

**CHAPTER 1520**  
**DEPARTMENT OF AGRICULTURE**  
**POULTRY AND EGGS**

1520 0400 STORAGE AND REFRIGERATION  
1520 0500 EGG CLEANING

1520 1300 QUALITY STANDARDS

**1520.0400 STORAGE AND REFRIGERATION.**

Egg handlers must have adequate space and storage facilities capable of maintaining processed eggs at a temperature of 45 degrees Fahrenheit (seven degrees centigrade) or less or 50 degrees Fahrenheit (ten degrees centigrade) or less for unprocessed eggs. All storage and transportation facilities must be maintained in a sanitary condition. Egg handlers must transport eggs in enclosed trucks that are sanitary and capable of maintaining eggs at an ambient air temperature of 45 degrees Fahrenheit (seven degrees centigrade) or less.

**Statutory Authority:** *MS s 29 27; 31.101*

**History:** *27 SR 168*

**1520.0500 EGG CLEANING.**

*[For text of subps 1 to 3, see M.R.]*

Subp 4 **Washing equipment and procedures.** Egg washing is subject to items A to J.

*[For text of items A to E, see M.R.]*

F Cleaning and sanitizing compounds or chemicals must be guaranteed in writing by the manufacturer as acceptable for egg washing or sanitizing.

*[For text of items G to J, see M.R.]*

**Statutory Authority:** *MS s 29.27, 31.101*

**History:** *27 SR 168*

**1520.1300 QUALITY STANDARDS.**

Standards of quality for shell eggs must be in accordance with the United States Department of Agriculture Standards for Quality of Individual Shell Eggs and Weight Classes for Shell Eggs, Agricultural Marketing Service (AMS 56 200 et seq.) effective April 6, 1995.

**Statutory Authority:** *MS s 29 27, 31 101*

**History:** *27 SR 168*