

REQUIREMENTS FOR SMALL EGG FARMS

This factsheet is for small egg farms that produce no more than 20 dozen eggs for sale in any week. Egg farms that fall into this category are not required to hold a licence with the NSW Food Authority.

Small egg farms need to meet the requirements of the Food Standards Code and the Food Regulation 2015.

Notify your business details

Small egg farms need to notify the Food Authority of their business details:

- online at www.foodnotify.nsw.gov.au free of charge, or
- by submitting a paper based form, which incurs a processing charge of \$55.00 (incl. GST).

The paper form can be obtained from the Food Authority by calling 1300 552 406.

Meet the requirements of the Food Standards Code

Small egg farms need to meet the requirements of the Food Standards Code as set out in:

- Standard 2.2.2 Egg and Egg Products
- Standard 3.2.2 Food Safety Practices and General Requirements

- Standard 3.2.3 Food Premises and Equipment

Meet the requirements of the Regulation

Small egg farms need to meet the below requirements of the Regulation.

Minimum food safety requirements

Stock food

Birds being kept to produce eggs intended for sale for human consumption must not be fed any stock food that is likely to cause the eggs to be unsafe or unsuitable.

To comply small egg farms should:

- store stock food in a manner that prevents contamination from pests and other foreign materials (eg. store stock food in sealed feed silos, store feed bags off the ground and keep them sealed when not in use)
- regularly clean feeders
- keep records of the name and suppliers from whom the feed is purchased and the date and

batch details of stock food deliveries, and

- when making your own feed:
 - store stock food ingredients in a manner that prevents contamination from pests and other foreign material, and
 - mix feed in a clean, enclosed environment, away from wildlife.

Sale of unpasteurised egg products

If you are a small egg farm that sells unpasteurised egg products containing at least 80% egg white or yolk, or both (eg. pulp) in NSW, it must be sold to a licensed egg business that is authorised to pasteurise these products.

Sale and use of cracked eggs

Cracked eggs are eggs with a cracked shell (where a crack is visible to the naked eye or by candling) and includes a broken egg.

Cracked eggs must not be made available for retail sale or catering purposes (Clause 2.2.2 of the Food Standards Code).

If you are a small egg farm that sells cracked eggs within NSW, they must be sold to a licensed egg business.

Small egg farms should reject eggs broken on-farm and dispose of them



hygienically and away from clean intact eggs.

Sale and processing of dirty eggs

Dirty eggs must not be sold for human consumption.

Dirty eggs must be cleaned so that visible faeces, soil or other matter is removed from the shell, or sold to a licensed egg business, or else discarded.

Eggs for sale to be free of chemical contaminants

Eggs must not be sold for human consumption if they have come from a bird that has been administered a veterinary chemical product in contravention of the *Stock Medicines Act 1989* or the *Pesticides Act 1999*.

To comply small egg farms should:

- use pesticides and veterinary medicines that are registered for use with the Australian Pesticides and Veterinary Medicines Authority (APVMA), and
- use and store pesticides and veterinary medicines according to the manufacturer's specifications.

Egg stamping

All eggs must be uniquely and individually stamped with a unique identifier (usually a number or code) so that they can be traced back to the producer.

The Food Authority can supply a free manual egg stamp and one pack of five ink refills to small producers (those who produce fewer than 1000 eggs per day).

The stamps are self-inking and have a pre-assigned code. The producer needs to purchase ongoing ink refills, and repair or replace the stamper (if required).

Businesses who want a free egg stamp can email their name, phone number and address to eggstamp@foodauthority.nsw.gov.au or call the helpline on 1300 552 406.

More information

- visit the NSW Food Authority's website at www.foodauthority.nsw.gov.au/industry
- phone the helpline on 1300 552 406

For information on the Food Standards Code:

- visit the Food Standards Australia New Zealand's (FSANZ) website at www.foodstandards.gov.au

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).



Department of
Primary Industries
Food Authority

6 Avenue of the Americas, Newington NSW 2127

PO Box 6682, Silverwater NSW 1811

T 1300 552 406

contact@foodauthority.nsw.gov.au

ABN 47 080 404 416

More resources at foodauthority.nsw.gov.au



[nswfoodauthority](https://www.facebook.com/nswfoodauthority)



[nswfoodauth](https://twitter.com/nswfoodauth)

October 2015
NSW/FA/FI071/1510