USDA or CDFA Registration Number
- *Shell Egg Food Safety Compliant (CA SEFS Compliant) statement
- Safe handling instructions such as "Keep eggs refrigerated"



*Must be printed in 1/4 inch font or larger