

Ungraded Eggs

Ungraded or Grade C eggs pose a health risk because the eggs are often cracked and could be contaminated by faecal material and dirt. There have been foodborne outbreaks caused by *Salmonella* that have been linked to cracked or soiled eggs.

How To Identify Ungraded Eggs

Eggs

Eggs grades are only required for chicken eggs. These eggs are graded at federally approved grading stations. Food premises may only store, display, sell or offer for sale Grade A or Grade B eggs.

Ungraded eggs can be identified by the presence of faecal or dirt contamination, feathers, or nesting material (e.g. straw) on the eggs or in the container. Ungraded eggs are usually sorted by individuals who do not uniformly pack the eggs with the air bubble up. *Graded eggs are packed with the air bubble up to increase shelf life.* Food premises may not repackage eggs in other containers. This causes the egg to lose its identification of origin.



Broiler or hatching eggs are chicken eggs that have been fertilized. There is no difference in appearance, or taste from that of an ordinary egg. These eggs must be graded in order to sell them for human consumption. If you observe a box or a container indicating broiler or hatching eggs with out a grade or grading station information these eggs are considered ungraded.

Broiler Hatching eggs as seen in this picture are ungraded eggs. If these containers are found immediately place the eggs on hold and contact CFIA egg division.



Containers

Eggs may be packed in a carton (1 dozen eggs), a box (15 dozen eggs) or a container (30 dozen eggs). Boxes and containers may be reused by an egg grading station only if they are clean and in good condition. Egg cartons may never be reused. All forms of containers may state the grade of the eggs and the grading station number or information. Egg cartons must have a best before date stamp on the side of the carton, along with the graders initials. Eggs have a shelf life of 7 weeks (if maintained in proper storage conditions). Faecal contamination, feathers or nesting material may also be found in these containers as an indicator that the eggs are ungraded.



The egg boxes that appear in this picture should never be found without laser printing that occurs at the grading station. These boxes do not have any indication of the Grade or the Grading Station Information.

Invoices

Proper invoices or receipts should not be hand written on a generic receipt pad that can easily be purchased from a local store. Receipts should indicate the type, amount and cost of the products purchased. The supplier's information should also be included on the receipt. Usually people supplying ungraded eggs will not provide receipts to the operators of food premises.

If you find any of these conditions, place the eggs on Hold, keep refrigerated and notify Canadian Food Inspection Agency – Egg Division to request for a Certified Egg Grader to inspect the eggs.