



ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TO: Orange County Retail Food Facility Owners/Operators
SUBJECT: Requirements for the Storage and Display of Raw Shell Eggs

The California Retail Food Code (CRFC) establishes structural and operational requirements for all food facilities operating in California. These requirements were incorporated into CRFC in an effort to reduce the number of foodborne illnesses associated with the use of raw shell eggs by disease-causing microorganisms such as Salmonella enteritidis. The purpose of this Bulletin is to inform you of the provisions of the law that relate to the storage and display of raw shell eggs.

Sections 113996 and 114373 of CRFC states in part,

- “(a) Raw shell eggs shall be stored and displayed at an ambient temperature of 7 degrees Celsius (45 degrees Fahrenheit) or below.*
(b) Notwithstanding subdivision (a), raw shell eggs may be stored and displayed unrefrigerated if all of the following conditions are met:

Raw shell eggs may be stored and displayed without refrigeration if all of the following conditions are met:

- The eggs were produced by poultry owned by the seller and collected on the seller’s property.*
- The eggs are not placed in direct sunlight during storage or display.*
- Retail egg containers are prominently labeled “refrigerate after purchase” or the seller posts a conspicuous sign advising consumers that the eggs are to be refrigerated as soon as practical after purchase.*
- Retail egg containers are conspicuously identified as to the date of the pack.*
- The eggs have been cleaned and sanitized.*
- The eggs are not checked, cracked, or broken.*
- Any eggs that are stored and displayed at temperatures of 90°F or below and that are unsold after four days from the date of pack shall be stored and displayed at an ambient temperature of 45°F or below, diverted to pasteurization, or destroyed in a manner approved by the enforcement agency.*
- Any eggs that are stored and displayed at temperatures above 90°F that are unsold after four days from the date of pack shall be diverted to pasteurization or destroyed in a manner approved by the enforcement agency.*

If any of the requirements cited above are not met, the raw shell eggs must be held at or below 45 degrees Fahrenheit. In order to hold raw shell eggs unrefrigerated for up to four days from the date of pack, it is critical that the food facility owner/operator maintain accurate documentation that details how compliance with these requirements are being met.

There are also requirements regarding the holding of raw shell eggs at room temperature in Section 114000 of CRFC. If shell eggs are only to be used in the preparation of egg-containing foods that are prepared to the specific order of the customer, such as fried or scrambled eggs, then the shell eggs may remain at room temperature for up to four hours provided all conditions under Section 114000(a) are met. This provision does not apply to licensed health care facilities and public, and private school cafeterias.

During the normal course of inspections, the Environmental Health Specialist may require you to substantiate compliance with these requirements pertaining to raw shell eggs. Some ways to demonstrate compliance is through the use of time/temperature logs and by maintaining all shipping records on the eggs received.

If you have any questions regarding the requirements for the storage and display of raw shell eggs, please contact your Environmental Health Specialist at (714) 433-6000.