

Selling Fresh Chicken Eggs (As relates to Colorado's Cottage Foods Act)

The sale of whole chicken eggs is permitted under Cottage Food Law, even though chicken eggs are not a cottage food by definition. Colorado Senate Bill 12-048 (section 35-21-105) allows the sale of < 250 dozen eggs per month as exempt from licensing per the Colorado Department of Agriculture (CDA), when sold directly to the end consumer at the farm, at a farmers market or through a community support agriculture (CSA) organization. Eggs sold to schools, restaurants or other institutions must be licensed by CDA.

Temperature Control is Required:

- 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 being offered for sale.
- How? Tape a refrigerator thermometer to the inside lid of cooler. This will measure air temperature, so keep the cooler closed as much as possible. Also, keeping the cooler of eggs out of direct sunlight will help keep it cool.



Label Egg Packages with:

- Name and address where eggs originated;
- Packaging date;
- Safe Handling Instructions: *"To prevent illness from bacteria, keep eggs refrigerated, cook eggs until yolks are firm, and cook any foods containing eggs thoroughly."*
- Statement: *"These eggs do not come from a government-approved source."*

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Happy Valley Farm
123 Valley Road
Fort Collins, CO 80524.

Eggs must be Cleaned and Sanitized:

- CDA requires egg washing and sanitizing by cottage food producers, persons selling to farmers markets and CSAs, and by Class 1 dealers. Wash water temperature should be at least 120°F, and the rinse water must be a minimum of 115°F. Dishwashing liquid that is free of scents and dyes is acceptable.
- Eggs can be sanitized by dipping in a solution of 1 tablespoon bleach (preferably labeled for use on eggs) to 1 gallon of water before storage. Dry eggs before storing as moisture may enter the shell pores when eggs cool upon refrigeration.

Packaging and Displaying Eggs for Sale:

- Cartons must 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.

Resources:

Small Flock Egg Producers, CO Dept. of Agriculture: <https://www.colorado.gov/pacific/aginspection/egg-producers>

Home-Produced Chicken Eggs; Colorado State University Extension: <http://www.ext.colostate.edu/pubs/foodnut/09377.html>

Shell Eggs from Farm to Table; USDA, Food Safety Inspection Service (FSIS): www.fsis.usda.gov