SMALL FLOCK EGG PRODUCERS WORKSHOP

Presented by:

California Department of Food and Agriculture,

Egg Safety Quality Management

Small Flock Egg Producers Workshop

California Department of Food and Agriculture
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Egg Safety & Quality Management
https://www.cdfa.ca.gov/ahfss/mpes/esqm.html
Small Producer Outreach Program
https://www.cdfa.ca.gov/ahfss/mpes/spop.html

Top Take Aways
Learning Objectives

Welcome! In this interactive workshop, you will learn all about chickens and eggs as well as selling regulations that are necessary elements for creating a safe and wholesome food product.

After your active participation in this workshop, you will be able to:

Module One – Biosecurity

- ❑ Understand importance of biosecurity
- ❑ Understand what good biosecurity is
- ❑ Implement biosecurity procedures at your facility
- ❑ Contact the Sick Bird Hotline

Module Two – Grading and Labeling

- ❑ Know what the CDFA labeling regulations are
- ❑ Determine grade using the air cell
- ❑ Identify internal and external egg defects
- ❑ Candle eggs for internal defects

Module Three – Chicken 101

- ❑ Identify common chicken breeds
- ❑ Identify chicken and egg anatomy
- ❑ Understand and identify common diseases
- ❑ Contact the Sick Bird Hotline

Ice Breaker

Get to know you Bingo! Move around the room, write the name of a peer who meets the criteria in a box in order to make a Bingo (5 in a row; up/down, side/side or diagonal).

Has a Horse	Has Broken a Bone	Is an only child	Loves the Beach	Doesn't have a Drivers License
Has a Dog, Cat or Fish	Is the Oldest Child	Hates Running	Loves Disneyland	Born in October, November or December
Has a Tattoo	Has Traveled outside of the U.S	**FREE SPACE**	Has Been in a Car Accident	Likes Tea
Wears Glasses	Born in June, July or August	Has 1 or More Siblings	Can Play an Instrument	Has Eaten Sushi
Likes Coffee	Played/plays a Sport	Is the Youngest Child	Traveled outside of California	Hates Spiders

Biosecurity Notes…

Here’s some room for notes

Concept Corner #1
Breeds Guess Who

Activity: Breeds Guess Who Game

Purpose: To identify common breeds

Instructions: Read all instructions. Choose a new group facilitator. Set a timer!

A. **Facilitator:** Open the game envelope, pull out the breed cards, put them face down on the table and mix them up. Instruct each person to select one card without looking at it or letting anyone else see it.

B. **Group:** Once everyone has a breed card, review your breed card. The group should then pick someone to be "Guess Who'd" first. The group should take turns asking yes or no questions about each individuals breed based on the facts/pictures on the card. The group should make sure their questions are all yes or no answer questions.

C. **Facilitator:** Instruct the group to use the tool guide in the envelope to help the group with appropriate yes or no questions to be asked. Also, use the breeds list in the envelope to help the group know what breeds they could be guessing.

D. **Group:** Mix up the cards and put all back in the envelope for the next group.

Concept Corner #2
Biosecurity Scenarios

Activity: Biosecurity Scenarios

Purpose: To problem solve different biosecurity issues that are common amongst backyard bird owners

Instructions: Read all instructions. Choose a new group facilitator. Set a timer!

A. **Facilitator:** Lead the group to the giant wall post its. Do them one at a time. Read the different common biosecurity area problems. Facilitate a group discussion of solutions to each problem.

B. **Group:** Listen carefully to the biosecurity problem area. Share ideas to help combat the problem.

C. **Facilitator:** Write each solution provided by the group on the provided small Post-Its (do all of them on the same color) and place them on the giant Post-it sheet that correlates to the problem.

D. **Facilitator:** Leave the Post-Its for the following groups to learn from also.

E. **Here is some space for some notes to take home:**

Concept Corner #3
Question Ball

Activity: Question Ball

Purpose: To test your knowledge of all things poultry

Instructions: Read all instructions. Choose a new group facilitator. Set a timer!

A. **Group:** Make a circle. Take turns tossing the ball to each person in the group. When you catch the ball read the question that your right thumb lands on out loud and answer the question. If you don't know the answer ask the group for help.

B. **Facilitator:** Make sure everyone is included and getting a chance to catch the ball.

C. **Group:** If there's time discuss something new you learned with the group and make a note of it below

Concept Corner #4
Reproductive Cycle

Activity: Reproductive Cycle

Purpose: To learn about the hen's reproductive cycle

Instructions: Read all instructions. Choose a new group facilitator. Set a timer!

A. **Facilitator:** Each group is together going to make a drawing, diorama, chart, or any other visual aid to show the reproductive cycle of a hen. There are a plenthora of supplies on the table that can be used to achieve this. Please don't be wasteful as all groups will have this task

B. **Group:** Work together to brainstorm an idea and make a visual aid showing the reproductive cycle of a hen.

C. **Facilitator:** When the group is done. Collect your groups diorama and be prepared to show it during the group show and tell about them after the concept corners.

D. **Group**: Clean up your mess and leave the table neat for the next group. Take any notes about anything you learned below:

Grading and Labeling Notes…

Here’s some space for notes.

Concept Corner #1
Candling

Activity: Learning to candle eggs for defects

Purpose: To identify internal and external defects by candling

Instructions: No Facilitator for this one!

Individually:

A. There are 5 candling stations, split up into groups of 1-2 people per station. Look at each of the 8 eggs at your station and try to identify any internal or external defects you see (guessing is ok!). Write the defect down on your answer form (next page) under the number marked on the egg. Then look at the 2 cracked out eggs in jars and identify which internal defect they have. Write those in numbers 9 and 10 on the next page.

B. Once members at each station have identified all 10 eggs' defects pull out the answer key and see how you did. Give yourselves a round of applause if you got them all correct.

***Tool Tip – Pages 22-23**

Candling Answer Form

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

Concept Corner #2
Chicken Anatomy

Activity: Digestive Tract and Parts ID

Purpose: To identify common chicken anatomy

Instructions: Read all instructions. Choose a new group facilitator. Set a timer!

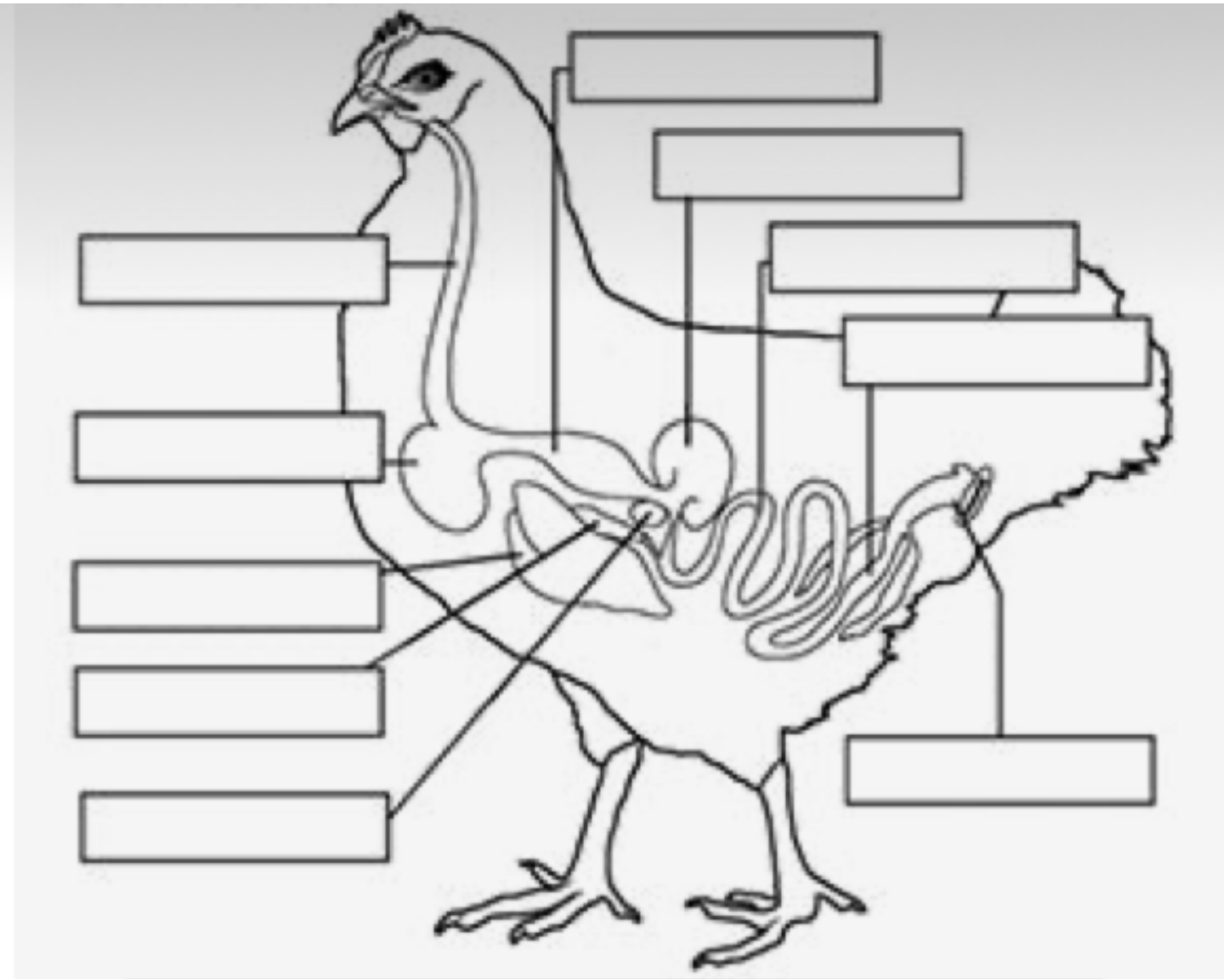
A. **Facilitator:** Keep the answer key closed to show the group when the game is done.

B. **Group:** Individually or as a group fill out the chicken parts and parts of the digestive tract on the next page.

C. **Facilitator:** Check the answers when done. Give yourselves a round of applause if you got them all correct. Discuss any discrepancies between the answer key and the individual answers.

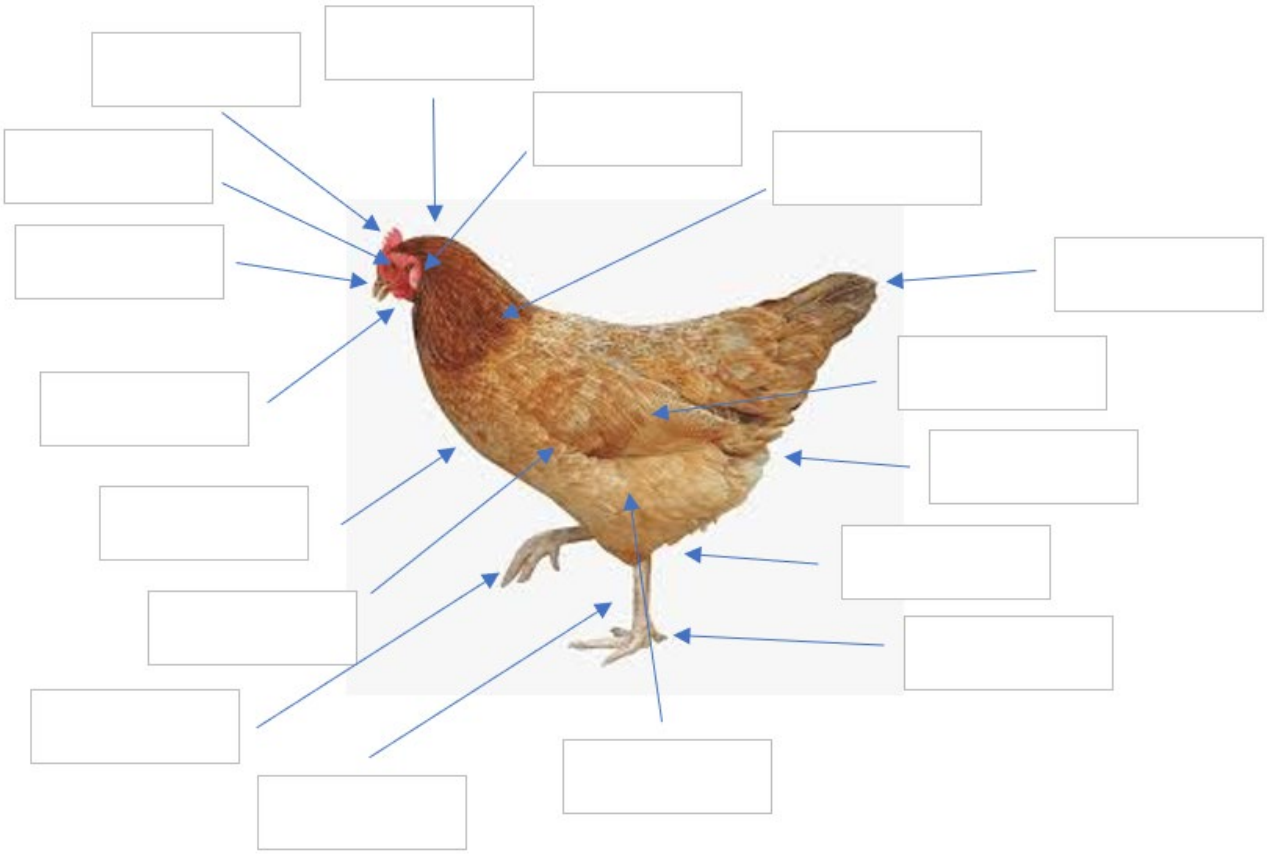
D. **Group:** Use any remaining time to have an open networking conversation.

Concept Corner #2
Chicken Anatomy



- Cloaca
- Small Intestine
- Proventriculus
- Esophagus
- Spleen
- Colon
- Gizzard
- Crop
- Gallbladder
- Liver

Concept Corner #2
Chicken Anatomy



- Beak
- Hock
- Comb
- Shank
- Wattles
- Claw
- Ear Lobes
- Secondaries
- Hackles
- Eye
- Vent/Cloaca
- Breast
- Tail
- Toe
- Thigh
- Wing

Concept Corner #3
Matching Game

Activity: Defect Matching Game

Purpose: To identify internal and external defects

Instructions: Read all instructions. Choose a new group facilitator. Set a timer!

A. **Facilitator:** Open the game envelope and put the Defect, Description and Picture cards on the table. Pass out the statement cards. Keep the answer key closed to show the group when the game is done.

B. **Group:** Distribute the statement cards amongst yourselves. Take turns reading them and then discuss and agree on which description and picture match with which defect. Place them in the appropriate category. Guessing is ok!

C. **Facilitator:** Check the answers when done. Give yourselves a round of applause if you got them all correct. Discuss any discrepancies between the answer key and the group's answer.

D. **Group:** Mix up the cards and put all back in the envelope for the next group.

***Tool Tip – Pages 32-33**

Concept Corner #4
Farmers Market

Activity: Make a Farmers Market Display

Purpose: To learn how to correctly label your egg cartons or signage

Instructions: Choose a new facilitator and read all instructions to the group. Set a timer!

A. **Group:** Work together to utilize the materials on the table (cartons of eggs, flats of eggs, sticky labels, other signage) and décor to create a farmers market display.

B. **Facilitator:** When the display is made flip to page 44 and make sure that all requirements were met on any labeling or signs used in the display.

C. **Group:** Use any remaining time to discuss and make notes about what you learned.

***Tool Tip – Page 44**

Chicken 101 Notes:

Here’s some room for notes.

Resources

- ❑Biosecurity & Disease Summary
- ❑Grading and Labeling Summary
- ❑Common Egg Defects
- ❑Chicken 101 Summary
- ❑CDFA Egg Handler Registration Form
- ❑Air Cell Gauge
- ❑NPIP Sheet
- ❑Quick Reference Guide
- ❑Suppliers
- ❑FDA Guidelines for Cleaners
- ❑Small Producer Contacts and Resources
- ❑Retail Brochure
- ❑Egg Washing Brochure
- ❑Origin Tolerances
- ❑Destination Tolerances
- ❑Labeling Guidelines
- ❑Workshop Evaluation Form

Biosecurity Summary:

- Biosecurity is an extremely important part of raising birds. Every producer big or small needs to do their part in reducing the risk of spreading disease by implementing biosecurity measures into their daily routine
- Biosecurity is: Procedures used to prevent the introduction and spread of disease causing organisms.
- Infections from backyard chickens have been on the rise since 1990. This seems to be happening because backyard producers tend to be less informed in Salmonella Enteritidis and other disease prevention than larger producers.
- NPIP is a voluntary program in which the government and industry work together to eliminate and control poultry diseases.
- Biosecurity starts with selecting healthy birds. NPIP approved sourced birds have an SE clean status and have already been vaccinated. Don't be afraid to inspect the bird for general health and parasites. Quarantine new birds! This reduces the risk of spreading diseases.
- Be Proactive! Sick Bird Hotline – 1-866-922-BIRD (2473). Report sick or dead poultry or wild birds. This could help prevent a disease outbreak.

Disease Summary:

- Chickens are susceptible to a variety of avian and zoonotic diseases/illnesses
- Some illnesses are easily treatable, others will wipe out an entire flock in less than 2 days
- Disease is preventable with proper biosecurity, vaccination, and enough space

Marek's Disease:

- A herpes infection of chickens and sometimes turkeys
- Can manifest neurologically, viscerally, and cutaneously
- Symptoms:
    - Paralysis
    - Weight loss
    - Raised and Rough Skin
    - Vision impairment and change in iris and pupil
- Prevention: Vaccination and good hygiene

Mycoplasma Gallisepticum:

- Highly infectious chronic respiratory disease
- Symptoms
    - Respiratory: coughing, nasal and ocular discharge
    - Slow growth and stunting
    - Poor productivity, reduced hatchability and chick viability
    - Leg problems
    - Inappetance
- Prevention: vaccination and good hygiene

Newcastle Disease:

- Highly contagious viral disease that affects chickens, turkeys, pigeons, and ducks to name a few. Can infect mammals occasionally.
- Survives for long periods at ambient temps, especially in feces and can persist in houses for up to a year
- Symptoms include: Sudden death, depression, inappetance, coughing, diarrhea, paralysis, drop in egg production, twisted neck
- Prevention: Vaccination, all in/all out production, good biosecurity

Highly Pathogenic Avian Influenza:

Disease Summary:

- Only one of two "Class A" diseases targeted for emergency disease control measures by OIE (World Organization for Animal Health)
- A potential zoonosis that can result in infection, conjunctivitis, or severe pneumonia
- Symptoms include: sudden death, loss of appetite, drop in egg production, coughing, diarrhea, paralysis, nasal or ocular discharge, cyanosis of comb/wattle
- Prevention: hygiene, quarantine, all in/all out production, good biosecurity
    - Vaccination not normally recommended because vaccinated birds can still remain carriers

Salmonella Enteritidis:

- Zoonotic, most common in poultry and humans
- Can be vertically transmitted from shell or yolk of egg
- Symptoms:
    - Dejection, closed eyes, ruffled feathers
    - Diarrhea/pasting
    - Loss of appetite and thirst
- Prevention: vaccines, all in/all out production, good biosecurity, clean nests

Infectious Bronchitis:

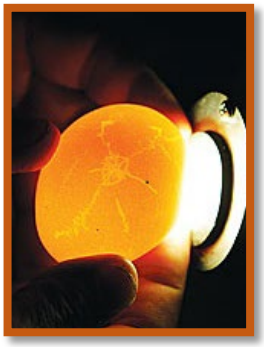
- Coronavirus of chickens
- Poor ventilation and high density contribute to the spread
- Symptoms:
    - Drop in egg production and soft-shelled eggs
    - Rough shells
    - Loss of internal egg quality
    - Coughing, sneezing
- Prevention: Live vaccines, good biosecurity

Grading and Labeling Summary:

- You MUST be registered to sell eggs in CA
- There are 9 labeling requirements to be compliant to sell eggs in CA:
  - Identity – Eggs
  - Responsibility – Name, Address and Zip Code
  - Quantity – 1 dozen, 18 Count, 15 Dozen, etc.
  - Keep Refrigerated – Safe Handling Instructions
  - Sell by Date – no more than 30 days from Julian Date
  - Julian Date – Date of Pack
  - CA Registration Number CA xxxx
  - Size and Grade – Minimum ¼’” height
  - CA SEFS Compliant – Minimum ¼” height
- Egg washing: Wash, Sanitize, Rinse, Dry
- Refrigeration: eggs must be kept at 45° Fahrenheit or lower within 36 hours of lay
- Defect Tolerances for Origin:
  - Checks 5%, 7% for Jumbo
  - Leakers, Dirt's and Loss Combined 0.5%
  - Underweights 4% for next lowest size, 0% two or more sizes smaller than marked

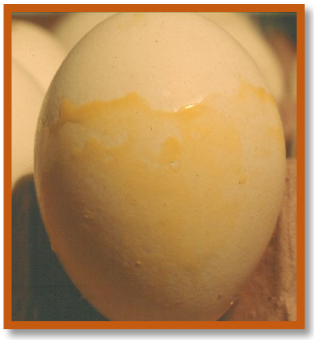
Common External Egg Defects

- Checks



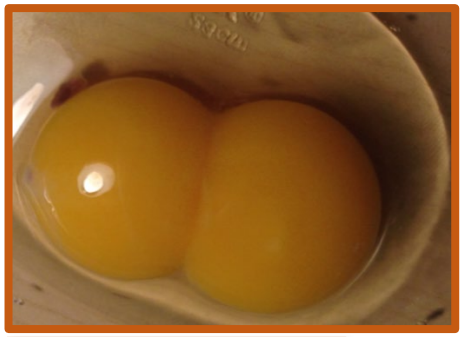
- Leaker

- Dirty



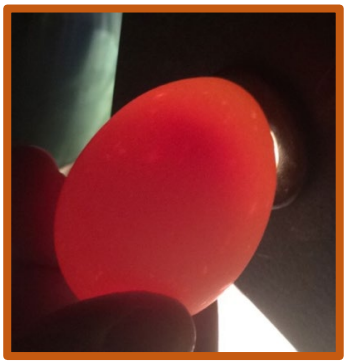
Common Internal Egg Defects

- Meat Spot



- Blood Spot

- Bloody White



- Mixed Rot

CALIFORNIA DEPARTMENT OF FOOD & AGRICULTURE

EGG HANDLER AND PRODUCER REGISTRATION FORM INSTRUCTION/ INFORMATION SHEET

Please read the following information and instructions prior to completing the application for an egg handler registration. We request that you either **type or print clearly in ink** to avoid any delay in the issuance of the registration for which you are applying. Incomplete applications will not be issued a license.

Section 1: Applicant Information

Company & Farm Name
If you are applying as an individual/sole proprietorship, please enter your first and last name. If you are a partnership, please enter the name of the partnership as you wish it to appear on the license. Corporations need to identify themselves as they are registered with the California Secretary of State or the incorporating state if not a California based company.

Premise Address
This is the physical location where the farm/layers are, processing plant or wholesale sites are or locations you conduct business are located. If you have more than one office, provide the address of the principal office location. If you conduct business from your residence, please list your complete home address, including zip code. For P.O. Box, use mailing address.

Mailing Address
This is the address where official business documents and information can be sent. If your mailing address changes at any time, you should notify the Egg Safety and Quality Management Program so we can update our records.

Contact Information
Please provide the best contact person, phone and e-mail address for communication or documents.

Section 2: Business Information

Business Type
Check the appropriate box which identifies the type/s of business that you will be conducting. You may check all that is applicable.

Producer ONLY – a person engaged in the business of producing eggs from domesticated fowl for human consumption. This business type includes farm only, no processing plant.
Packer ONLY – a person engaged in processing and/or packing eggs/products for sale. Processing plants only, no farm/birds.
Producer/Packer – a person engaged in the business of producing and packing eggs/products for sale. Includes both farm and a processing plant.
Distributor/Wholesale – warehouse distribution center that sells eggs from a warehouse or physical site.
Broker – a person who buys and sells eggs/products for others.
Breaker – egg breaking plant that processes shell eggs into liquid egg product.
Hatchery – a facility where eggs are hatched to produce chicks.
Export out of U.S. ONLY - a person engaged in the business or producing and/or packing eggs/products for sale outside of the United States.

Business Entity & Most Responsible Person(s)
Check the type of business organization and list any owners, members of partnership, or officers of corporation. This section must have information for owner or CEO at a minimum.

Section 3: Flock/Egg Information on this Premise

Egg Product Type(s)
Check the appropriate box which identifies the type of egg product you will be producing or selling. You may check all that is applicable.

Flock Information on this Premise
Provide the approximate amount of laying birds and cases produced/handled monthly for each species of fowl.

USDA Grading Program
Provide the P-number if you are part of the USDA grading program. For more information, please visit: https://www.ams.usda.gov/publications/qa-shell-eggs

Special Requirement Eggs
Special Requirement Eggs Definition – Eggs which are labeled as containing a distinguishing quality or condition. Examples: Higher omega, pasture raised, cage free, free range, balut, etc.

Section 4: Mill Fee Responsibility

Do you sell ALL your eggs to consumer on your premises?
Answer yes only if all the eggs are sold on the premises. If you sell at a farmers market, answer no.
Do you purchase eggs/products from in-state producers?
This question applies to California producer/packer only.
Do you sell eggs/products to retailers or distributors/brokers?
This question applies to California producer/packer only.
Do you import eggs/products into the State of California?
This question applies to California producer/packer only.
Do you sell or plan to sell at California Certified Farmers Markets?
If you are selling at a farmers market, please list the county where you will be selling your eggs. If you sell in more than one county, please list all. Each location must have a valid registration copy, contact Egg Safety and Quality Management for additional copies of your egg handler registration.

Egg Mill Fee Payee: If another egg handler is paying the mill fee on your behalf, please provide a letter from that egg handler on an official letterhead and signed by a company official, stating that they are paying the mill fee on your behalf. Mill fees currently only apply to chicken eggs.

Egg Mill Fee Payor: If you are paying the mill fee for any registered entity, please list the entity's handler code, name and address, and the approximate cases you are paying per month.

Section 5: California Designee

Before receiving a registration as required by this chapter, an applicant whose home office or principal place of business is outside of California shall designate an agent in California who is authorized to receive service of process in actions by the state or the Department.

Registration Fee:

A new application has a fee of $75. Renewing application has a fee of $50. The Shell Egg Inspection Manual is an optional document that can be purchased for $15. This manual cover type of inspections, definition of eggs and egg defects, inspection procedures, labeling requirements, refrigeration requirements, and current laws and regulations references. All registrations expire at the end of the calendar year (December 31) regardless of when payment was received for the application. However, if registering after November, the program will allow the registration to carry over to the following year. Please only submit check or money orders.

Signature

Application must be signed and dated by an owner, a member of the partnership, or an officer of the corporation to be valid. It may take several weeks to process applications, so please submit applications by December 1st for timely processing. For any additional clarification or assistance, please contact the Egg Safety and Quality Management Program.

Program Contact:
Phone: (916) 900-5062
Email: CDFA.ESQM_inquiries@cdfa.ca.gov
Webpage: https://www.cdfa.ca.gov/ahfss/mpes/esqm.html

State of California
DEPARTMENT OF FOOD AND AGRICULTURE
Meat, Poultry, and Egg Safety Branch

Egg Safety and Quality Management Program
1220 N Street, Sacramento, CA 95814
Phone: (916) 900-5062 | Fax: (916) 900-5359
E-mail: CDFA.ESQM_inquiries@cdfa.ca.gov

EGG HANDLER AND PRODUCER REGISTRATION FORM

517-004a (Rev. 10/22)

*Please see instructions page for additional details

DEPARTMENTAL USE ONLY

Handler Code	Initials
CA-	

Billing Type: Monthly | Annual | Exempt

Section 1: Applicant Information

Company & Farm Name*:			Business Phone:	
Premise Address: Street		City:	State:	Zip:
Mailing Address: Street (If different from above)		City:	State:	Zip:
Contact Person: (First and Last)	Contact Phone:	Contact E-mail:		

Section 2: Business Information

Business Type: *(Check Applicable Boxes)*

☐ Producer ONLY	☐ Packer ONLY	☐ Producer/Packer	☐ Distributor/Wholesale
☐ Broker	☐ Breaker	☐ Hatchery	☐ Export out of U.S. ONLY

Business Entity: ☐ Individual ☐ Partnership ☐ Corporation ☐ LLC ☐ LLP

Most Responsible Person(s)*	Title	Address	Phone Number	Email

Section 3: Flock/Egg Information on this Premise

Egg Product Type(s): *(Check Applicable Boxes)* ☐ **Shell Eggs** ☐ **Liquid Eggs** ☐ **Dry Eggs**

Flock Information on this premise*:

Species of Fowl:	Chicken	Duck	Quail	Other
Number of Laying Birds				
Approx. Cases of Shell Eggs Graded/Produced/Handled Monthly for CA consumption: (1 Case = 30 Dozen Shell Eggs)				
Approx. Cases of Liquid Egg Products Processed/Handled Monthly for CA consumption: (1 Case = 40 lb Liquid Eggs)				
Approx. Cases of Dry Egg Products Processed/Handled Monthly for CA consumption: (1 Case = 9 lb Dry Eggs)				

USDA Grading Program? (https://www.ams.usda.gov/publications/qa-shell-eggs)	Special Requirement Eggs: (i.e. Pasture Raised, Free Range, Cage Free, etc.)
P -	

Section 4: Mill Fee Responsibility

Do you sell ALL your eggs to consumer on your premises? ◯ Yes ◯ No ◯ Not Applicable	**Do you purchase eggs/products from in-state producers?** ◯ Yes ◯ No ◯ Not Applicable
Do you sell eggs/products to retailers or distributors/brokers? ◯ Yes ◯ No ◯ Not Applicable	**Do you import eggs/products into the State of California?** ◯ Yes ◯ No ◯ Not Applicable
If you plan to sell at California Certified Farmers Markets, *list all counties*:	

If another egg handler is paying the mill fee for you, please submit with your application, a letterhead proof from each payer. Fill out the name of business, handler code (if known), and approximate number of cases each company is paying for monthly (use additional paper if needed)

Handler Code	Name and Address	Approx. Cases

If you are paying for someone's mill fee, provide the name of business, handler code (if known), and approximate number of cases you will be paying for monthly (use additional paper if needed)

Handler Code	Name and Address	Approx. Cases

Section 5: California Designee Information (applies to Out-of-State Registrants only)

Designee Individual's Name & Company:			
Designee Address:	City:	State:	Zip:
Designee Phone Number:	E-mail Address:		

Registration Fees:

Required Fee:	
Registration Fee	$75
Total Fees:	$

Make remittance payable to: CDFA – 410

Mail this application and payment to:
CA Department of Food and Agriculture, MPES
P.O. Box 942881
Sacramento, CA 94271

All Registrations expire at the end of the calendar year regardless of when payment was received.

* The application must be signed by an owner, a member of the partnership, or an officer of the corporation under penalty of perjury and submitted with an original signature. By signing this registration form, you declare that you understand all laws and regulations relating to the preparation for market and marketing of shell eggs and/or egg products in the State of California and that all information is complete, accurate, and truthful.

Signature:	Print Name:	Date:

Air Cell Gauge

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE
1220 N STREET
SACRAMENTO, CA. 95814

EGG SAFETY AND QUALITY MANAGEMENT – AIR CELL GAUGE

INDIVIDUAL WEIGHTS

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 – less than	(NO MINIMUM)	
Underweight Tolerance	**4% lot tolerance**	

SAMPLE SELECTION – 5 LAYER CARTONS

Case No. 1 Layer 1-2-3
Case No. 2 Layer 3-4-5
Case No. 3 Layer 2-3-4
Case No. 4 Layer 1-2-5
Case No. 5 Layer 1-4-5
over 5, repeat above sequence

ORIGIN GRADE AA
1/8 INCH

GRADE B
3/8

DESTINATION
GRADE A
1/4

ORIGIN GRADE A
DESTINATION GRADE AA
3/16

NPIP Explanation Sheet

- WHAT IS NATIONAL PROULTRY IMPROVEMENT PLAN (NPIP)? The National Poultry Improvement Plan was established in the early 1930's to provide a cooperative industry, state, and federal program through which new diagnostic technology can be effectively applied to the improvement of poultry and poultry products throughout the country. The development of the NPIP was initiated to eliminate Pullorum Disease caused by Salmonella pullorum which was rampant in poultry and could cause upwards of 80% mortality in baby poultry. The program was later extended and refined to include testing and monitoring for Salmonella typhoid, Salmonella enteritidis, Mycoplasma gallisepticum, Mycoplasma synoviae, Mycoplasma meleagridis, and Avian Influenza. In addition, the NPIP currently includes commercial poultry, turkeys, waterfowl, exhibition poultry, backyard poultry, and game birds. The technical and management provisions of the NPIP have been developed jointly by Industry members and State and Federal officials. These criteria have established standards for the evaluation of poultry with respect to freedom from NPIP diseases.
- APHIS' mission is to safeguard the health of our nation's agricultural resources. Our many animal health experts work closely with other federal agencies, states, foreign governments, industry and professional groups, and others to enhance international trade and cooperation while preventing the introduction of dangerous and costly pests and diseases.

Poultryimprovement.org

To find a list of NPIP approved hatcheries go to:

http://www.poultryimprovement.org/statesContent.cfm

Other related resources:

http://countrysidenetwork.com/daily/poultry/feed-health/buying-healthy-chicks-why-an-npip-chicken-hatchery-is-vital/

https://www.mypetchicken.com/backyard-chickens/chicken-help/What-is-NPIP-and-why-should-I-purchase-only-from-H350.aspx

California Shell Egg Regulation Quick Reference Guide

California Shell Egg Regulation Quick Reference Guide

- Handlers of eggs from all species of fowl must register with CDFA. Eggs from fowl other than chickens are not currently subject to size or grade standards. Containers of such eggs must be marked using I.R.Q.
    - Identity = species (for example, duck eggs)
    - Responsibility = who produced the eggs (farm name, address and zip code)
    - Quantity = number of eggs in the container
- California standards of quality for individual shell eggs are applicable only to eggs that are a product of domesticated chickens
- No eggs lower than Grade B shall be sold for human consumption
- Blood eggs are classified as inedible and cannot be sold for human consumption
- Eggs in the shell are exempt from standards established by these regulations when being transported
    1. From a location which does not have proper or adequate facilities for grading to a shell egg grading plant that does
    2. To the first point of grading
- Each container or sub container of processed shell eggs shall be marked with name, address, and zip code of the person or company by or for whom the eggs were graded and packed, the Julian packing date, sell by date, the words "Keep Refrigerated" or the "safe handling instructions" language, and the UNABBREVIATED designation of one of the following sizes and grades:

  ***SIZE: Jumbo, Extra Large, Large, Medium, Small, Peewee**
  ***GRADE: AA, A, B**
  ***Shell Egg Food Safety Compliant (or CA SEFS Compliant)**
  **font must be a minimum of ¼-inch in height*
- Processed eggs must be held under refrigeration in rooms kept at 45°F or below from the time of packing until sale to consumers
- Any advertisement, sign, or placard, which indicates the price of eggs for sale MUST also include the full designation of size and grade
- Superlative descriptions or other amplifications of grade or size are not permitted on containers (examples include "fancy," "Select," "Superior," "Premium," "giant," etc.)
- Descriptive terms such as "polyunsaturated," "higher in iodine," etc. must be approved by CDFA through laboratory analysis
- The terms "organic" or organically produced" are allowed only if the producer is licensed as an organic producer by CDFA
- Size, grade, name and address markings are not required on containers or sub containers:
    1. If sold at retail from a properly marked bulk display and packaged in presence of the purchaser

California Shell Egg Regulation Quick Reference Guide

2. If packed for shipment or in transit to points outside of California
3. If sold to household consumers without advertising by the producer on the premises where produced, from a flock size of 500 hens or less
4. If being delivered from outside of the state to dealers for candling and grading
5. If being delivered to, or in possession of, a dealer for candling and grading
6. If packed for sale to military forces of the USA, labeled with one of the accepted USDA grades

- Eggs labeled "fertile" must be at least 85% fertile
- Polyunsaturated eggs (to be so labeled and advertised) must contain at least 2% polyunsaturated fatty acids
- Properly labeled restricted eggs (checks and dirts) may be sold directly to consumers ONLY as follows:
    1. By a shell egg producer from his OWN flock's production, AT the site of production or segregation
    2. At secondary locations operated by the producer-packer for the primary purpose of shell-egg retail sales
    3. By a shell egg packer at the grading station where grading or segregation occurred. Proper labeling IS required
    4. Are sold to the final consumer for exclusive use by his or her household and nonpaying guests in quantities not to exceed 30-dozen per sale
- Inedible eggs (diffused blood, leakers, incubator rejects, rots, etc.) are unfit for human consumption and MUST be denatured, labeled and either disposed of or used for animal foods or industrial products only
- Any person engaged in business in California as a shell egg dealer (a person engaged in the business of producing, candling, grading, packing or otherwise preparing shell eggs, sale or distribution) **SHALL** register with the California Department of Food and Agriculture
- It is unlawful to make any false or misleading representation concerning quality, size, weight, conditions, source, origin, or any other matter relating to eggs
- It is unlawful for any person to sell to any retailer, consumer, or institutional consumer, any eggs which are ungraded as to quality, except under CDFA approval in cases of emergency only
- It is unlawful for any person to mark any eggs which were not produced in this state as "produced in California" or represent them in any manner to be a product of this state

Specific questions can be directed to
CDFA, Egg Safety & Quality Management
1220 N Street, Sacramento, CA 95814
(916) 900-5062
CDFA.ESQM_Inquiries@cdfa.ca.gov

Suppliers:
Bio Gear, Cleaning and Disinfecting and Egg Candlers and Scales

FARMTEK

www.farmtek.com

Tyvek Coveralls

Disposable Boots

Disposable Gloves

Egg Scales

NASCO

www.enasco.com

Egg Wash System

Egg Wash Solution/Powder

Egg Candlers

Egg Scales

Equipment Disinfectants

Tyvek Coveralls

Disposable Boots

Disposable Gloves

TRACTOR SUPPLY

www.tractorsupply.com

Egg Candler

Egg Wash Solution

Equipment Disinfectants

VALLEY VET

www.valleyvet.com

Tyvek Coveralls

Disposable Boots

Disposable Gloves

Disinfectants

Egg Wash Solutions

FDA Guidance for Shell Egg Cleaners

Disinfectants recommended by the USDA-APHIS that are effective against both HPAI and SE, and are more appropriate to the poultry house environment and high organic matter load in their "Biosecurity Guide for Poultry and Bird Owners" include:

- Roccal: mixed at one fluid ounce per gallon of water
- Nolvasan (chlorhexidine diacetate 2%): mixed at three fluid ounces per gallon of water (available at Tractor Supply)
- Tek-trol: mixed at one-half fluid ounce per gallon of water
- Household bleach (sodium hypochlorite 6%): mix four fluid ounces per per gallon of water
- Pine-Sol: mix two fluid ounces per one gallon of water
- Lysol: Use full strength
- Purell hand pump for hand disinfection

In order for most disinfectants to work properly the object to be disinfected must be thoroughly cleaned and washed prior to being disinfected. Disinfectants should be applied using brushes, sponges, or spray units and appropriate contact times should be allowed (follow manufacturer's instructions).

Resources and Contacts

Small Producer Resources and Contacts

USEFUL WEBSITES

- UC Davis Vet Med: http://www.vetmed.ucdavis.edu/index.cfm
- UC Davis Coop Poultry: http://ucanr.edu/sites/poultry/
- California Animal Health and Food Safety (CAHFS) Lab: http://cahfs.ucdavis.edu/
- CDFA Meat, Poultry, and Egg Safety: https://www.cdfa.ca.gov/ahfss/MPES/
- Food and Drug Administration (FDA): https://www.fda.gov/
- National Poultry Improvement Plan (NPIP): http://www.poultryimprovement.org/default.cfm
- United Egg Producers (UEP): http://www.unitedegg.org/
- Humane Farm Animal Care (HFAC): http://certifiedhumane.org/
- American Humane Association (AHA): http://www.americanhumane.org/
- California Poultry Federation: http://www.cpif.org/
- NorCal Poultry Association: http://www.norcalpoultryncpa.com/
- US Poultry and Egg Association: https://www.uspoultry.org/
- American Poultry Association: http://amerpoultryassn.com/
- Pacific Egg and Poultry Association: http://pacificegg.org/

USEFUL PHONE NUMBERS AND EMAILS

- Sick Bird Hotline: 866-922-BIRD
- Dr. Maurice Pitesky (Veterinarian at UC Davis): mepitesky@ucdavis.edu
- Dr. Christine Alvarado (Texas A&M Poultry): calvarado@poultry.tamu.edu
- Felicia Pohl (Avian Outreach Coordinator with Animal Health Branch): Felicia.pohl@cdfa.ca.gov 916-900-5044
- Kaliko Orian: kaliko.orian@gmail.com

CDFA USEFUL INFORMATION

- Website: **https://www.cdfa.ca.gov/ahfss/mpes/esqm.html**
- Complaints and Inquiries: CDFA.ESQM_Inquiries@cdfa.ca.gov

BACKYARD POULTRY SUBMISSION GUIDELINES

CAHFS - Davis Laboratory
University of California
620 W. Health Sciences Drive
Davis, CA 95616
Phone: 530-752-8700
Fax: 530-752-6253
daviscahfs@ucdavis.edu

CAHFS - San Bernardino Laboratory
105 W. Central Avenue
San Bernardino, CA 92408
Phone: (909) 383-4287
Fax: (909) 884-5980
sanbernardinocahfs@ucdavis.edu

CAHFS - Tulare Laboratory
18760 Road 112
Tulare, CA 93274
Phone: (559) 688-7543
Fax: (559) 688-2985
tularecahfs@ucdavis.edu

CAHFS - Turlock Laboratory
1550 Soderquist Rd.
Turlock, CA 95380
Phone: (209) 634-5837
Fax: (209) 667-4261
turlockcahfs@ucdavis.edu

Web Site:
https://cahfs.vetmed.ucdavis.edu/

UCDAVIS
VETERINARY MEDICINE
California Animal Health & Food Safety Laboratory System

CAHFS provides specialized necropsy examinations for birds from backyard flocks. For the purposes of this program, a "backyard flock" is defined as chickens, turkeys, squabs and water fowl of less than 1,000 birds in the flock. Up to two birds may be examined for $25 (shipping fees apply).

It does NOT include pet birds, quail, pheasants, racing pigeons, etc. Standard fees apply for these species.

Note: Bird carcasses may be kept refrigerated for no more than three days prior to shipment. Please do not freeze the bird as freezing interferes with the necropsy examination.

To ship a dead bird from a backyard flock for necropsy, the following items will be needed:

- Submission form (plus a completed copy to place in envelope outside of box)
- Two (2) plastic bags (trash bags are suitable)
- Ziploc type or waterproof bag for paper work
- Cold packs, frozen
- Absorbent packing material such as newspaper or paper towels
- Cardboard box (insulated preferred)
- Packaging tape

Packaging instructions:

1. Complete the submission form and place in a Ziploc type bag, ***separate*** from the carcass (see #5 below).
2. Place the bird carcass in a plastic trash bag and tightly seal the bag to prevent leakage.
3. Add frozen cold packs (NO ICE CUBES!) to a second plastic trash bag. Place the bag containing the carcass into the bag with the cold packs and seal carefully to prevent leakage.
4. Add newspaper or paper towels to the box to absorb any moisture and prevent the box from getting soiled while in transit.
5. Put the Ziploc bag with the submission form in the box at the top opening of the container and **separate** from the carcass. If able, please tape an additional copy of the submission form outside of the box in an envelope in order for CAHFS personnel to easily identify what is in the box prior to opening.
6. Seal the box with packaging tape and ship for Next Day delivery via FedEx, UPS, or similar overnight delivery service. DO NOT send by the U.S. Postal Service. Packages must be shipped to arrive at the laboratory on a weekday.

Reporting results:

We highly recommend having a veterinarian involved in your case as CAHFS does not provide treatment, management or disease prevention recommendations.

guidelines updated 7/2022

UCDAVIS
VETERINARY MEDICINE
California Animal Health & Food Safety Laboratory System

FOR MORE INFO VISIT: https://cahfs.vetmed.ucdavis.edu/

For Lab Use Only

Accn # _____ Rec'd by: _____

CC: _____ Accn Type: _____

# of Samples: ____ Date rec'd: _____ Section: _____

Paid: ☐ _____ Carrier: _____

Veterinarian's Name _____ **Owner Name** _____

Clinic Name _____ **Ranch** _____

Address _____ **Address** _____

City _____ **State** ____ **Zip** _____ **City** _____ **State** ____ **Zip** _____

Phone _____ **Fax** _____ **Phone** _____ **Fax** _____

Email _____ **Email** _____

Bill to: ☐ Clinic ☐ Owner ☐ Other _____ **Report to:** ☐ Clinic ☐ Owner

☐ If UC Recharge Acct # (required): _____ ☐ Add'l Copy to: _____

Bill to address if different than above: _____ **Preferred reporting method:** ☐ fax, ☐ email, and/or ☐ mail

_____ **Email notification of sample receipt? Yes** ☐

Sample Reference _____ **Date sample(s) collected** _____ **Date sample(s) shipped** _____

☐ **Cattle** ☐ **Turkey**
☐ **Horse** ☐ **Chicken**
☐ **Swine** ☐ **Psittacine**
☐ **Sheep** ☐ **Goat**
☐ **Rabbit** ☐ **Plant or Feed**
☐ **Other** _____

If testing for animal movement please specify:
☐ **Domestic** ☐ **Export out of U.S.**

Animal being shipped to: _____
(Specify test methods below) *Destination* / *Date of Shipment*

Current Location of Animal(s) _____
(county, state)

Production Class _____
(i.e. beef, dairy, calf ranch, etc.)

#in herd/flk	
#in group/hse	
#sick	
#died	

History (clinical signs, nutrition, housing, vaccination, treatment, production level, etc. Use next page if more space is needed.):

Duration of Illness: _____ **Date of death:** _____ **Euthanized? Yes** ☐ **Method/Agent used:** _____ **Insured? Yes** ☐ **No** ☐

_____

_____

_____

_____ (continue on next page if necessary)

Treatments/Medications (type & when given): _____

Disease(s) or condition(s) suspected: _____

Animal/Specimen Information *(continue on back)*

Lab Use	Animal Name/Specimen ID	Breed	Sex (F/M)	Age in Units (days, weeks, months, years)	Qty	Specimen Type	Test(s) Requested

CAHFS, Davis
University of California, Davis
620 W. Health Sciences Dr
Davis, CA 95616
General Info: (530) 752-8700
FAX (530) 752-6253

CAHFS, Turlock
University of California, Davis
1550 N. Soderquist
Turlock, CA 95380
General Info: (209) 634–5837
FAX (209) 667–4261

CAHFS, Tulare
University of California, Davis
18760 Road 112
Tulare, CA 93274
General Info: (559) 688-7543
FAX (559) 688-2985

CAHFS, San Bernardino
University of California, Davis
105 West Central Avenue
San Bernardino, CA 92408
General Info: (909) 383-4287
FAX (909) 884-5980

I understand that specimens submitted are the property of CAHFS. Client information provided to CAHFS, and the tests results from samples submitted to CAHFS, will be treated as confidential information consistent with applicable legal standards, including, but not limited to, California Business and Professions Code section 4857 and Evidence Code section 1040. Client information and test results are automatically provided to the veterinarian listed on the submission form. This information will not be divulged to third parties without written consent of the client, except when required by law, which includes requirements that test results be provided to regulatory agencies. University, its officers, employees, and agents shall not be accountable for any loss, expense (including attorneys' fees), damage, or liability of any kind resulting from or arising out of services provided hereunder unless caused by negligent or willful acts or omissions by University, its officers, employees, or agents.

Signature of Submitter: _____ ***Date:*** _____

Standard Submission Form Version 3.12-2022

History (continued)

Animal/Specimen Information

(please use for multiple animal submission)

Lab Use	Animal Name/Specimen ID	Breed	Sex (F/M)	Age in Units (days, weeks, months, years)	Qty	Specimen Type	Test(s) Requested

Unlawful Acts as described in the California Food and Agriculture Code

Included but not limited to:

FAC 27633 – Unlawful to engage in the business of an egg handler without first registering with CDFA-ESQM.

FAC 27634 – Unlawful to sell or use any container of eggs which a name, a trademark, or a trade name unless the seller is entitled to use the name, trademark, or trade name.

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 to represent as being fresh any eggs which are below the quality as 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 quality, size, weight, condition, source, origin, or any other matter relating to eggs which are false, deceptive, or misleading in any particular.

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

FAC 27639 – Unlawful to refuse to submit eggs or any container, lot, load or any display of eggs to the inspection of any enforcement officer.

You may access and review the laws and regulations for shell eggs through the web:

http://www.cdfa.ca.gov/ahfss/mpes/esqm.html

Mailing Address:

CDFA – Egg Safety & Quality Management
1220 N Street
Sacramento, CA 95814

Physical Address:

2800 Gateway Oaks Drive
Sacramento, CA 95833

Phone: (916) 900-5062
Fax: (916) 900-5359
Email: CDFA.ESQM_Inquiries@cdfa.ca.gov

cdfa

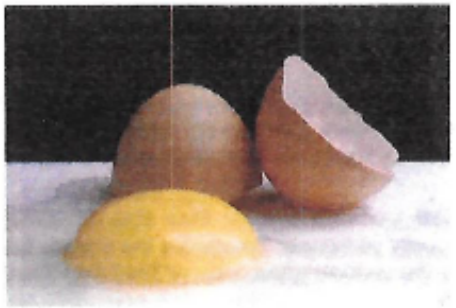
Program Staff Information

Tony Herrera, Program Supervisor, HQ
Jenna Celigija, Northern District (916) 216-8621
Bill Rohner, Southern District (619) 481-0247
Tuan Nguyen, Support Staff, HQ
Emmily Miller, Support Staff, HQ
Rosie Chadaris, Support Staff, HQ
Penny Short, Support Staff, HQ

cdfa
CALIFORNIA DEPARTMENT OF FOOD & AGRICULTURE

Egg
Safety
Quality
Management

Shell Egg Handler Information



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

Egg Safety & Quality Management Program (ESQM)

ESQM *upholds the laws and regulations for shell eggs, enforcing quality, grade, size, labeling, refrigeration, brand registration, and payment of assessments.*

ESQM *monitors shell egg quality at production, wholesale, and retail levels.*

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

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

Registration Requirements

Who should register with CDFA, ESQM?

Food and Agricultural Code (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 the California Department of Food and Agriculture (CDFA), Egg Safety & Quality Management (ESQM).*

The certificate of registration is non-transferable. Once the application is processed you will be issued an Egg Handler Registration Number.
A copy of the registration form may be downloaded

https://www.cdfa.ca.gov/ahfss/MPES/pdfs/EggHandlersRegistrationApplication.pdf

Refrigeration Requirements

FAC 27643 *Eggs will be stored, held or transported at an ambient temperature of 45 degrees Fahrenheit or below. Transport vehicle refrigeration units must deliver air at 45 degrees Fahrenheit or below.*

Refrigeration at retail locations and farmers markets are regulated by the appropriate County Environmental Health Department.

Grading of Shell Eggs

FAC 27651 *It is unlawful to sell to any retailer, consumer, or institutional consumer, any eggs which are ungraded as to quality and size.*

Shell Egg Grades

Grade AA Grade A Grade B

For grade tolerances at origin and destination refer to the California Code of Regulations (CCR)

Title 3., Division 3. Chapter 1., Subchapter 3

Clean Eggs *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. (CCR) Section 1351.2*

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 | Address | Zip Code | Quantity | "Keep Refrigerated" | Julian Pack Date | Sell by Date | USDA or CDFA Registration Number | *Size and Grade | *Shell Egg Food Safety Compliant (or CA SEFS Compliant) |
**Must be printed in font 1/4 inch or larger*

Marking Requirements, Refer to CCR 1354.—1356.

Shell Egg Defects

Common defects of eggs include but are not limited to: checked (cracked shells), and "loss" types such as leaking eggs, dirty eggs and eggs containing blood or meat spots. More serious defects described as inedible are the various rot types such as: black rot, mixed rot and bloody whites.

Chemicals:

- Any chemicals used in the washing and sanitizing process must be Generally Recognized as Safe (GRAS) by FDA
- Approved for food surfaces
- Unscented, dye-free dishwashing detergent is a valid consideration for backyard flocks

Backyard Producers selling eggs:

Collect eggs daily and refrigerate

Prior to offering for sale:

- Take eggs out of refrigeration and temper to room temperature for up to 36 hours

Washing:

- ½ cap of Clorox in 1.5L of water at minimum of 90° F. Dip in washcloth and wipe off egg

Rinsing:

- Wipe with washcloth in water

Drying:

- Wipe dry and place back in refrigeration

CDFA EGG WASHING GUIDE

How to properly wash and sanitize shell eggs for market

Why should I clean my eggs?

The goal is to remove all possible sources of contamination in order to provide a safe food product.

Steps for cleaning eggs:

1. Washing
2. Sanitizing
3. Rinsing
4. Drying

Washing:

- Wash water must be at least 90° F and
- 20° F warmer than the eggs (eggs are approx.. 100° at time of lay)
- Too big of a temperature difference can cause cracks
- Salmonella can grow at temperatures ranging from 100° - 108° F
- Water should be potable and constantly running during the washing process. Eggs should not be soaked
- Water must not have more than 2 ppm of iron. Low iron in eggs is a defense against bacterial growth

Sanitizing:

- Dilute chlorine bleach is the most common agent for backyard producer egg sanitizing
- Use between 50 and 200 ppm
- ½ tablespoon bleach per gallon of water = 100 ppm
- Organic materials inactivate chlorine therefore change solution every few hours

Rinsing:

Same principles apply:

- Safe water
- 20° warmer
- Constantly running water

Drying:

- Ensure eggs are dry then return to refrigeration
- Typical egg cartons or refrigerator storage areas trap any surface moisture

Origin Tolerances

GRADE	QUALITY REQUIRED	TOLERANCE PERMITTED	
		PERCENT	QUALITY
AA	85% AA	15%	A, B
		WITHIN THIS15% 5%	CHECKS(7%Jumbo)
		1%	C
		0.5%	LEAKERS, DIRTIES, OR LOSS (due to blood or meat spots)
A	85% A or better	15%	B
		WITHIN THIS 15%	
		5%	CHECKS (7% Jumbo)
		1%	C
		0.5%	LEAKERS, DIRTIES, OR LOSS (due to blood or meat spots)
B	85% OR better	15%	C
		WITHIN THIS 15% 10%	CHECKS
		0.5%	LEAKERS, DIRTIES, OR LOSS (due to blood or meat spots)

Destination Tolerances

GRADE	QUALITY REQUIRED	TOLERANCE PERMITTED	
		PERCENT	QUALITY
AA	80% AA	20%	A, B
		WITHIN THIS 20% 7%	CHECKS(9%Jumbo)
		1%	C
		1%	LEAKERS, DIRTIES, OR LOSS (of this 1%, not over 0.5% loss due to blood or meat spots)
A	80% A or better	20%	B
		WITHIN THIS 20%	
		7%	CHECKS (9% Jumbo)
		1%	C
		1%	LEAKERS, DIRTIES, OR LOSS (of this 1%, not over 0.5% loss due to blood or meat spots)
B	80% OR better	20%	C
		WITHIN THIS 20% 10%	CHECKS
		1%	LEAKERS, DIRTIES, OR LOSS (of this 1%, not over 0.5% loss due to blood or meat spots)

Labeling Guidelines

- **Identity** – Eggs
- **Responsibility** – Name, Address, Zip Code
- **Quantity** – 1 Dozen, 18 Count, 15 Dozen, Etc…
- **Keep Refrigerated** – Safe Handling Instructions
- **Sell By Date**
- **Julian Date** – Date of Pack
- **CA Registration Number** – CA 1234
- **Size and Grade** – Minimum ¼-inch
- **CA SEFS COMPLIANT** – Minimum ¼-inch

- **Julian Date:** Date of Pack
  - Must be 3 digits
  - Example – January 1 – 001, December 31 – 365
- **Sell By:** 30 days from date of pack
  - Has to say sell by
- **Sizes:** Can put multiple sizes in one carton but carton has to be labeled with only one size. CANNOT label as mixed sizes, various sizes, or anything similar. If carton is mixed sizes, label should reflect the smallest size in the carton
  - Example: carton has Small, Large and Extra Large – carton should be labeled as Small
- 4% tolerance for underweight eggs
- 0% tolerance for eggs 2+ sizes smaller than labeled size

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE
Egg Safety & Quality Management Program

Small Producer Workshop Evaluation Survey

Date: _____ **County:** _____

Please circle your rating choice:	*Strongly Agree*		*Somewhat Agree*		*Strongly Disagree*
Course Content:					
I felt the subject matter was covered thoroughly	5	4	3	2	1
I felt the examples presented were practical	5	4	3	2	1
I felt the hands-on exercises helped support the lectures	5	4	3	2	1
I felt the support materials were useful	5	4	3	2	1
Instructors:					
The instructors displayed knowledge of the subject matter	5	4	3	2	1
The instructional techniques were effective	5	4	3	2	1
Overall Impression:					
I feel confident I have a good understanding in the material covered	5	4	3	2	1
I feel confident I will apply the knowledge learned	5	4	3	2	1

Please provide any additional comments or suggestions:

_____
_____
_____
_____
_____
_____
_____