

## Egg Law & Regulation Requirements in the Carolinas

The following information is an overview of some key state laws and regulations for egg producers in the Carolinas. It should not be interpreted as legal advice. Specific questions about egg laws and regulations should be directed to your State Department of Agriculture.

	North Carolina	South Carolina
<b>Types of eggs covered</b>	Chicken*	Chicken, duck, turkey, and guinea fowl
<b>Egg license required</b>	No	Yes, from SCDA
<b>Exemption available</b>	Yes, for producers who sell less than 30 dozen a week or who only sell eggs from the location where the eggs were produced.	Yes, for producers who only sell eggs from the location where the eggs were produced.
<b>Exemption requirements</b>	Exempt from grading section of NC egg law. Must include name and address on carton and the words “ungraded eggs”, only sell clean eggs, and follow refrigeration requirements outlined below. These eggs can be sold to restaurants, retail grocery stores, farmers’ markets, etc..	If you are exempt from SC Egg Law 39-39 et al. the requirements do not apply.
<b>Cleaning requirements</b>	Only clean eggs can be sold. If eggs are washed, they must be rinsed with an approved sanitizer.	Eggs must be washed in a 150-200ppm chlorine solution, followed by a rinse.
<b>Refrigeration requirements</b>	Must be held at 60° F or below until graded and packed. Must be held at 45° F after cleaning and/or packaging, during storage, transportation, and at the point of sale.	Refrigerate after washing at 45° F or below and maintain at all times.
<b>Grading requirements</b>	Eggs must be graded through candling and sizing by weight.	Eggs must be graded through candling and sizing by weight. No eggs below U.S. Consumer Grade B can be sold to the public.
<b>Packaging requirements</b>	Must be clean, unbroken, and free from foreign odor. Containers that meet this standard can be reused as long as all identifying information from previous users is covered.	Only new or unused cartons can be used. No identifying information from another producer or distributor.
<b>Labeling requirements</b>	Business name, address, city, and zip code. Grade, size, the word “Eggs”, and a numerical count of contents. The term “fresh” can only be used to label eggs meeting Grade A specifications or better.	Business name, address, city, and zip code. Grade, size, and either a packed-on or expiration date. “Keep Refrigerated at 45° F or below” or similar wording must be included.

\*NC Egg Law only applies to chicken eggs. If you raise other types of poultry for eggs for sale like quail and duck, NC Egg Law does not apply. However, you must still label your eggs (including the species), keep them refrigerated at or below 45° F, and you can only sell clean eggs.