

# Farm Fresh Eggs



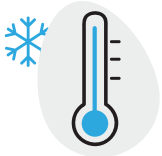
Purchasing farm fresh or farm raised eggs from producers with an Egg Candling certificate from the Georgia Department of Agriculture ensures proper safety protocols are being followed.



All eggs must be washed prior to sale. After washing, eggs should be stored immediately under refrigeration and given a 45-day shelf life. Eggs must be washed or cloth-wiped with water temperature that is equal to the egg's temperature (or slightly warmer) and immediately hand dried and placed in cartons.

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REFRIGERATED

Eggs must be packaged in a clean carton with a label that contains the farm name, address, phone number, grade, size, use by date, "keep refrigerated", and safe handling instruction.



Producers are allowed to transport and sell eggs out of a cooler as long as they have the proper cooling media and separation in the cooler (to protect the cartons from getting wet). Cooling media needs to maintain 45 Degrees F or Below.



Once eggs have been purchased, place them in a refrigerator within 2 hours.



Raw shell eggs are likely to have Salmonella bacteria on them. Always wash your hands thoroughly after handling raw shell eggs.

