**R70. Agriculture and Food, Regulatory Services.**

**R70-410. Small Producer of Shell Eggs.**

**R70-410-1. Authority.**

Promulgated under the authority of Subsection 4-4-107(7).

**R70-410-2. Purpose.**

The purpose of this rule is to provide guidelines for small producers selling shell eggs wholesale or to a restaurant.

**R70-410-3. Definitions.**

The terms defined in Section 4-4-103 apply for the purpose of this rule.

**R70-410-4. Temperature, Cleaning, and Sanitation Standards.**

(1) A small producer who sells shell eggs wholesale or to a restaurant shall:

(a) comply with the following temperature control procedures:

(i) Immediately refrigerate and store cleaned eggs at 45 degrees Fahrenheit or less.

(ii) Transport refrigerated egg packages, cartons, or both while maintaining a temperature of 45 degrees Fahrenheit or less.

(b) meet the following cleaning and sanitization standards:

(i) Clean eggs to remove debris and stains, as needed, soon after collecting.

(ii) Ensure that each person thoroughly washes their hands before and during egg handling to minimize cross-contamination of cleaned eggs.

(iii) Maintain clean and dry nest boxes and change nest materials as needed to reduce dirty eggs and gather eggs at least once daily.

(iv) Provide a smooth, non-absorbent, and easily cleanable work surface in the designated work area.

(2) A small producer shall maintain premises clean and free of rodent harborage areas.

(3) A small producer shall ensure their operation includes:

(a) a designated work area separate from domestic living areas;

(b) a storage area for new packaging materials, utensils, and equipment used for egg handling practices that protect them from contamination;

(c) a refrigerator in the designated work area equipped with a suitable thermometer, to routinely verify that the temperature is 45 degrees Fahrenheit or less;

(d) a hand washing station, located in the egg handling work area; and

(e) accessible toilet rooms for employees.

(3) A small producer shall use water in the cleaning process that meets one of the following criteria:

(a) potable water meeting the drinking water standards established by the Utah Department of Health and Human Services;

(B) commercially bottled water; or

(C) water from a private well, annually tested for bacteriological contamination, including total coliform and E.coli.

(5) A small producer may not use the following egg cleaning methods:

(a) submerging shell eggs in water or any other solution; or

(b) using cleaners that are not food grade and approved for shell egg cleaning.

**KEY: shell eggs, chickens, small producer, standards, wholesale, restaurant**

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**Notice of Continuation: January 11, 2021**

**Authorizing, and Implemented or Interpreted Law: 4-4-102, 4-4-107(7)**