Poultry and Egg Regulations in Maryland

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MARYLAND EGG REGULATIONS

- APPLY TO ALL PRODUCER/PACKERS REGARDLESS OF NUMBER OF CHICKENS
- PRODUCER/PACKERS MUST REGISTER ANNUALLY WITH THE SECRETARY OF AGRICULTURE – NO FEE FOR LESS THAN 3,000 CHICKENS
- REGISTERED PRODUCER/PACKERS ARE CONSIDERED AN APPROVED SOURCE BY DHMH
  - EGGS CAN BE SOLD ON AND OFF FARM – TO RETAILERS, RESTAURANTS, AT FARMER’S MARKETS
  - EGG PRODUCERS LICENSED BY MDA AND SELLING THEIR OWN EGGS ARE NOT REQUIRED TO GET A LICENSE FROM LOCAL HEALTH DEPARTMENT or STATE HEALTH
    - MDA LICENSE COVERS PRODUCTION, PACKING, STORAGE, TRANSPORT AND SALES
MARYLAND EGG REGULATIONS
REGISTRATION REQUIREMENTS

- FLOCKS ARE SUBJECT TO TESTING BY MDA FOR SALMONELLA OF PUBLIC HEALTH CONCERN
- REGISTRANTS MUST COMPLY WITH ALL OTHER REQUIREMENTS OF THE MARYLAND EGG LAW
- PENALTIES FOR NON COMPLIANCE – STOP SALE ORDERS, CIVIL PENALTIES, REVOCATION OF REGISTRATION
- PRODUCER/PACKER’S REGISTERED TO SELL EGGS ARE AUTOMATICALLY REGISTERED IN MDA’s MANDATORY POULTRY PREMISE REGISTRATION PROGRAM
MARYLAND EGG REGULATIONS
GRADE/QUALITY/WEIGHT STANDARDS

- STANDARDS INCLUDE FACTORS THAT ARE IMPORTANT TO FOOD SAFETY – FRESH, CLEAN, UNBROKEN
- SALE OF GRADE B EGGS IS PROHIBITED BY MARYLAND EGG LAW – ONLY GRADE AA OR A
- NO INEDIBLE EGGS – LARGE BLOOD SPOTS, MIXED ROTs, BLACK ROTs
- NO ADULTERATED EGGS – CONTAMINATED WITH BACTERIA, PESTICIDES, FILTH
- MUST MEET BOTH INDIVIDUAL EGG AND CARTON WEIGHT REQUIREMENTS FOR LABELED SIZE – JUMBO – 30 OZ PER DOZEN; EXTRA LARGE - 27 OZ PER DOZEN; LARGE – 24 OZ PER DOZEN; MEDIUM – 21 OZ PER DOZEN
MARYLAND EGG REGULATIONS
LABELING REQUIREMENTS

- GRADE AND SIZE
- NET QUANTITY – WEIGHT OR COUNT
- IDENTITY OF PRODUCT – EGGS
- PACKER or DISTRIBUTOR NAME & ADDRESS
  - MINIMUM - CITY, STATE, ZIP
- MDA REGISTRATION NUMBER AND LOT NUMBER
  - LOT NUMBER TO IDENTIFY FLOCK; SMALL PRODUCERS CAN USE LOT 1
- SAFE HANDLING STATEMENT
- CARTONS CAN BE REUSED BUT MUST BE CLEAN AND ALL INFORMATION ACCURATE
  - NO REFERENCES TO OTHER DISTRIBUTORS OR PACKERS; PARTICIPATION IN PROGRAMS (USDA GRADE SHIELD, UEP ANIMAL WELFARE, PA CERTIFIED, ETC.); CLAIMS - OMEGA THREE, PASTURED, ORGANIC, ETC. MUST HAVE DOCUMENTATION
- HAND WRITTEN, COMPUTER LABEL, OR RUBBER STAMP
  - ABOUT $15 AT LOCAL OFFICE SUPPLY STORES
MARYLAND EGG REGULATIONS

INVOICES OR EQUIVALENT RECORD

- GRADE AND SIZE
- DATE OF DELIVERY
- QUANTITY
- NAME AND ADDRESS FOR SELLER AND BUYER
- KEPT ON PREMISES BY RETAILER OR RESTAURANT FOR 90 DAYS
- COPY KEPT BY PRODUCER FOR ONE YEAR
- PRODUCER/PACKERS SELLING OWN PRODUCT ARE NOT REQUIRED TO HAVE INVOICES AT FARMER’S MARKETS
  - PRODUCERS MUST MAINTAIN RECORDS ON FARM OF AMOUNT SOLD
MARYLAND EGG REGULATIONS
REFRIGERATION

- MARYLAND EGG LAW REQUIRES SHELL EGGS TO BE HELD AT AN AMBIENT TEMPERATURE OF 45°F AFTER PACKING DURING TRANSPORT, STORAGE AND DISPLAY
- MDA ALLOWS COOLERS TO BE USED AS LONG AS EGGS ARE NOT SUBMERGED IN ICE
- PRODUCERS THAT WANT TO DISPLAY A CARTON OF EGGS UNREFRIGERATED MUST LABEL “NOT FOR HUMAN CONSUMPTION”
- UNREFRIGERATED HATCHING EGGS MUST BE CLEARLY LABELED “NOT FOR HUMAN CONSUMPTION”
- HATCHING EGGS CANNOT BEAR ANY LABELING THAT WOULD IMPLY THEY ARE FOR HUMAN CONSUMPTION
  - E.G. GRADE, SIZE, SAFE HANDLING
MARYLAND EGG REGULATIONS

DIRTY EGGS

- KEEP NEST BOXES CLEAN
- DISCARD FLOOR EGGS AND HEAVILY SOILED EGGS
- NEVER IMMERSE EGGS IN WATER
- REMOVE DRY SOIL PRIOR TO WASHING
- WASH AND RINSE WATER MUST BE A MINIMUM OF 90°F AND 20°F WARMER THAN THE WARMEST EGG
- USE A COLANDER AND RUN THE WATER OVER THE EGGS
- FOLLOW WITH A SANITIZING RINSE (100 TO 200 PPM CHLORINE)
  - ½ OZ OF HOUSEHOLD BLEACH IN 1 GALLON WATER
EXTERIOR QUALITY FACTORS

- Shape and Strength of the Shell
- Cleanliness of the Shell
- Soundness of the Shell
EXTERIOR QUALITY FACTORS

Shape and Strength of the Shell
Practically Normal: A shell that approximates the usual shape and is sound and free from thin spots.

(AA and A quality)
EXTERIOR QUALITY FACTORS

PRACTICALLY NORMAL:
Ridges and rough areas that do not materially affect the shape and strength of the shell are permitted.

(AA and A quality)

Calcium Deposits  Ridge
EXTERIOR QUALITY FACTORS

Body or Healed Check:
EXTERIOR GRADING FACTORS

• Cleanliness of the Shell

Slight
Moderate
Prominent
EXTERIOR QUALITY FACTORS

Slight Stains

Slight Cage Marks
EXTERIOR QUALITY FACTORS

Prominent Stains:
EXTERIOR GRADING FACTORS

Stains:

Cage Marks:
EXTERIOR QUALITY FACTORS

Dirty Yolk:       Dirty Fecal/ Dirty Adhere:

Predominant Consumer Complaint
EXTERIOR QUALITY FACTORS

Inedible:

Moldy Egg (s)
INTERIOR EGG QUALITY

Size of the Air Cell:

AA                          A                            B
aa quality air cell:

measuring one-eighth inch or less in depth.
INTERIOR EGG QUALITY

A Quality Air Cell:

Measuring three-sixteenths inch or less in depth.
INTERIOR EGG QUALITY

B Quality Air Cell:

Measuring over three-sixteenths inch in depth.

Notice the prominent yolk outline.
INTERIOR EGG QUALITY

Egg Breakouts:

AA

A

B
INTERIOR EGG QUALITY

Poached Eggs:

AA
A
B
INTERIOR EGG QUALITY

B*

Small spots that are less than one-eighth inch in diameter.
INTERIOR EGG QUALITY
INTERIOR EGG QUALITY

Black Rot:
FEDERAL POULTRY REGULATIONS

- Producers slaughtering less than 20,000 poultry per year are exempt from federal inspection.
- Not exempt from complying with federal law.
- Slaughter more than 1,000 but less than 20,000 must be labeled as exempt from Public Law 90-492.
- Producer cannot engage in slaughter, buying or selling of poultry product other than from own production.
MARYLAND POULTRY REGULATIONS

TO BE SOLD IN MARYLAND OTHER THAN DIRECTLY TO CONSUMERS ON THE FARM MUST BE CONSIDERED APPROVED SOURCE BY DHMH

POULTRY – USDA INSPECTED OR MDA INSPECTED

- USDA INSPECTED – ON FARM HOME PROCESSING LICENSE FROM DHMH FOR STORAGE AND TRANSPORT
- MDA INSPECTED – NO ADDITIONAL LICENSE REQUIRED FOR STORAGE AND TRANSPORT
- MDA AND USDA INSPECTED - PRODUCER MOBILE FARMER’S MARKET LICENSE REQUIRED TO SELL AT FARMER’S MARKET
MDA POULTRY AND RABBIT PROGRAM

- VOLUNTARY PROGRAM FOR POULTRY EXEMPT FROM FEDERAL INSPECTION AND EXEMPT SPECIES (BISON, RABBITS) TO BE SLAUGHTERED AND PROCESSED ON THE FARM
- REQUIRESTRAINING IN ANIMAL DISEASES AND SANITATION
- ANNUAL INSPECTION TO ENSURE FOLLOWING THE REQUIREMENTS
- PARTICIPANTS ARE ACCEPTED AS AN APPROVED SOURCE BY DHMH – CAN SELL AT FARMER’S MARKETS, TO RESTAURANTS, RETAILERS
BASIC REQUIREMENTS FOR POULTRY

- POTABLE WATER USED IN PROCESSING
- DISPOSAL SYSTEM FOR OFFAL AND OTHER WASTE
- CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES TO PREVENT INSANITARY CONDITIONS AND ADULTERATION OF PRODUCT
- PREVENT CONTAMINATION OF PRODUCT BY PESTICIDES, INSECTS, ANIMALS ETC.
- SICK POULTRY EXCLUDED FROM SLAUGHTER AND SEGREGATED FROM OTHER ANIMALS
- CHILLED TO 40°F
  - WITHIN 4 HOURS IF LESS THAN 4 POUNDS
  - WITHIN 6 HOURS IF 4 TO 8 POUNDS
  - WITHIN 8 HOURS IF OVER 8 POUNDS
- LABELING – NAME AND ADDRESS, MD NUMBER, IDENTITY, WEIGHT, SAFE HANDLING
- STORAGE – REFRIGERATION CAPABLE OF MAINTAINING POULTRY AT 40°F OR LESS FOR FRESH; 0°F OR LESS FOR FROZEN
- RECORDKEEPING
ORGANIC REGULATIONS
LESS THAN $5,000.00 IN ANNUAL SALES

- PRODUCERS WITH LESS THAN $5,000.00 IN ANNUAL SALES ARE EXEMPT FROM REQUIREMENT TO BE CERTIFIED
- CAN LABEL PRODUCT AS ORGANIC AS LONG AS THEY ARE FOLLOWING THE REQUIREMENTS OF THE NATIONAL ORGANIC PROGRAM
- MDA OFFERS A REGISTERED EXEMPT PROGRAM – PARTICIPANTS ARE LISTED IN MDA ORGANIC BROCHURE
ORGANIC REGULATIONS
MORE THAN $5,000.00 IN ANNUAL SALES

- REQUIRED TO BE CERTIFIED BY A USDA ACCREDITED CERTIFIER
- PACKAGED PRODUCTS MUST INCLUDE THE NAME AND ADDRESS OF THE PRODUCER AND THE NAME OF THE CERTIFIER
- MDA IS AN ACCREDITED CERTIFIER AND COMPLETE INFORMATION ON CERTIFICATION IS AVAILABLE ON THE MDA WEBSITE
Poultry and Egg Regulations In Maryland

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