Poultry | GUIDE

Egg Handling SOP

An egg handling SOP that sets out the steps for gathering, cleaning, storing and moving eggs. Egg producers use it to keep eggs clean, cool and traceable.

Farm / unit: _____ Date: _____ By: _____

1. Wash hands and wear clean gloves
2. Gather eggs often in clean containers
3. Set aside cracked and heavily soiled eggs
4. Clean eggs by your approved method
5. Place eggs in clean cartons or flats
6. Move eggs promptly to cool storage
7. Label with pack date or lot code
8. Record counts and any problems

YOUR NOTES

TIP Check your state egg handling and refrigeration rules and follow FDA and USDA egg guidance.