



Guidance on Legislation Covering the Marketing of Eggs

This guidance is not an authoritative nor complete statement of the law. Most of the specific UK and EU legislation which is applicable to the production and marketing of eggs and chicks and to which you may wish to refer is listed under inspections and enforcement (see page 15).

Contents

Section	Summary information	Page
1	Scope and Relevance	2
2	Flowcharts of the egg industry	2
3	Registered Producers	2
4	Producer who do not need to be registered with an EMI	3
5	Collectors (and transporters) of eggs	3
6	Packing Centres	3
7	Wholesalers and distribution depots, retailers and caterers	4
8	Food industry (processors)	4
9	Disposal of eggs and sales to non-food industry	5
Section	More detailed information	Page
10	Requirements for registration of Producers	5
11	Requirements for authorisation of Packing Centres	5
12	Movement of ungraded eggs to packing centres	6
13	Movement of graded eggs to a packing centre for final packing	6
14	Marking (stamping) of egg shells	6
15	Quality grading and storage	7
16	Weight grading	7
17	Packaging and Labelling and documentation	7
18	Production methods – unit design criteria	10
19	Hygiene Enforcement at Production sites	11
20	Salmonella National Control Programme	11
21	Records (all operators)	12
22	Definitions within England and Wales	14
23	Inspections and enforcement and list of regulations	15
24	Contact details of EMI Administrative Centres	16
25	Other relevant contact details (GBPR)	16

1. Scope and Relevance

This document provides guidance on rules covering the production, marking, transport, grading, packing and onward marketing of eggs which are intended for human consumption (although some may ultimately be used for other purposes).

You should read this document from the beginning if you keep *any* laying hens, but may not need to read it *all* if you have few hens or only sell eggs directly to consumers.

This guidance is not an authoritative nor complete statement of the law. The specific UK and EU legislation which is applicable to the production and marketing of eggs and chicks and to which you may wish to refer is listed under inspections and enforcement (see page 15).

Animal and Plant Health Agency (APHA) Egg Marketing Inspectors (EMIs) are responsible for enforcing the majority of this legislation.

You should contact your relevant EMI Administrative Centre for further information and guidance (contact details are provided on page 16).

2. Flowcharts of the egg industry

In order to provide quick reference information, some flowcharts have been produced to help you identify your obligations. The following flowcharts are available within this guidance:

- Egg Producers - registration, marketing and stamping requirements - (page 18)
- Producer deliveries - stamping and containers (labelling) - (page 19)
- Collectors and Packing Centres procedures and requirements - (page 20).

3. Registered Producers

You will be required to register as a producer with your APHA EMI if you:

- a) have 350 or more hens

and/or

- b) have 50 or more hens and any of your eggs are marketed at local public markets

and/or

- c) **any** of your eggs are marketed to registered packing centres.

Registration is required because of rules covering the Welfare of Laying Hens (a), or the requirement to stamp a producer code on the shell of eggs (b) or general marketing rules (c).

If you sell your eggs, for example to shops, restaurants or bakeries, they must first be graded as Class A and therefore you must also be approved and authorised as a packing centre.

Application form [EMR02B](#) is available on line or by writing to or telephoning your relevant Administrative Centre (contact details are on page 16).

Producers must keep detailed records relating to their hens, feed, egg production and dispatch - enabling eggs and their origins or destination to be verified. See Records (all operators) for details (page 12).

The flow chart on page 18 should help you determine whether you need to be registered.

4. Producers who do not need to be registered with an EMI

(a) If you have less than 350 hens and all the eggs you produce are sold directly to individual consumers at your farm gate or by door-to-door sales you will not need to register with an APHA EMI. However, under separate legislation covering disease controls, if you have 50 or more birds (other than wild birds) of any species you **will need** to register with the GBPR. For further information use contact and link information under Other relevant contact information (page 16).

(b) If you sell some of your eggs at local public markets but have less than 50 hens then you will not need to register with an APHA EMI, but you will need to display labelling required under Food Labelling Regulations (name of the food, your name and address, best before date and advice to consumers to keep eggs chilled) when selling your eggs in this manner.

You should also note the definition of local public market and door to door sales provided under the section titled Definitions within England and Wales.

The flow chart on page 19 should help you determine whether you need to be registered.

5. Collectors (and transporters) of eggs

Collectors, who by definition transport ungraded eggs from registered producers to packing centres, food industry or non-food industry, must be registered as a food business operator with their Local Authority (LA).

Collectors must retain copies of documents accompanying each consignment of eggs. See Records (all operators) for details (page 14).

Collectors may not split transport packaging nor remove labelling from it, they may only deliver eggs in original transport packaging with original labelling applied. See movement of ungraded eggs to packing centres (page 5) for further information.

Other companies involved in the transport of **graded** eggs are also required to be registered as a food business operator with your LA. They must keep detailed records relating to collections and deliveries enabling the tracing of eggs, their origins and destination. See Records (all operators) for details (page 12).

6. Packing Centres

- must be approved *separately* as food business operators by LA and be authorised by an APHA EMI to grade and pack eggs
- applications must be made using the form EMR02 returning the completed form to your relevant Administrative Centre (contact details on page 16)
- once authorised, packing centres may receive ungraded eggs sourced from producers registered with an APHA EMI. They may also receive graded Class A eggs which may then be repacked by the packing centre
- must, within ten days of lay:
 - (i) grade, pack, and label eggs (all at the same time)
 - (ii) ensure eggs are marked with producer code (whether done by them or producer).
- must keep detailed records of gradings and all egg transactions from production through to delivery, enabling complete traceability and verification of eggs and their origins. See table showing Records (all operators) for details (page 12).

7. Wholesalers and distribution depots, retailers and caterers

- must be registered as food business operators by LA
- may only receive properly packed and labelled Class A eggs
- may not re-pack eggs or split packs of eggs intended for re-sale
- must have records available enabling traceability of all foods (including eggs) back to suppliers, or forward to customers (with the exception of the final consumer). See table showing Records (all operators) (page 12).

Distribution Centres which deliver only to other premises that are part of the same company (for example supermarket or cash and carry distribution centres) are exempted from certain records keeping requirements, since most records can be obtained from the receiving premises.

8. Food industry

a. Egg processors

- must be **approved** by their LA (the competent authority for food industry) as a food business operator for egg products
- approval subject to premises and procedures satisfying the conditions laid down in Section X Chapter II of Regulation 853/2004 (EC) for the production of egg products intended for human consumption
- excludes caterers and mass caterers (restaurants, hospitals, canteens and other similar mass caterers) unless also meeting those requirements *and* being approved accordingly.

Approved Food Industry processors may collect or receive, for processing on their own premises:

- graded Class A eggs
- graded Class B eggs
- ungraded eggs - stamped with producer code
- unstamped ungraded eggs - only when delivered **directly** from registered producers to the processor under the terms of specific derogations which may be requested from an EMI (to enquire, see contact details at Section 24).

Records providing traceability of raw materials and products must be kept according to Food Hygiene Regulations.

b. Egg Boiling Plants

Premises which boil whole eggs in shell (i.e. do not break eggs open prior to use or cooking), whether caterers, mass caterers or specialised boiling plants, may only receive Class A eggs.

However, it might be possible to obtain **specific approval** as a food business operator for egg products from the relevant LA (the competent authority for food industry).

It may then be possible to receive Class B eggs if the premises uses and processes them in compliance with all the relevant Food Hygiene Legislation.

Approval is subject to premises and procedures satisfying the conditions laid down in Section X Chapter II of Regulation 853/2004 (EC) for the production of egg products intended for human consumption.

9. Disposal of eggs to the non-food industry

Eggs which are no longer intended for use as foodstuffs (for human consumption) must be disposed of according to the Animal By-Products Regulations.

They may only be marketed as industrial eggs and labelling, movement and use as such is covered in England by both the Eggs and Chicks (England) Regulations and the Animal By-Products Regulations.

Further information on disposal of eggs in general (on-site) and about the Animal By-Products Regulations is shown in Section 23 of this leaflet.

Only premises approved under the Animal By-Products Regulations are permitted to receive and use or dispose of such industrial eggs, including for example their traditional use for fish-bait (maggot) farming, technical use or their disposal via rendering or composting.

Section 17.6 (Packaging and labelling and documentation) details labelling and records requirements.

Eggs are normally considered Category 3 waste, however they would be re-categorised to Category 2 where they contain excessive levels of veterinary medicine residues.

Detailed requirements and references

10. Requirements for registration of Producers

Producers requiring registration as detailed above (in Section 3) must apply to the relevant EMI Administrative Centre using the form [EMR02B](#).

All producers required to register are also obliged to comply with relevant criteria for the four recognised methods of production which are explained in detail under Production methods - design criteria (page 10).

Rules for organic production are covered separately by individual certifying bodies within the UK.

Labelling requirements for egg dispatched from producers are covered under Packaging, labelling and documentation (page 7).

Records keeping requirements are covered under Records (all operators) for details (page 12).

11. Requirements for authorisation of Packing Centres to pack eggs

Packing centres must also apply to the relevant EMI Administrative Centre for authorisation to pack eggs. Applications must be made using the form [EMR02](#) or by contacting the relevant Administrative Centre (contact details are on page 16).

Packing Centres must be approved by LA as food business operators and must meet requirements concerning hygiene, records and HACCP processes.

Packing centres must have appropriate technical equipment as follows:

- suitable candling equipment either permanently staffed or automated
- devices for measuring the air space in eggs
- suitable weight-grading equipment
- suitable equipment for marking (stamping) eggs.

Once authorised, packing centres are provided with their individual packing centre code which must be used on all labelling of graded eggs leaving their premises.

12. Movement of ungraded eggs to packing centres

Ungraded eggs which are delivered to packing centres for grading must still be in their original transport packaging with original labelling applied.

Each transport packaging (container) of ungraded eggs must only contain eggs from one producer - such containers may not comprise ungraded eggs from different producers.

Where a collector or packer who has taken eggs from a producer, wishes to split consignments of **ungraded eggs** in order to supply different Packing Centres for grading, they must not dismantle individual containers or transport packaging - these must remain intact until grading at the destination Packing Centre.

However, separate consignments made up of intact individual containers may be sent to different packing centres. When this occurs, the packing centre which grades the eggs must then retain the labelling applied to the transport packaging, in lieu of the original documentation accompanying the full consignment (because the original documentation covering the entire original consignment cannot accompany all parts, once split-up).

13. Movement of graded eggs to a packing centre for final packing

The movement of weight selected eggs is no longer permitted, as eggs must be fully graded, packed and labelled immediately they are removed from original transport packaging.

Where packing centres wish to send eggs to other packing centres, those eggs must be either:

- (a) ungraded, in the original unaltered transport packaging with original labelling applied, or
- (b) be fully graded, marked with obligatory producer code, packed and labelled as Class A which may be in any size of pack (including for example wrapped pallets). Where eggs are sent ungraded as at (a) above, they must still be graded, marked, packed and labelled by the receiving packing centre within the overall time limits prescribed, i.e. ten days from lay. Where eggs are sent graded, they may be re-packed for further marketing by the receiving packing centre, into normal Class A packs. There is no requirement for re-packing information and this removes the need for the movement of weight-selected ungraded eggs.

14. Marking (stamping) of egg shells

Where marking (stamping) of eggs is required, this may be done by either the producer prior to dispatch, or by the first packing centre which is obliged to grade, mark, pack and label all eggs.

Eggs must be marked with the producer code (issued to producers upon registration) when they are:

- sold as Class A
- sold as Class B (**unless specific exemptions apply***)
- when eggs are transported across EU Member State's borders (**unless exemptions apply** *)
- sold at a local public market (unless the producer has 50 hens or less).

Marking may be done using direct stamping or other printing equipment, using food-grade ink and hygienic processes.

The producer code e.g. 3UK99999 is made up of:

A single number suffix giving the method of production (0 = Organic, 1 = Free Range, 2 = Barn, 3 = Eggs from Cages Hens), then two letters (the ISO code) giving the country of production and then series of numbers sometimes with letter which indicate the specific farm where the eggs produced.

These codes are unique within the EU to each farm, not transferable and are issued only upon full registration.

*Details of any exemptions which may apply can be checked with the relevant EMI Administrative Centre (contact details here).

15. Quality grading and storage of eggs

Class A eggs shall have the following quality characteristics:

- shell and cuticle: normal shape, clean and undamaged
- air space: height not exceeding 6mm, stationary, however, for eggs to be marketed as „extra“ it may not exceed 4mm
- yolk: visible on candling as a shadow only, without clearly discernible outline, slightly mobile upon turning the egg, and returning to a central position
- white: clear translucent
- germ: imperceptible development
- foreign matter: not permissible
- foreign smell: not permissible.

Class A eggs shall not be washed or cleaned, before or after grading (no exceptions apply in the UK).

Class A eggs shall not be treated for preservation or chilled in premises or plants where the temperature is artificially maintained at less than 5°C, except that chilled transport for **less than** 24 hours or keeping on retail premises/annexes for **less than** 72 hours is acceptable.

Eggs must be kept clean, dry and out of direct sunshine at all times.

Certain Class A eggs meeting more stringent standards may be marketed as extra or extra fresh. See additional labelling permitted for Class A eggs (page 8) for further information.

Whilst eggs should not be chilled during marketing, to minimise risk to quality and safety that may arise due to temperature variations, eggs **should** be kept chilled once purchased by the final consumer to maximise quality.

16. Weight grading

Class A eggs must be sold according to weight.

The weight gradings are as follows:

- XL - VERY LARGE eggs weighing 73g or more
- L - LARGE 63g up to (but not including) 73g
- M - MEDIUM 53g up to (but not including) 63g
- S - SMALL below 53g.

The letters or full term may be used separately or individually.

See also additional labelling permitted for Class A eggs (page 7) for further information about other terms that may be used in addition to weight gradings and further information about selling eggs under alternative terms such as eggs of different sizes.

17. Packaging, labelling and documentation

17.1 Ungraded eggs must have a label applied onto transport packaging by the producer which shows the:

- Name and Address of producer
- Registered producer code
- Number of eggs
- Laying date(s) or period
- Date of dispatch from producer.

The original transport packaging and labelling must not be removed from ungraded eggs until those eggs are to be immediately graded, marked and packed at a packing centre. In addition, documentation, containing the information shown above, must accompany each overall consignment of eggs from producers, which must be retained by the packing centre which grades each consignment. All intervening operators who handle consignments must retain a copy of this documentation.

17.2 Graded Class A eggs, must immediately after grading, be placed in packs and be labelled with the following information:

- the quality class A (the term Fresh may be used as well)
- the weight grading (see weight grading above about mixed-weight packs)
- the best before date (a maximum of 28 days after laying)
- method of production
- advice to the consumer to keep eggs chilled after purchase
- explanation of the code stamped on eggs
- packing Centre Code
- name of product i.e. eggs (required by Council Directive 2000/13)
- name and address of packager or seller (required by Council Directive 2000/13)
- the number of eggs - unless it is easy to determine the number of eggs within the pack (Council Directive 2000/13).

Other indications or claims may be made, providing that they are not likely to mislead the purchaser and these are covered in the next section.

17.3 Loose sales, by retailers, of graded Class A eggs not in packs may be made to the final consumer when they are accompanied by labelling providing the details shown above in 17.2 (a) to (f) **inclusive** - along with any other additional terms that may be used.

17.4 Additional labelling permitted for Class A packs

(a) with respect to **Weight**

- (i) additional terms, which may not be misleading, can be used when selling eggs under the specified weight gradings
- (ii) instead of selling eggs under the specific weight gradings (sizes) given above, it is also permissible to sell packs of Class A eggs of different sizes which must show on the pack:
 - the minimum net weight of the eggs, in grams, along with:
 - the indication Eggs of different sizes, or
 - an equivalent term.

(iii) there must be a mixture of sizes (weight gradings) in each pack.

(b) with respect to using the term **Extra** or **Extra Fresh**:

Reference may only be made to extra or extra fresh when eggs are sold in packs and:

- eggs are graded, marked and packed within four days of lay
- the air cell in eggs is no more than 4mm in height
- the laying date is shown on packs.

The term extra or extra fresh may only be shown on packs until the ninth day after lay. This nine day time limit and the laying date shall be shown clearly on packs.

(c) With respect to **feed claims**:

- reference may be made to cereals in general provided that 60% in weight of the feed formula given to hens is cereal and that no more than 15% is cereal by-products.

Without prejudice to that provision, reference may be made to:

- one specific cereal provided that it is at least 30% of the feed formula
- reference may be made to more than one specific cereal provided each is at least 5% of the feed formula.

17.4 Additional labelling permitted for Class A packs (continued)

(d) With respect to **origin**

Origin claims (for example eggs coming from a specific area or region) may only be made where those eggs were produced within that area or region. Records required as standard are now suitable for this purpose.

(e) With respect to **any other additional claims or statements**

Other claims or statements may be made only when they may not be misleading to the consumer and can be substantiated as being accurate.

(f) For stock rotation and control purposes

Display Until or Sell by dates are not required on packs of eggs, however, there is an obligation to ensure eggs are sold to the consumer within 21 days of lay, so retailers may prefer to have such additional stock control dates on their packs.

It is recommended that the suitability of all pack designs, net weights and indications used are checked with your EMI prior to production.

17.5 Graded Class B

Class B eggs which may only be delivered to the food industry or to the non-food industry, must be labelled as follows, with:

- the dispatching packing centre's packing centre code
- Class B or B
- the packing date.

Where eggs (including those previously graded as Class B) are to be sent to the *non-food* industry, industrial egg labelling and accompanying documentation will be required as described under industrial eggs, below.

17.6 Industrial eggs (eggs for the non-food industry)

All eggs destined for non-food use are covered by the Animal By-Products Regulations. Labelling must be on a red band or label affixed to the container with the following information shown:

- the words industrial eggs in capital letters 2cm high
- the words unsuitable for human consumption in letters at least 8mm high
- the name and address of the operator for whom the eggs are intended
- the name and address of the operator which has dispatched the eggs.

Animal By-Products Regulations (under Annex II Chapter 1 Paragraph 2) requires the category of the animal by-product to be shown on labelling, i.e. Category 3.

Animal By-Products Regulations also **require** documentation to accompany consignments of eggs sent for disposal or industrial use. This documentation must have the following information:

- the date on which the material was taken from the premises
- the description of the material, including the information referred to in Chapter I, the animal species for Category 3 material and processed products derived there from destined for use as feed material and, if applicable, the ear-tag number
- the quantity of the material
- the place of origin of the material
- the name and the address of the carrier
- the name and the address of the receiver and, if applicable, its approval number, and
- if appropriate:
 - the approval number of the plant of origin, and
 - the nature and the methods of the treatment.

18. Production methods - unit design criteria

Certain derogations apply to some existing production units, details of which are not given here for simplicity, but may be obtained from the relevant Egg Marketing Administrative Centre (contact details are on page 18).

This guidance applies to all **new** units.

Where there are alternative ways of providing any required element any combination is acceptable so long as the total requirement is provided.

18.1 Free Range and Barn - internal criteria

Where eggs are to be marketed as **Free Range** or **Barn**, the following **internal design criteria** apply to the units.

- (i) There may be additional internal design criteria for certain **Organic** (Free Range) standards.
- (ii) Establishments producing Free Range or Barn eggs, which have less than 350 hens in total, do not need to comply in full with the requirements marked with this symbol: **¥**

- Stock density/Usable area - Maximum nine hens per square metre of usable floor area
- Litter - minimum 250sqcm per hen and must cover 1/3rd of the ground surface **¥** (see note above)
- Remaining floor surface - must support hens' forward facing claws on each foot **¥** (see note above)
- Multi-level units - additional levels may contribute to unit capacity where:
 - hens are able to move freely between levels
 - there are no more than four levels (including the floor) **¥** (see note above)
 - headroom above each level is 45cm
 - drinking and feeding facilities are distributed to allow equal access for all hens
 - levels are arranged to prevent droppings falling on hens below.
- Perching must:
 - provide 15cm of perch length per hen
 - not be mounted above litter **¥** (see note above)
 - be at least 30cm apart horizontally and 20cm from any wall **¥** (see note above)
 - have no sharp edges
- Feeders - either
 - continuous linear troughs - 10cm length per hen
 - circular feeding troughs - 4cm outside length per hen
- Drinkers - either
 - continuous troughs - 2.5cm length per hen
 - circular drinking troughs - 1cm outside length per hen
 - one nipple or cup per ten hens

- Nest boxes - either
 - Individual nests - one nest per seven hens
 - Group nests - 1sqm of nest space per 120 hens.

18.2 Free Range - external criteria

Where eggs are to be marketed as **Free Range** the following **external criteria** apply to the units. There may be additional criteria for certain **Organic** standards.

- Pop-holes providing access to range must:
 - be placed along the entire length of each unit
 - be at least 35cm high and 40cm wide
 - provide a total opening width of 2m per 1,000 hens.
- Any other fencing or restrictions outside the unit must not inhibit the hens' ability to access the range area.
- The range area (open air run) provided for hens must:
 - be accessible to the hens continuously during daytime
 - provide at least 1Ha per 2,500 hens (4sqm per hen) at all times
 - where 10m² per hen is available in total, paddock rotation is permitted when hens have access to the whole available area during their life and at least 1Ha per 4,000 hens (2.5sqm per hen) is provided at any one time
 - be mainly covered in vegetation (cropping is not permitted on range area, whilst woodland and authorised livestock grazing is permitted)
 - not exceed 150m from the nearest pop-hole - unless sufficient shelters are placed throughout the entire range area and at least four shelters per Ha are provided, whereupon the range area may extend to 350m from the nearest pop-hole
 - hens may be confined to their unit for a limited period only during early morning hours to enable good husbandry and farming practice to be maintained.

18.3 Enriched Cages

Where eggs are to be marketed as **eggs from caged hens** and using the additional term **enriched cages**, these enriched cages must provide:

- Floor:
 - space providing at least 750sqcm area per hen
 - 600sqcm of which shall be usable (i.e. be at least 30cm wide with a floor slope not exceeding 14%, with headroom of at least 45cm)
 - A total area per cage of 2,000sqcm
- Height:
 - at least 20cm high above non-usable area (above nest box for example)
 - at least 45cm above usable area
- a nest, the floor of which may not be wire mesh
- litter area, such that pecking and scratching are possible
- perches providing 15cm per hen
- drinkers - a drinking system appropriate to the size of group:
 - where nipples or cups are used at least two within reach of each hen
- feed troughs - at least 12cm length per hen with unrestricted access
- claw-shortening devices which are suitable
- there must also be a minimum aisle width of 90cm between tiers of cages and at least 35cm between the floor of the building and the bottom tier of cages.

19. Hygiene Enforcement at Production sites

Since 2008 EMLs have been authorised to carry out hygiene inspections at layer production sites. The role of the Inspectors are to ensure that various aspects of the production units, surrounding area and storage areas of egg etc are maintained hygienically to ensure that any risk to human health via the eggs are minimised. Once a hygiene visit has been conducted and standards are regarded as satisfactory ongoing assessments will be made to ensure that standards are maintained.

20. Salmonella National Control Programme

The Control of Salmonella in Poultry Order 2007 came into force on 28 January 2008. This established the National Control Programme for Salmonella in Layers which is administered by APHA.

All producers with 350 or more laying hens need to carry out environmental sampling for salmonella. Those producers with 350 to 1,000 birds will carry out operator samples throughout the year. EMIs will carry out regular audits to ensure that sampling has been carried out within the prescribed timelines and that records have been maintained.

Producers with 1,000 birds plus will also have regular audits by EMIs and in addition they will also have an annual official test carried out by an inspector. This is chargeable by APHA.

Producers that are part of the BEIC Lion Code and Laid in Britain Assurance schemes will have their official sample taken by the schemes approved audit provider. EMIs however, will carry out regular audits on these producers in line with the ones they carry out on non scheme producers.

Producers should consult their local veterinary practice or one of the approved laboratories on the Defra website to obtain sampling kits.

Sampling needs to be carried out when the birds are between 154 and 182 days old. Further sampling then needs to be carried out at intervals of 105 days or less. Failure to sample within these timeframes or to maintain proper records can lead to variable administrative penalties. In addition, if it is deemed that an offence has been committed and a penalty notice is applicable producers can be fined various amounts ranging from £100 to £4,500. These penalties can also involve an immediate test being conducted by an Inspector - this being charged for by APHA. Restrictions on the sale of eggs will then be imposed until the salmonella test results are known to be negative.

If there is **any** doubt about the sampling procedure or any aspects of the NCP for Salmonella in layers, producers should contact their local EMI.

Further information is available at: <https://www.gov.uk/government/publications/the-uk-national-control-programme-for-salmonella-in-layers-gallus-gallus>

21. Records (all operators)

The following table provides guidance on records keeping requirements for anyone involved in marketing eggs intended for human consumption.

The majority of records shown are required under the Regulations concerned with Egg Marketing, however, certain other Regulations require the same or similar records to be kept and reference to these are made within the table.

Where invoices, delivery notes or other forms of documentation provide all of the required information they may be kept and presented upon request as records.

You may be asked to provide records to Authorised Officers and in general you will be required to do so upon first request.

All records described here must be kept by production method and day					
		Producers	Collectors	Packing Centres	Wholesalers & distributors, retailers & caterers
Production of ungraded eggs					
1	Date of placing hens in laying unit	Yes	-	-	-
2	Age of hens when placed in unit	Yes	-	-	-
3	Number of hens placed in unit	Yes	-	-	-
4	Date when hens are culled (depleted)	Yes	-	-	-
5	Number of hens culled (depleted)	Yes	-	-	-
	Any mortalities in each unit	Yes (Note 4)	-	-	-
6	Daily egg production (all eggs)	Yes	-	-	-
7	Use of Veterinary Medicines	Yes (Note 2)	-	-	-
8	Farm gate & any other sales direct to consumer	Yes (Note 5)	-	-	-
Where feed claims are made					
9	All records must show the use of the feed claim	Yes	-	-	-
10	quantity of feed	Yes	-	-	-
11	Type of feed supplied or mixed	Yes (Note 2)	-	-	-
12	Source of feed	Yes (Note 1)	-	-	-
13	Date of delivery of feed	Yes	-	-	-
Where one production site has different methods of production operating					
14	Separate records for each unit (hen house)	Yes	-	-	-
Marketing of ungraded eggs					
15	Daily number of Ungraded eggs dispatched or carried	Yes (Note 1)	Yes (Note 1)	Yes (Note 1)	-
a)	Together with the name and address of recipient or purchaser	Yes	Yes	Yes	-
b)	Together with receiving packing centre code	-	Yes	Yes	-
c)	Together with the producer details (name, address) laying date(s)	-	Yes (Note 1)	Yes (Note 1)	-
16	Daily record of ungraded eggs received, by producer (name, address & producer code)	-	Yes	Yes	-
a)	Together with laying date(s)	-	-	Yes	-
17	accompanying documentation for ungraded eggs	-	keep copy	keep original	-
Marketing of graded eggs					
18	Grading records for eggs, giving quantities graded to Class A by weight; and to Class B	-	-	Yes	-
19	Daily number of Graded Class A eggs sold, by weight grading, showing the name & address of purchaser(s)	-	-	Yes (Note 1)	-
20	Daily number of Graded Class B eggs sold showing the name & address of purchaser(s)	-	-	Yes (Note 1)	-
21	Weekly Physical stock check	-	-	Yes	-
22	Daily record of quantity of graded eggs received	-	-	Yes	-
a)	Together with originating packing centre code and best before date	-	-	Yes	-
23	traceability of eggs back to suppliers and forward to customers	Yes (note 1)	Yes (note 1)	Yes (note 1)	Yes (note 1)
Marketing of Industrial eggs or eggs no longer fit for human consumption					
24	Date of dispatch or receipt of "Industrial eggs"	Yes	yes	Yes	Yes
25	Description of consignment	Yes	Yes	Yes	Yes
26	Quantity	Yes	Yes	Yes	Yes
27	Senders details	-	Yes	-	-
28	Name & address of carrier	Yes	-	Yes	Yes
29	Name, address and approval number of recipient	Yes	Yes	Yes	Yes
30	Retain copy of document sent with all movements of Industrial eggs under ABPRs	Yes	Yes	Yes	Yes

Time limits – All records required by Egg and Chicks (England) Regulations are kept for minimum 12 months from time of creation (other Regulations may vary)

Note 1- Also required under traceability requirements of Article 18 of Regulation (EC) 178/2002

Note 2 – Required by Hygiene Regulation 852/2004

Note 3 – As part of records of sales required by Article 20.1.d of Commission Regulation 589/2008 (as amended) for all registered producers

Note 3 – Required by Animal By-Products Regulations 1774/2002

Note 4 – Required Council Directive 98/58/EC; keep for 3 years

22. Definitions within England

The newly introduced European Council Regulation 1028/2006/EC enables Member States to establish definitions to derogate from the requirements of this Regulation, where eggs are sold by the producer at a 'local public market' or by 'door-to-door selling' in the 'region of production' of a Member State. This Regulation permits Member States to define these terms according to national law but there is no legal obligation to do so.

'**Door-to-door selling**' - has been defined in the Eggs and Chicks (England) Regulations 2008 (regulation 1(6)) as 'a sale which is made during an unsolicited visit by a producer to the final consumer's home, or to the home of another person, or the final consumer's place of work'. This is similar to an established definition in the Doorstep Selling Directive.

The terms 'local public market' and 'region of production' are defined in the Eggs and Chicks (England) Regulations 2009 as follows:

A **local** public market means:

1) A public market which is held:

- (a) in the locality (see below) of the production site and any adjoining locality (see below), or
- (b) within 60 miles of the production site whichever is the greater.

2) where a **public market**:

(a) means:

(i) a market held on public land to which the public have a right of access and for which any necessary notice has been given to the LA under section 37(2) of the Local Government (Miscellaneous Provisions) Act 1982

(ii) a market run by statutory or LA

(iii) a market created by charter or by legislation, or

(iv) any other long established legally recognised market

(b) but excludes itinerant sales such as at the road-side (e.g. from lay-bys) and 'car-boot' sales unless they fall within (a) above.

3) **region of production** means the election area of the production site used for European election purposes as established by the European Parliamentary Elections Act 2002. The region of production will also include the area within 60 miles of the production site where the European election boundary falls within 60 miles of the production site.

4) **locality** means - the area comprised within the boundary of:

- a metropolitan county named in Part I or a non-metropolitan county named in Part II of Schedule 1 to the Local Government Act 1972 (as amended)
- the Isles of Scilly, which shall be regarded as one locality
- Greater London, as defined in section 2(1) of the London Government Act 1963 (as amended).

Similar principles are expected to be applied across Wales EMIs.

23. Inspections and enforcement including location/contact of Egg Marketing Inspectors

EMIs are part of APHA (a government executive agency) which is responsible for enforcing most Regulations in relation to the marketing of eggs within England and Wales.

A requirement of legislation is that any premises with obligations under those Regulations will be inspected. These inspections are normally unannounced and the frequency and duration of inspections is based upon risk analysis accounting for the value and volume of eggs marketed and the compliance history of the premises. Other random inspections to ensure the risk-basis is working correctly are also carried out.

Enforcement action is only taken when necessary, and is taken according to the nature and scale of any infringements. Initially Inspectors will provide advice and guidance, but if appropriate to achieve compliance, increasingly formal steps are taken, ensuring that matters are dealt with proportionately and effectively.

Since most staff time is spent on inspections, it is recommended that the first point of contact for general enquiries should be the relevant Egg Marketing Administrative Centre (contact details are on page 16).

The **UK and EU Legislation** which is referred to in this document and is applicable in any way to eggs and chicks is listed here, noting that these Regulations may have been amended (but this is not specifically shown here). All Regulations any amendments (which are not listed here) should be read together for completeness:

S.I. Number 2162 of 2009 - The Eggs and Chicks (England) Regulations 2009

Welsh Legislation Ref

S.I. Number 793(W.71) - The Eggs and Chicks (Wales) Regulations 2009

EU - Council Regulation (EC) No 1234/2007 (The Single CMO)

EU - Commission Regulation (EC) No 589/2008 (as amended)

EU - Commission Regulation (EEC) No 617/2008

S.I. Number 1499 of 1996 - Food Labelling Regulations 1996

EU - Directive 2000/13/EC

S.I. Number 14 of 2006 - Food Hygiene (England) Regulations 2006

EU - Regulation (EC) No 178/2002

EU - Regulation (EC) No 852/2004

EU - Regulation (EC) No 853/2004

EU - Regulation (EC) No 854/2004

S.I. Number 3100 of 2003 - The Registration of Establishments (Laying Hens) (England) Regulations 2003

EU - Commission Directive 2002/4/EC

S.I. Number 1870 of 2000 - The Welfare of Farmed Animals Regulations 2000

EU - Council Directive 1998/58/EC

EU - Council Directive 1999/74/EC

S.I. Number 881 of 2011 - The Animal By-Products (Enforcement) England Regulations 2013

S.I. Number 2377 of 2011 - The Animal By-Products (Enforcement)(No 2) Wales Regulations 2011

EU - Regulation (EC) No **1069/2009** and **141/2011**.

This is not a definitive list of Legislation. All subject to amendments (where made) not listed here.

24. Location of Egg Marketing Administrative Centres

Please forward any application(s)/paperwork or address any queries to the appropriate Egg Marketing Administrative Centre shown below.

If your premises is in **England**, your Administrative Centre is:

Egg Marketing Business Support
Customer Service Centre
Animal and Plant Health Agency
County Hall
Spetchley Road
Worcester
WR5 2NP
Telephone: 03000 200 301
Email CSCOneHealthEggmarketing@apha.gov.uk

If your premises is in **Wales**, your Administrative Centre is:

Egg Marketing
APHA
Penrallt Offices
Caernarfon
Gwynedd
Wales
LL55 1BN
Telephone: 0300 303 8268

25. Other relevant contact information

25.1 GBPR - The Great Britain Poultry Register

Producers who have more than 50 poultry of **any kind** must register with the GBPR separately.

This is regardless of how hen eggs are marketed, or whether welfare conditions apply or whether they must register with an EMI.

Further information is available at:

<https://www.gov.uk/poultry-farms-general-regulations> or by calling the helpline: 03000 200 301 (Lines are open 8.30am to 5:00 pm, Monday to Friday).

Postal Address:

Animal and Plant Health Agency (APHA)
Cardiff Customer Service Centre
Poultry Data Team
Government Buildings
66 Ty Glas Road
Llanishen
Cardiff
CF14 5ZB

25.2 Disposal of waste eggs - The Animal By-Products (ABP) Regulations

The disposal of any surplus or waste eggs is controlled under the Animal By-Products Regulations.

These control any eggs which are not sent for processing within the food or non-food industry.

Waste eggs (whether whole or parts thereof) may not be disposed of as general waste in any way, nor spread on land. Waste eggs may only be disposed of in accordance with the Animal By-Products Regulations.

In general, every part of an egg is considered at least as Category 3 waste and can be Category 2 waste placing additional requirements on the disposal.

Therefore waste eggs must be disposed of at premises approved under the Animal By-Products Regulations (which may include individual approved incinerators on the site producing the waste eggs).

Further details are available on the defra website, or from the helpline email or telephone number given below: by contacting Defra at helpline@defra.gov.uk or 03459 33 55 77 or at these links:

To see the Animal By-Products Regulations (EU) click here
(<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:300:0001:0033:EN:PDF>)

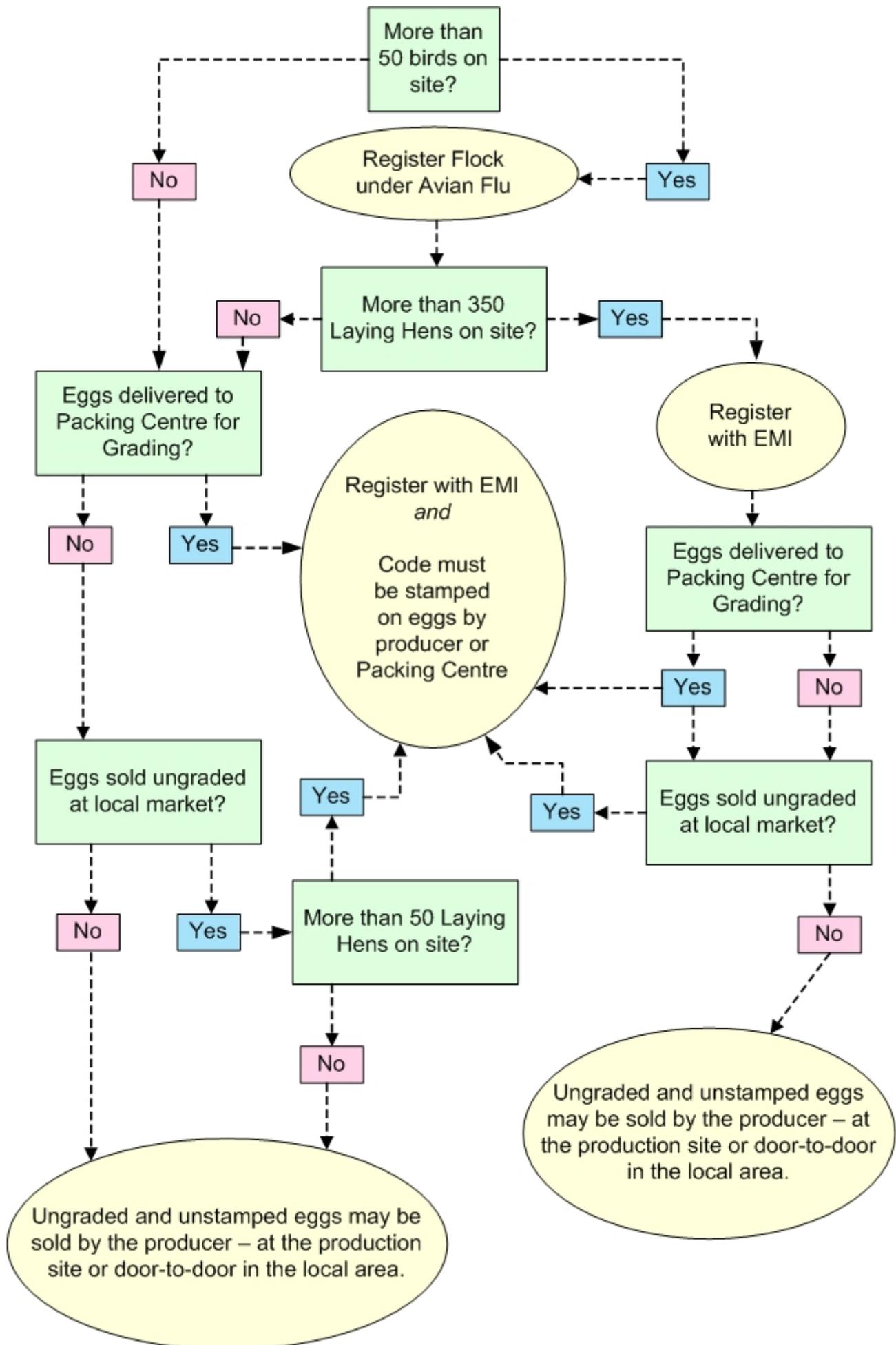
To see advice about disposing of catering waste click here
(<http://www.gov.uk/animalh/by-prods/wastefood/caterwaste.htm>)

To see advice about disposing of former foodstuffs click here
(<http://www.gov.uk/animalh/by-prods/wastefood/formerfoodstuffs.htm>)

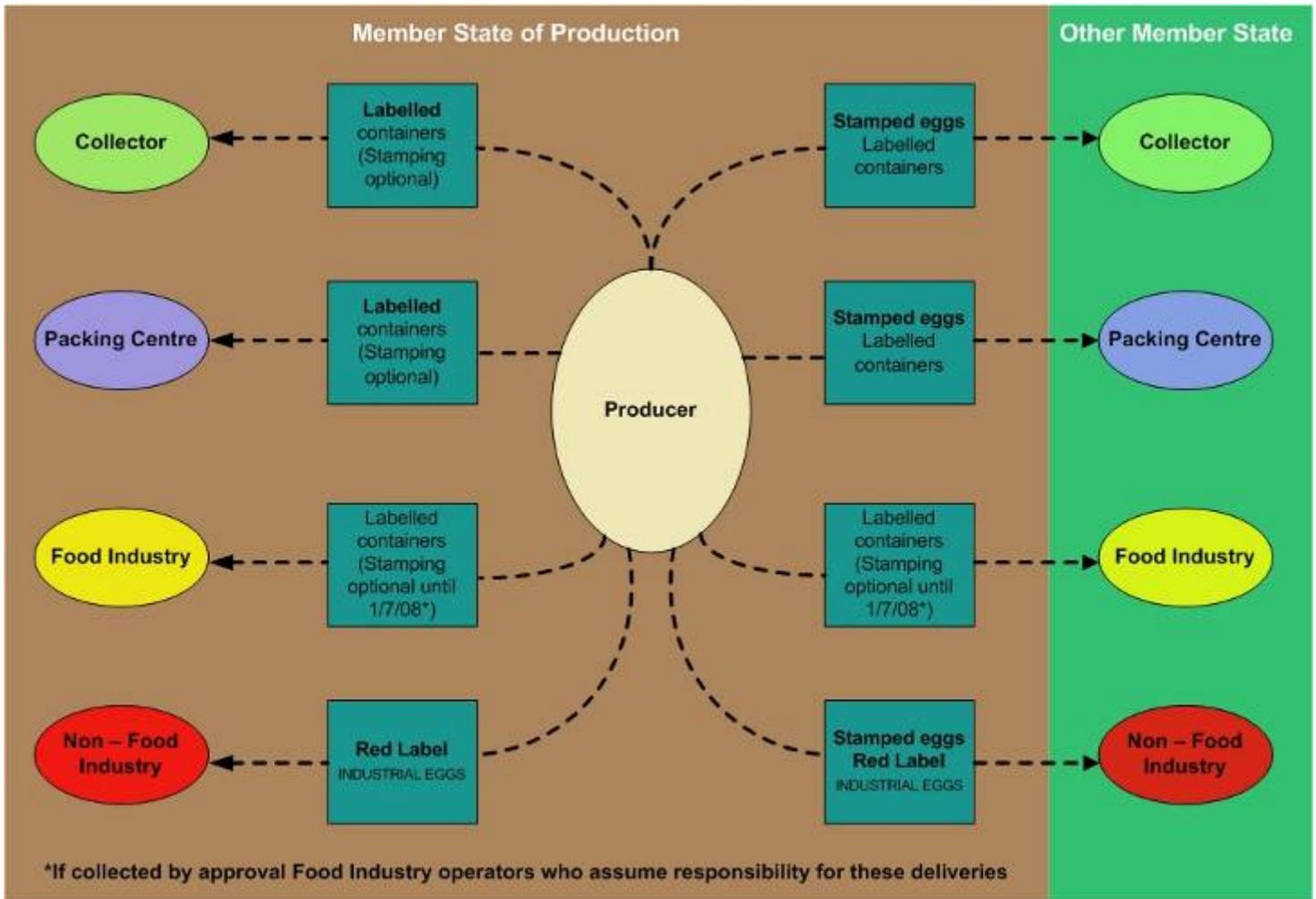
This guidance has been produced by APHA Egg Marketing.

So that any enquiries you may have are dealt with quickly by staff familiar with your location and businesses, all enquiries should be directed to the Egg Marketing Administrative Centres See Section 24 (Page 18) of this leaflet

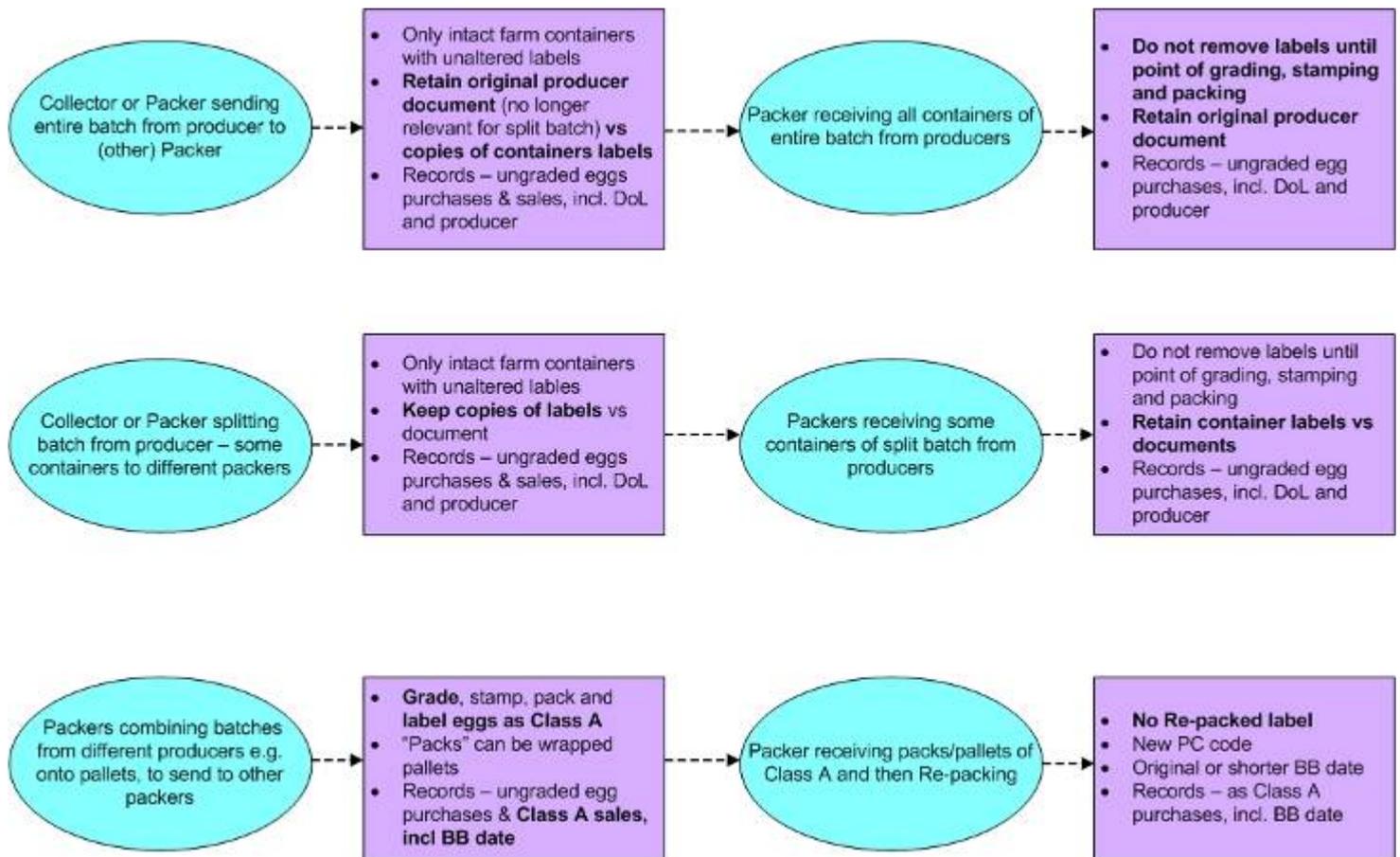
Egg Producers Registration, egg marketing and egg stamping requirements



Producer Deliveries – Stamping and Containers



Collectors and Packing Centres – Procedures and Requirements



APHA is an Executive Agency of the Department for Environment, Food and Rural Affairs and also works on behalf of the Scottish Government, Welsh Government and Food Standards Agency to safeguard animal and plant health for the benefit of people, the environment and the economy.