



## Support SB 1805 as Amended Farm-Fresh Eggs

Locally raised eggs are in high demand by restaurants and consumers, but existing regulations on “grading” create unnecessary barriers for farmers who wish to sell their eggs to chefs.

“Grading” eggs involves weighing and measuring each egg, sorting them by size, and obtaining a license from the Texas Department of Agriculture, which includes both an annual fee and fees based on quantities sold. Grading is a marketing issue and provides no benefits from a health or food safety perspective.

Texas farmers can legally sell ungraded eggs directly to consumers, and you can find ungraded eggs being sold at farmers’ markets all over the state – with no reported problems. But regulations prohibit restaurants and retailers from buying ungraded eggs, preventing farmers from selling their eggs to chefs or grocers unless they get a license and grade their eggs.

This requirement is a significant barrier for many small farmers, because eggs have a very small profit margin, and the additional expense and hassle cannot be justified by many farmers.

SB 1805 addresses this problem by allowing farmers to sell eggs clearly labeled as “ungraded” to restaurants. The bill includes labeling requirements to ensure that the consumers know who produced the eggs.

### **The committee amendment changes two things from the engrossed version of the bill:**

1. It removes wholesale sales, limiting the expansion to sales to restaurants.
2. For sales to restaurants, the farmer must provide a certification that the eggs are clean and sound.

The bill also allows producers who do grade their eggs, but who are still small-scale, to file annual reports instead of the currently required monthly reports. The current monthly reporting requirements make no sense for producers whose monthly fees may be less than the cost of the envelope and stamp.

These simple provisions will help small farmers better market their eggs and allow chefs and consumers greater choice in buying locally raised food.

SB 1805 was unanimously approved by the Senate on April 26.

SB1805 is supported by the Texas Local Food and Farm Coalition, Texas Organic Farmers & Gardeners Association, Farm & Ranch Freedom Alliance, the Sustainable Food Center, Food Policy Council of San Antonio, GROW North Texas, Grow Local South Texas, and Waller County Farmers & Ranchers Cooperative.

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## How many farms could be helped by this bill?

Based on the 2017 USDA Census of Agriculture, there are 27,884 farms in Texas with fewer than four hundred laying hens – the sort of farms that could benefit from this bill.

## Egg grading is a marketing issue, not a food safety one.

Egg grading is a voluntary program<sup>1</sup> that is strictly a **marketing** tool, administered by the USDA Agricultural Marketing Service (AMS).<sup>2</sup> According to the AMS, “Grading provides for a standardized means of describing the marketability of a particular food product.”

In 2016, USDA-AMS revised the definition of the terms used for grading:

to **remove** any food safety implications ... and clarify that AMS' role in grading and certification of shell eggs is solely for a quality determination. The revised definition will remove the term “wholesomeness” and state that “condition” is a characteristic detected by a sensory examination. The presence of microorganisms, specifically Salmonella Enteritidis (SE) or other pathogens, in the content of an egg **cannot** be detected during such an examination.<sup>3</sup>

## Grading looks for specific characteristics, but graded eggs don't mean “high quality.”

Graders check for egg weight, the condition of the shell, the size of the air pocket on the inside of the egg, and firmness of the egg white and yolk.<sup>4</sup> Grading **doesn't** mean that the eggs are high quality.

Restaurants are allowed to buy Grade B eggs, with abnormal shells, stained shells, runny whites, and blood spots. It makes no sense to prevent restaurants from buying clean, sound ungraded eggs.

## Ungraded eggs are already being sold direct-to-consumers in Texas. SB 1805 simply allows them to be sold to restaurants as well, whose chefs want to source from local, small farms.

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<sup>1</sup> “Questions and Answers – USDA Shell Egg Grading Service.” USDA Agricultural Marketing Service, [www.ams.usda.gov/publications/qa-shell-eggs](http://www.ams.usda.gov/publications/qa-shell-eggs).

<sup>2</sup> Quality Grading & Inspections. USDA Agricultural Marketing Service, [www.ams.usda.gov/services/grading](http://www.ams.usda.gov/services/grading).

<sup>3</sup> <https://www.govinfo.gov/content/pkg/FR-2016-09-16/html/2016-22246.htm>

<sup>4</sup> USDA FSIS. Shell Eggs from Farm to Table, [www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/egg-products-preparation/shell-eggs-from-farm-to-table](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/egg-products-preparation/shell-eggs-from-farm-to-table). (“what are egg grades?”)