

- 90 (ii) black rot;
- 91 (iii) white rot;
- 92 (iv) blood ring;
- 93 (v) adherent yolk; or
- 94 (vi) a bloody or green albumen.

95 (6) A small producer that sells eggs wholesale shall notify the department about the
 96 small egg producer's operation, including:

- 97 (a) the operator's name;
- 98 (b) the operator's contact information;
- 99 (c) the species of egg products offered for sale; and
- 100 (d) other information required by department rule ~~H~~→ regarding notification ←~~H~~ .

101 [~~(6)~~] (7) The department may make rules, in accordance with Title 63G, Chapter 3,
 102 Utah Administrative Rulemaking Act, to:

- 103 (a) govern the temperature, cleaning, and sanitization of shell eggs under this chapter
 104 that are sold by a small producer to a restaurant or wholesale[-];
- 105 (b) establish notification requirements in accordance with Subsection (6); and
- 106 (c) establish inspection requirements for small producers that request an inspection
 107 under Subsection (3).

108 [~~(7)~~] (8) Eggs sold by a small producer [~~pursuant to~~] in accordance with this chapter
 109 are exempt from the restricted egg tolerances for United States Consumer Grade B as specified
 110 in the United States Standards, Grades, and Weight Classes for Shell Eggs, AMS 56.200 et
 111 seq., administered by the Agricultural Marketing Service of United States Agriculture
 112 Department.

113 Section 4. Section **4-4-108** is amended to read:

114 **4-4-108. Packaging for small producer.**

115 (1) A small producer shall package the small producer's eggs in clean packaging that
 116 bears a label with the following information:

- 117 (a) the common name of the food, "eggs";
- 118 (b) the quantity or number of eggs;
- 119 (c) the name and address of the small producer;
- 120 (d) the statement "Keep Refrigerated"; and

121 (e) the statement "SAFE HANDLING INSTRUCTIONS: To prevent illness from
 122 bacteria: Keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing
 123 eggs thoroughly."

124 (2) (a) A small producer shall label the small producer's eggs that are sold in a grocery
 125 store with a statement that the eggs:

126 (i) are exempt from 21 C.F.R. Chapter 1, Part 118, Production, Storage, and
 127 Transportation of Shell Eggs; and

128 (ii) are not from an inspected source.

129 (b) The requirements described in Subsection (2)(a) are in addition to the labeling
 130 requirements described in Subsection (1).

131 [~~2~~] (3) (a) A small producer may state a "pull date" or "best by" date.

132 (b) The "pull date" or "best by" date may be hand written on the end of the packaging
 133 or in a conspicuous location that is clearly discernible.

134 (c) A "pull date" or "best by" date shall first show the month then the day of the month.

135 (d) A recommended "pull date" or "best by" date is 30 days after production, but the
 136 date may not exceed 45 days after production.

137 [~~3~~] (4) If the eggs of a small producer are ungraded and not weighed, the packaging
 138 for the eggs may not be labeled with a grade or size.

139 (5) Any egg produced by a small egg producer and sold in a grocery store shall be
 140 displayed ~~H~~→ [in a separate area] separately ←~~H~~ in the grocery store from eggs not from a small
 140a producer.

141 Section 5. **Effective date.**

142 This bill takes effect on May 1, 2024.