

Becoming a Michigan Licensed Shell Egg Processor



An egg processor is an establishment that conducts any of the following: cleans, candles, grades, sorts, or packages eggs. Licensing on an annual basis is required for egg processing establishments. When an egg producer also operates a processing establishment where eggs are processed for wholesale sale, a license is required.

- Licensing is not required for egg producers that process eggs for sale directly to consumers.
- Licensing is also not required for producers that sell eggs of their own production to egg processing establishments.

To schedule a licensing consultation with an MDA inspector or to apply for a license, please call 800-292-3939. Online applications are available at www.michigan.gov/business. Click on "log-in and do business," complete the registration process, and then click "start a business." When applying online, you must use the following business classification code: 311999 - All Other Miscellaneous Food Manufacturing. The major establishment and operational requirements for becoming licensed in the State of Michigan are listed below.

Basic Establishment Requirements

Provide an adequately* sized building for egg processing. The building and equipment must meet the following minimum requirements:

1. Provide approved potable water supply and sewage disposal facilities for the building that will house the egg processing operation. MDA will work with new establishments to coordinate the review of on-site water supply and sewage disposal facilities with the local health department. [21CFR Part 110.37]
2. Be able to exclude the weather and vermin from the facility. [21CFR Part 110.20(b)(7)]
3. Have easily cleanable floors, walls, and ceilings of sound construction. [21CFR Part 110.20(b)(4)]
4. Have adequate lighting. [21CFR Part 110.20(b)(5)]
5. Have hand washing facilities providing both hot and cold running water, soap and disposable towels. [21CFR Part 110.37(e)]
6. Contain equipment constructed so as to be easily cleanable. [21CFR Part 110.40(a)]
7. Have suitable egg and ware washing facilities. A two or three compartment ware washing sink may be adequate depending upon the facility and equipment. [21CFR Part 110.35(d) – agency interpretation]
8. Have adequately sized refrigeration units, equipped with thermometers accurate to $\pm 2^{\circ}\text{F}$. Eggs must be held at an ambient temperature of 45°F prior to receipt by a retailer. [21CFR Part 110.40(e)]
9. Have hooks or lockers for employee clothing (not located in toilet room). [21CFR Part 110.10(b)]
10. Provide toilet facilities or access to toilet facilities. Workers must have access to toilet facilities that include hand washing facilities, soap and disposable towels. Toilets must not open directly into areas where eggs are exposed. [21CFR Part 110.37(d)]
11. Provide physical separation of equipment, sinks, storage, etc., from personal items, and living areas, including domestic kitchens. Obtaining approval from local municipal zoning department for the processing establishment is strongly recommended. [21CFR Part 110.20b]

**Adequate means that which is needed to accomplish the intended purpose, in keeping with good public health practice.*

Processing Procedures

Process eggs following these basic practices:

1. Workers must maintain a high degree of personal cleanliness and wear clean outer garments. [21CFR Part 110.10(b)]
2. Process eggs promptly upon receipt (at least same day). [21CFR Part 110.80]
3. Size, grade and candle eggs. Candling to detect interior defects is required. [Michigan Egg Law Act 244, Public Acts of 1963, as amended] For more information go to: http://www.fsis.usda.gov/Factsheets/Focus_On_Shell_Eggs/index.asp
4. Egg washing criteria: [21CFR Part 110.80]
 - a. Wash eggs in potable water that is 20°F warmer than the eggs and at least 90°F.
 - b. Use a detergent or detergent sanitizer approved for use on eggs.
 - c. Rinse with water containing an approved sanitizer at a temperature slightly higher than the wash water. Approved products can be found at: <http://www.nsf.org/usda/psnlistings.asp>. Search under “Q” in non-food categories.
 - d. Do not soak eggs.
 - e. Promptly dry eggs taking care not to package eggs that are not thoroughly dry.
 - f. Properly dried eggs may receive a light coating of food grade mineral oil.
5. Refrigerate eggs at an ambient temperature of 45°F and a relative humidity of 70-85 percent. (Note: Licensed food establishments receiving eggs from a processor are required to receive eggs at 45°F or less per the 2005 Food Code, Section 3.202.11.c.)
6. Package eggs using containers that are clean and suitable for holding eggs. Use of new egg cartons is recommended. [21CFR Part 110.80 – agency interpretation]
7. Label egg containers with the following minimum information: [Michigan Egg Law Act 244, Public Acts of 1963, as amended]
 - a. Name and address of the responsible party.
 - b. Egg size (i.e., jumbo, extra large, large, medium, small, or pee wee).
 - c. Egg grade (i.e., AA, A, or B).
 - d. Last date of sale (must not be greater than 30 days including the date of packing) and a lot code. The last date of sale may be used as a lot code.
 - e. United States Department of Agriculture (USDA) safe handling labeling for eggs. http://www.fsis.usda.gov/Fact_Sheets/Focus_On_Shell_Eggs/index.aspEgg cartons must not bear labeling that is false or misleading. Michigan Egg Law Act 244, Public Acts of 1963, as amended

The Food and Drug Administration (FDA) has also issued a rule regarding egg safety for those egg producers with 3,000 or more laying hens. The rule can be viewed at:

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/EggSafety/EggSafetyActionPlan/ucm170615.htm>

This document is a general summary. To read the complete requirements, please review these documents:

- Michigan Egg Law [http://www.legislature.mi.gov/\(S\(ymeximvvvxbwlc31tzmsrv45\)\)/mileg.aspx?page=getobj&objectname=mcl-Act-244-of-1963&query=on&highlight=egg](http://www.legislature.mi.gov/(S(ymeximvvvxbwlc31tzmsrv45))/mileg.aspx?page=getobj&objectname=mcl-Act-244-of-1963&query=on&highlight=egg)
- CFR 110 http://www.michigan.gov/documents/MDA_cfr110_10316_7.pdf