



Department of Public Health and Human Services

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Guidance for Selling Farm Fresh Eggs

The purpose of this document is to describe the various ways farm fresh eggs may be sold and to identify what requirements each sale type requires.

Retail Food

Who is this referring to?

This refers to the farmer selling the eggs directly to the consumer, either on farm, on subscription basis, or at a Farmer's Market.

If I'm selling directly to consumers at my farm, what requirements are there?

- If farm has 3,000 laying hens or fewer, no license is required from DPHHS, inspection from Department of Livestock is not required, and egg grading is not required.
- Eggs must be stored at 45° F or lower.
- Containers with information for other farms is prohibited.
- Best practices include not allowing eggs to come into direct contact with ice if stored in coolers.
- Another best practice is labeling containers with the name and address of the vendor.

If I'm selling directly to consumers at a farmer's market, what requirements are there?

- Eggs must be stored at 45° F or lower.
- Containers (egg cartons) must be clean.
- Eggs must be clean and free of cracks.
- Best practices include not allowing eggs to come into direct contact with ice if stored in coolers.
- Another best practice is labeling containers with the name and address of the vendor.

Wholesale Food

Who is this referring to?

This refers to the farmer selling the eggs through grocery stores, restaurants, hotels, schools, and other third-party retailers.

If I'm selling wholesale, what requirements are there?

- A license is required through the Department of Livestock. For more information, please visit <http://liv.mt.gov/> or call (406) 44-9761.
- In order for retailers to accept eggs, they must be graded B or better, be in good condition (clean and unbroken), and be received at 45° F.