**Requirements for Selling Eggs**

**at SWAFMC Farmers' Markets**

In order to meet requirements of the Arkansas Department of Health, eggs sold at SWAFMC Farmers’ Markets must meet the following requirements:

* The egg producer owns less than two hundred (200) hens;
* Eggs are washed and clean;
* Eggs are prepackaged and **identified as ungraded** with the **name and address of the producer (example below\*\*)** ;
* If cartons are reused, all brand markings and other identification except those of the grower are obliterated; and
* Eggs are refrigerated (no ice chests or other non-powered refrigerated containers) and maintained at a temperature of forty-five degrees Fahrenheit (45°F) or below\*.

\*Individual markets may have refrigerators to store your eggs - check with the Market Managers.

\*\*Graphic and phone number are optional, but you may want to include your phone number in case a customer wants to place an order! If you need assistance preparing labels, please let any of the Market Managers know!



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