

Guidance Leaflet Requirements for the Sale of Eggs to Retailers and Caterers

Eggs which are sold to retailers and caterers must be Class A.

To meet the Class A requirement, the egg packing station must:

1. Be registered and inspected by Scottish Government's Egg and Poultry Unit (contact details at the end) and have been allocated an Egg Packing Station Number. Applies to hens' eggs only.
2. The packing station must be approved by Environmental Health at Orkney Islands Council and be allocated an approval number, which must accompany the eggs, applies to all eggs, for instance on the label of the egg box. This will be in addition to the information required by the Poultry Unit, if applicable.

Egg packers, (which may or may not be on the same premises as an egg producer) will need to have appropriate equipment for the application of the Packing Code, grading and candling the eggs (contact the Scottish Government's Egg and Poultry Unit for further information, contact details at the end).

Egg packers must comply with the requirements of food law which include but are not restricted to:

- the Food Hygiene (Scotland) Regulations 2006 (as amended).
- the Food Safety Act 1990 (as amended).
- regulations EC 852/2004 (assimilated law).
- regulations EC 853/2004 853/2004 (assimilated law).

The egg packing station will need to be inspected and approved by Orkney Islands Council Environmental Health Team before commencement of commercial operations. Please contact the department for an application for approval form.

Animal and Plant Health Agency (APHA) Registration

From 1st September 2024 all bird keepers, regardless of flock size or species, must register with APHA. This is to help protect the health of kept birds and the public from the risk of avian disease such as avian influenza. The only exception to this is for caged pet birds kept entirely inside a domestic dwelling, such as parrots, budgies etc, and which never leave the property other than to visit a vet or other short-term period.

The following information has been designed to provide guidance for small scale egg packers on how to meet the legal requirements as laid out in the legislation for approval.

Minimum Standards for Egg Packers

Part A – Physical requirements

Walls, floors, ceilings, doors etc. in the packing room.

All areas must be made from materials which can be effectively cleaned and disinfected.

Any surfaces made from wood, stone, concrete, for instance, must be sealed with gloss painted or varnished to give a smooth and non-absorbent finish and all joints and junctions must be filled/sealed.

Equipment and utensils etc. in the packing room.

All equipment must be able to be cleaned and where necessary disinfected and must be suitable for its intended use. Particular attention should be paid to any specialist equipment, which may be difficult to clean and disinfect.

Facilities in the packing room.

You will need adequate work-surfaces which are easy to clean, keep clean and disinfect. Good quality domestic grade work tops are adequate, if the edges etc, are properly sealed.

You will need adequate sinks or other washing up facilities. These facilities will depend upon the size of your business and the equipment you need to clean. Provision should also be made for the washing of hands.

You will need adequate natural and/or mechanical ventilation. Windows (if they are to be opened) should be provided with fly/insect screens. Any mechanical extracts should be suitably located and not recirculate the air.

You will need adequate facilities for the temporary storage and disposal of refuse, both within, and out-with the food room.

Packaging must be stored off the floor in a clean, dry environment away from chemicals or other materials which may taint the eggs.

Part B. – Other requirements for premises requiring approval under Regulation (EC) No. 853/2004

Along with the completed application for approval form, you must also provide Environmental Health with the following (as detailed in Section 8 of the form):

- A simple plan (preferably to scale) of your premises showing the locations of the packing room, storerooms, the layout of equipment, and drainage system.

A description of:-

- your products and processing methods, (e.g., the grading and packing of raw eggs only).
- maintenance arrangements for your premises and equipment, (a simple statement to the effect that repairs will be arranged as necessary by appropriate tradespersons).

- cleaning arrangements for your premises, equipment, and transport, (a brief description of the type and range of cleaning chemicals to be used, and type of vehicle to be used).
- your waste collection and disposal arrangements, (be advised that any business waste should be disposed as trade waste).
- your water supply (including testing if on a private supply).
- your arrangements for end product testing, (in the case of egg packers we do not foresee the need for end product testing, unless you are making specific claims such as salmonella free).
- your pest control arrangements, (which may be in-house).
- your arrangements for monitoring staff health/exclusion from work if suffering from food borne illnesses, (a simple statement to the effect that staff who have diarrhoea, vomiting, or open wounds will be excluded from work until 48 hours symptom free).
- your staff hygiene training arrangements (please discuss with the inspecting officer).
- your arrangements for record keeping.
- your packaging, labelling, and arrangements for applying the producers code mark, (please supply a copy of your label or sample egg box).
- your product traceability and recall procedures (this will be via your record keeping).

The above requirements make up part of a Food Safety Management System. As part of such a system you will also need to keep certain records, these can include:-

Daily record of:

- Eggs received by egg packer – including quantity and supplier.
- Quantity of Eggs graded and packed for sale, including quantity per size of pack.
- Quantity of eggs disposed of and reason why (e.g. cracked/dirty)
- Record of eggs sold and to whom (e.g. Deliver note/sales record)
- Physical egg stock level at beginning or end of day.

If you have any questions please do not hesitate to contact the Environmental Health Commercial Team on: 01856 873 535 – ext 2801 or email at env.health@orkney.gov.uk.

Environmental Health

Orkney Islands Council

Planning and Regulatory Services

Development and Infrastructure

Orkney Islands Council, Council Offices, Kirkwall, Orkney. KW15 1NY

01856 873 535

env.health@orkney.gov.uk

Orkney.gov.uk

Poultry Unit Contacts:

General Enquiries for Scotland: Joe Kirk (Branch Head)

Directorate for Agriculture and Rural Economy

Animal Health & Welfare Division, Poultry Unit HQ, P Spur

Saughton House, Broomhouse Drive, Edinburgh, EH11 3XD

Tel: 0300 244 9972

Eggs_and_Poultry_Mailbox@gov.scot or Joe.kirk@gov.scot

Or for Orkney:

Molly Beattie (Poultry Officer)

Office Address: As per HQ

Tel: 0300 244 8110 or 07867324207

Email: Molly.Beattie@gov.scot

Key legislation

[Food Safety Act 1990](#)

[The Food Hygiene \(Scotland\) Regulations 2006](#)

[Regulation \(EC\) No 178/2002](#) *laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (legislation.gov.uk)*

[Regulation \(EC\) No 852/2004](#) *on the hygiene of foodstuffs*

[Regulation \(EC\) No 853/2004](#) *laying down specific hygiene rules for food of animal origin (Annex III, section X)*

[The Welfare of Farmed Animals \(Scotland\) Regulations 2010 \(legislation.gov.uk\)](#)

[Regulation \(EC\) No 589/2008](#) *laying down detailed rules for implementing Regulation (EC) No 1234/2007 as regards marketing standards for eggs*

[The Eggs \(Marketing Standards\) \(Enforcement\) \(Scotland\) Regulations 2005](#)

[Poultry inspections \(ruralpayments.org\)](#)

[Eggs and Chicks \(Scotland\) Regulations 2010 - gov.scot \(www.gov.scot\)](#)

[Regulation \(EU\) No 1169/2011](#) *on the provision of food information to consumers*