

FOOD SAFETY: SALE OF MEAT, MILK AND EGGS

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- **MEAT** - two linked papers:
ANR publication "Selling Meat and Meat Products"
<http://ucfoodsafety.ucdavis.edu/files/26481.pdf>
"Livestock Slaughter and Meat Processing Requirements in CA" (from Marin UCCE)
http://ucanr.org/sites/Grown_in_Marin/files/83682.pdf

These outline the requirements for selling red meat and poultry. Basically, red meat animals must be slaughtered and processed in USDA inspected plants. Poultry, other fowl and rabbits must be slaughtered in processed in CDFA inspected plants.

- **MILK** – Per CDFA “A person shall not engage in any of the following businesses unless he has obtained a license from the secretary for each separate milk products plant or place of business:
 - Dealing in, receiving, manufacturing, freezing, or processing milk, or any product of milk.
 - Manufacturing, freezing, or processing imitation ice cream or imitation ice milk.”

Licensing is required for sale of all milk and milk products from the CDFA:
http://www.cdffa.ca.gov/ahfss/Milk_and_Dairy_Food_Safety/Milk_Product_Licenses.html

- **EGGS** – Sale of eggs in California requires an Egg Handler Registration Form - this is basically a tracking device:
http://www.cdffa.ca.gov/ahfss/mpes/pdfs/In_State_Egg_Handlers_Registration_Form.pdf
This form can be turned into the County Ag Commissioners office.

Some of the requirements for egg handlers are:

From CDFA <http://www.cdffa.ca.gov/ahfss/mpes/esqm.html>

- **Labeling:** Consumer-grade packages or containers of eggs must state all of the following: name, address, zip code, size, grade, quantity, the words "keep refrigerated," and either the USDA plant of origin code number, the USDA Shell Egg Surveillance number, (if applicable) or California state handler code, sell-by date, Julian date of pack (the consecutive day of the year that the eggs were packed, in Julian date format. Example-The Julian date for January 1 is 001, the Julian date for December 31 is 365).
- **Quality:** All shell eggs shall be graded and sized. The established grades of eggs are: AA, A, and B. The established sizes of eggs are: pee-wee, small, medium, large, extra large, and jumbo.
- **Refrigeration:** Shell eggs must be maintained at a temperature of 45° Fahrenheit or less.
- **Defects:** Shell eggs for human consumption must not exceed the tolerances for defects such as checks, leakers, dirty eggs, inedible or loss eggs.