

(This document is intended to be a “Guideline” which describes in simple terms a number of basic requirements which must be met before licensing a Quail Egg Producer. For further assistance contact the Manufactured Food Office or the District Office in Your Area)

## **BASIC REGULATORY REQUIREMENTS FOR LICENSING A QUAIL EGG PRODUCER**

The Georgia Egg Law governs the production and sale of eggs with ‘Egg’ meaning the shell egg of domesticated chicken, turkey, duck, goose, and guinea. Since the domesticated quail egg is not included in the Georgia Egg Law, the following guidance document has been provided to ensure a safe food product and provide consistency. The egg processing facility must be licensed by the Georgia Department of Agriculture and all eggs offered for sale must be inspected by a certified grader and appropriately packaged and labeled as deemed necessary by the Georgia Department of Agriculture.

### **Egg Candler Certificate:**

Each producer offering quail eggs for sale must obtain an Egg Candling Certificate from the Department of Agriculture, at no cost. An individual must pass both written and candling examinations to obtain an Egg Candling Certificate. The information on egg candling classes is available by calling the Georgia Department of Agriculture’s District Office in your area.

North District Office (404) 656-3627

Metro District Office (404) 656-3627

South District Office (229) 386-3489

The online study material for the egg candling classes can be found at:

The Georgia Egg Law and Supporting Regulations:

[http://agr.georgia.gov/Data/Sites/1/media/ag\\_consumerprotection/administration/files/georgiaegglawandsupportingregulations.pdf](http://agr.georgia.gov/Data/Sites/1/media/ag_consumerprotection/administration/files/georgiaegglawandsupportingregulations.pdf)

The USDA Federal Egg Grading Manual:

<https://www.ams.usda.gov/sites/default/files/media/Egg%20Grading%20Manual.pdf>

**Facilities:**

It shall be unlawful for any person to engage in business as a wholesaler or as a quail egg handler without first obtaining a Food Sales Establishment license from the Commissioner. An annual license fee is required upon licensing and due annually on July 1<sup>st</sup>.

**Facility Requirements:**

The area used to produce eggs must be approved by the Department of Agriculture before receiving a Food Sales Establishment License.

A refrigerator is required to store eggs prior to distribution. The refrigerator must maintain an ambient air temperature of 45 degrees Fahrenheit or below.

One sink with hot and cold running water is required. Water shall be obtained from an approved public or private source. The water source and system shall be of sufficient capacity and pressure to meet the water demands of the food establishment.

A plumbing system shall be designed constructed and installed according to local code. Floor drains may be required under some conditions and shall be installed as regulations and local codes require. A Plumbing system and hoses conveying water shall be constructed and repaired with approved materials.

Sewage shall be disposed through an approved public or individual disposal system. County or Municipal sewer system evaluation may be required to approve a grease trap, or allow an exemption.

The outside premises shall be free of excessive vegetative growth and debris. Adequate pest control measures shall be in place to preclude contamination by insects, rodents, and other pests: within the area/physical facility and its content; and the contiguous land or property.

**Packaging and Labeling Requirements:**

Within the intent and purpose of these guidelines, quail eggs are classified as nest run eggs, and should be labeled as such.

At the time of packing each case of quail eggs, the producer or dealer shall affix a label of not less than two inches by four inches or not less than eight square inches on one

end of each case. This label shall be legibly printed or stamped, in letters not less than one-fourth of an inch in size.

**Each container/carton of quail eggs must be labeled to show:**

- (a) The container/carton must be clear in color for visual inspection of eggs at the point of sale
- (b) Declaration of responsibility (The company/firm name and address)
- (c) The eggs must be labeled as nest run.
- (d) An expiration date not to exceed 45 days from the date packed.
- (e) The name of the state of origin may be given.

**The quality for each individual egg shall be:**

- (a) All quail egg producers shall refrigerate eggs upon gathering such eggs. The eggs shall be packaged within a reasonable period for the time of being laid, not to exceed 36 hours from the time of being laid.
- (b) The eggs must be clean and free of filth.
- (c) After washing, processing, and packaging, the quail eggs shall be transported, stored, and displayed at an ambient temperature not to exceed 45 degrees Fahrenheit until sold at retail or used by any commercial establishment or public institution.

All dealers, wholesale or retail, shall be required to furnish to the Department of Agriculture upon request:

- (a) Copy of the invoice of each sale of eggs
- (b) Copy of the invoice to show the person or firm to whom the sale was made
- (c) Address of such person or firm
- (d) Type and quantity involved in such sale

Provided that nothing contained in this Code section shall be construed to require the filing of a copy of the invoice of sale to the consumer.