



Joseph P. Ganim
Mayor

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Department of Health & Social Services
Environmental Health

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Eggs Labeling Requirements

Minimum Labeling Requirements:

Shell eggs must be labeled with the name and address of producer or distributor, and grade or size (if graded under supervision of a regulatory agency). New cartons can be obtained from several sources, are more attractive and naturally present a stronger marketing advantage.

Used cartons can be employed, provided they comply with the following:

- USDA shield must be obliterated
- Original plant code, expiration/sell by date must be obliterated
- Original trade name/address must be obliterated
- The name and address of the current producer or distributor must be included on the carton and clearly legible (a phone number for consumer's is highly recommended)
- The Safe Handling Statement must be clearly legible

This statement must appear on the label prominently, conspicuously, and in a type size no smaller than one-sixteenth of one inch. The statement must appear in a hairline box and the words "safe handling instructions" must appear in bold capital letters.

SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

The surface of the egg should be cleaned in an approved manner; that will remove dirt and debris without damaging the egg's natural coating. It is recommended that dirty eggs be gently brushed.

Eggs that are not subject to USDA inspection and regulation cannot be sold to other retail establishments or food service establishments.

Sizing and Grading:

Eggs cannot be sold as graded eggs or sized eggs unless those eggs originate from a USDA or state inspected grading facility using USDA grading and sizing guidelines.

Handling:

Shell eggs must be kept refrigerated and maintained at a temperature at or below 45 degrees Fahrenheit. For further information on the safe handling of eggs:

Questions regarding the sale of eggs at retail or wholesale should be directed to:
Department of Consumer Protection
Division of Food and Standards
(860) 713-6160
FAX: (860) 713-7237

Connecticut Department of Agriculture
Bureau of Inspection and Regulation
Agricultural Commodities
Phone: (860) 713-2513
Fax: (860) 713-2515