

The \$ale and Use of Ungraded Eggs in Yukon



How can eggs produced in Yukon be sold to the public?

Currently, all eggs produced in Yukon are ungraded. As such, egg producers in Yukon may sell eggs to the public only through a sale completed directly between the producer and the consumer. Producers may connect directly with consumers through public advertisements and can also sell their product at local farmer's markets.

Can ungraded eggs be used or sold in any public food premises, including commercial **kitchens, bakeries, coffee shops, restaurants, bars** or grocery stores?

No, ungraded eggs are not to be purchased for resale or the commercial preparation of food. Under the authority of the *Public Health and Safety Act, Eating or Drinking Places Regulations*, Environmental Health Services requires that all food and drink brought into these places be from approved sources. Ungraded eggs do not come from an approved source as they are not processed in a regulated facility where all of the required quality control procedures are in place.



Egg Grading

Why are eggs graded?

Grade requirements are set for eggs to protect the public from undue risk. In grading eggs, factors of interior quality, cleanliness, shell construction and weight are considered. These factors are related to safety, wholesomeness and quality. Eggs are graded in a federally registered egg station to ensure they are handled and packed in a sanitary environment.

Regulations to protect consumers require that eggs from federally registered egg grading stations be clean and free of leaks, cracks or other defects that could present food safety problems. These eggs are graded as Canada A (consumer grade eggs). Eggs not meeting the Canada A grade standard are either processed for other purposes such as baking or if rejected, removed from the food system.

What happens in an egg grading station?

In a grading station, eggs are received, washed, candled to check for cracks, weighed and packed into containers with the applicable federal grade name in an inspected, sanitary environment.

The Canadian Food Inspection Agency (CFIA) inspects all registered egg grading stations to ensure that proper sanitation and operating requirements are being met. CFIA takes environmental samples at egg grading stations to detect the presence of salmonella. The CFIA also collects samples from egg grading stations as part of its testing program.

What is the process for getting registered as a federally registered egg grading station?

Operators apply to the CFIA to have an egg grading station federally registered. Operators must show the agency that they meet all of the requirements of the Egg Regulations. The requirements cover all aspects of operation including construction, equipment, access to potable water, and the handling and packaging of eggs. All the requirements are designed to ensure that eggs coming from federally registered egg grading stations are handled and packaged in a clean, sanitary environment and are properly labelled.

More information on egg grading is available on the CFIA website at www.inspection.gc.ca

On-Farm tips for handling eggs

Eggs are a perishable food and must be handled properly so they don't pose any food safety risks.

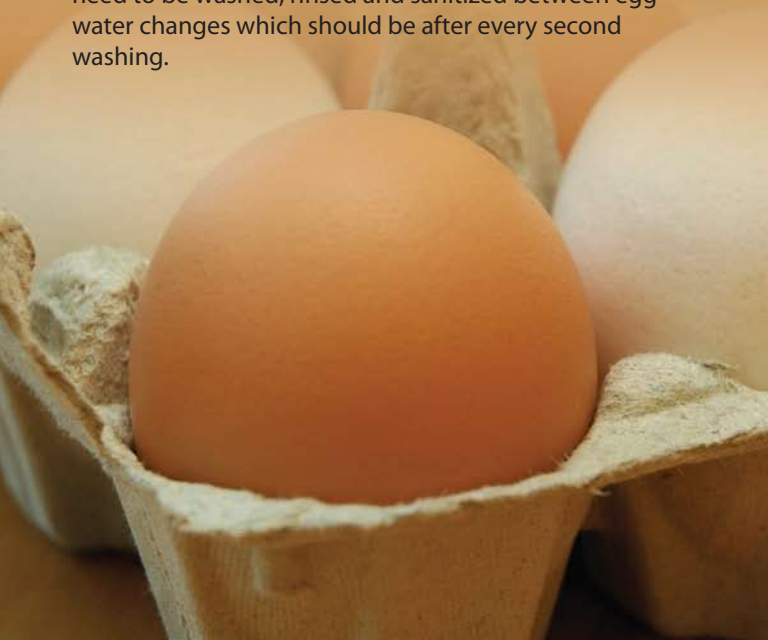
Improper handling also reduces the quality of the egg. Follow these tips for safe handling.

Eggs should be washed with clean water as soon as they are collected. The temperature of the wash water should be around 43°C. The temperature of the wash water is important; if it is too cold harmful bacteria may be drawn into the egg. Washing under a continuous flow of clean, potable water will allow manure and bacteria to be actively removed from around the shell of the egg.

Never let eggs soak in the wash water. The shell is porous and may allow dirty water and bacteria to enter the egg. If a bucket washer is used, there should be constant, gentle agitation to keep the water moving around the eggs. The eggs should not be immersed for more than a few minutes.

It is advisable to use a food safe soap to maintain the bucket wash water at a pH of 10. Maintaining a temperature of 43°C and a pH of 10 will help limit bacterial growth. A list of approved egg treatment compounds can be found at www.inspection.gc.ca.

Change the wash water as needed to ensure proper cleaning. Remember that the egg bucket washers also need to be washed, rinsed and sanitized between egg water changes which should be after every second washing.



Immediately after the eggs are washed, they should be dunked into a sanitizing solution. Household bleach is a commonly used sanitizer. Five millilitres of bleach into one litre (5ml/L) of water makes a safe solution. This solution should also be at 43°C.

Once eggs are washed and sanitized, they should be quickly dried and packaged. Candling and/or belling the eggs to detect cracks that may not be readily visible is also encouraged.

Cracked eggs cannot be sold because of food safety concerns. Research has shown that cracked eggs can become contaminated very quickly, especially if laid in dirty egg boxes. Once contaminated, the egg contents can't be sterilized by normal practices such as washing.

Eggs should be promptly refrigerated at a temperature of 4°C and kept at this temperature until sold.

Be sure to remind your customers to get their eggs home and refrigerate them as soon as possible.

Ungraded eggs that are packaged for sale should follow the criteria below:

- ☆ shells are sound and free of any cracks;
- ☆ shells are clean and free of any fecal material or feathers;
- ☆ eggs are maintained at 4°C during transportation, storage and display;
- ☆ cartons used to contain eggs are clean; and,
- ☆ if using recycled cartons, the grading information must be covered up
- ☆ the carton should include the following information:
 - the name of the farm;
 - the contact information for the farm;
 - the date of packaging; and,
 - identified and conspicuously labelled as "Ungraded Eggs".

It is an offence under federal regulations to misrepresent ungraded eggs as being graded.

For more information contact:

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