



# EGGS

Shell egg of chicken, duck, goose, guinea, quail, ratite or turkey

## LICENSING REQUIREMENTS

A DATCP food processing license is required on the farm for washing, packaging, and cold holding the eggs.

Exceptions:

- *The eggs are produced at a farm licensed as a DATCP -Wisconsin Dairy Plant per ATCP 70.03(7)(c)*
- *The producer has 150 birds or less and sells directly to consumer on the farm, at a farmers' market, or on an egg sales route.*

### At the Farmers' Market

- A PHMDC license is required
- If you are selling in multiple counties, a DATCP Mobile Retail license is required instead of the PHMDC license
- Additional licenses are required when operating simultaneously at multiple markets

## STORAGE AND DISPLAY

- Store eggs in a unit that can maintain at 41°F or below (provide a thermometer)
- Foods for display (not for sale) must be labeled "Display Only"
- Provide a canopy and cover unpackaged foods to protect from contamination



- Transport foods in clean equipment and vehicles. Store food 6 inches off the ground.
- Handle unpackaged foods with gloves, tissues or utensils.

## LABELING

- Name and address of packer, distributor or processor
- Grade and size or "ungraded and uninspected" statement
- Date of Pack
- Expiration/sell by date (not to exceed 30 days including day of pack)

### Required for producers with > 150 birds:

- Product name and quantity
- "Keep Refrigerated" statement
- Safe Handling Instructions (below)

### SAFE HANDLING INSTRUCTIONS:

To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

### Farmers' markets within Dane County:

Public Health Madison & Dane County  
(608) 242-6515  
[health@publichealthmdc.com](mailto:health@publichealthmdc.com)

### Food processing licenses and farmers' markets outside of Dane County:

DATCP, Division of Food Safety  
(608) 224-4700  
<http://datcp.wi.gov>