

Ungraded Eggs: From Farm to Table

Information for Farmers



Manitoba's Poultry Products Regulation allows for the sale of ungraded eggs at public markets (e.g., farmer's markets). This allows local consumers to connect with, and support, farmers in their local communities.

Ensuring the Safety of your Ungraded Eggs

Eggs can be a source of Salmonella infections. Salmonella is a microorganism that may be transferred from chickens to the eggs during laying. To reduce the risk of food borne illness, ungraded eggs must be handled and stored properly.

- Follow best practices for small non-quota holder egg production:
 - Practice good [biosecurity measures](#) to protect your flock and reduce spreading disease.
 - Maintain [clean nesting areas](#) to reduce bacterial contamination of the eggs.
 - Establish a good [pest control](#) program. Pests can carry disease (such as Salmonella) which can make chickens sick or may contaminate their eggs.
- Inspect eggs for cleanliness as soon as you collect them.
- Discard eggs with dirt spots larger than a quarter.
- Clean the remaining eggs, as needed.
 - Light filth can be removed using a brush with short fine bristles or fine sandpaper. Avoid using a cloth to wipe the eggs, as it can spread contaminants.
 - Eggs with heavier filth can be washed with clean water 10 °C warmer than the egg. This will make the egg contents swell and push the dirt away from the pores of the egg.
 - Scrub gently and use a mild food grade detergent suitable for egg washing. **Never let eggs sit in water**, as once the temperature equalizes, the egg can absorb contaminants from the water.
 - Dry the eggs.
- Inspect the eggs and discard those with cracks and other defects.
 - Use an egg candler, if available, or a bright flashlight.
- Cool eggs quickly by storing them in a refrigerator at 4°C. Eggs should be maintained at 4°C until they are consumed.

Where Can I Sell Ungraded Eggs

You can sell ungraded eggs at:

- the farm gate (direct from the farm)
- temporary food markets
- community supported agriculture

You **cannot** sell or donate ungraded eggs to:

- retail stores
- restaurants or catering companies
- hospitals or personal care homes
- food banks
- community organizations
- businesses making and selling foods made from eggs

Packaging and Labelling Requirements

Clear and accurate labelling provides essential information allowing consumers to make informed choices about the food they purchase.

Packaging and labelling requirements for ungraded eggs include:

- using new or clean cartons
- removing grade and grading station information from any reused cartons
- clearly labelling the eggs as “**ungraded eggs**”
- include your farm’s name, contact information and packaging date

Additional Requirements

Farmers producing ungraded eggs for direct-to-consumer sale, must also follow these **other** regulatory requirements:

- Stay within the limits of the Laying Hen Quota Order, with no more than 300 laying chickens.
- Get a Premises ID by registering their farms under the Animal Premises Identification Regulation.
- Ensure animal welfare and biosecurity protocols are followed.

Interested in Having your Eggs Graded?

In Canada, egg grading is a process overseen by the [Canadian Food Inspection Agency](#). Eggs are shipped to an egg grading station where they are examined for quality, weight, cleanliness and shell construction. Only eggs that meet the set standards are labeled as "Canada Grade A" and can be sold in retail stores or used in food service.

For more information, email the Food Safety and Inspection Branch at foodsafety@gov.mb.ca.