

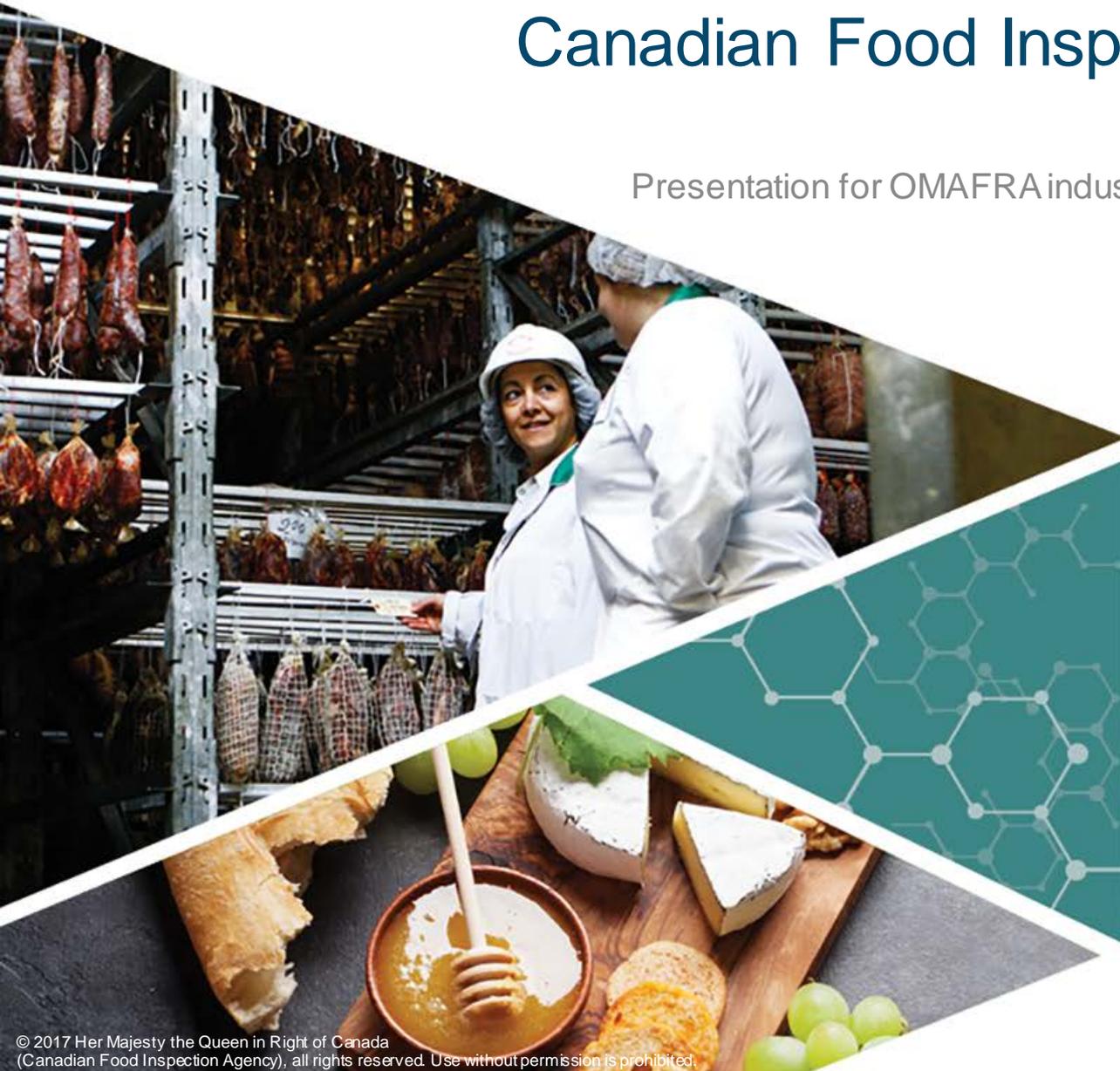


Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# Egg Grading Canadian Food Inspection Agency (CFIA)

Presentation for OMAFRA industry session February 2022  
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# Who is responsible for the regulation of shell eggs in Ontario?

Shell eggs from Chickens ( <i>Gallus domesticus</i> )	Government Responsible when there is an issue	Authority/Regulation
Ungraded and offered for sale at the farm gate	Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA)	<a href="#"><u>Food Safety and Quality Act Regulation 171/10</u></a>
Ungraded eggs at a food premise	Public health – local health unit	<a href="#"><u>Health Protection and Promotion Act O. Reg. 493/17 FOOD PREMISES</u></a>
Graded Eggs	Canadian Food Inspection Agency (CFIA)	<a href="#"><u>Safe Food for Canadians Act</u></a> <a href="#"><u>Safe Food for Canadians Regulations</u></a> <a href="#"><u>Grade Compendium - Documents incorporated by reference</u></a>
Shell eggs from other species	Government Responsible when there is an issue	Authority/Regulation
Cannot be graded	CFIA and/or local health unit when offered for sale Also, OMAFRA – when offered for sale at farm gate	<b><i>All of the Acts and Regs above; and</i></b> <a href="#"><u>Food and Drugs Act</u></a> <a href="#"><u>Food and Drug Regulations</u></a>

Who can grade eggs in Canada?  
Answer: Only graders issued a licence by CFIA

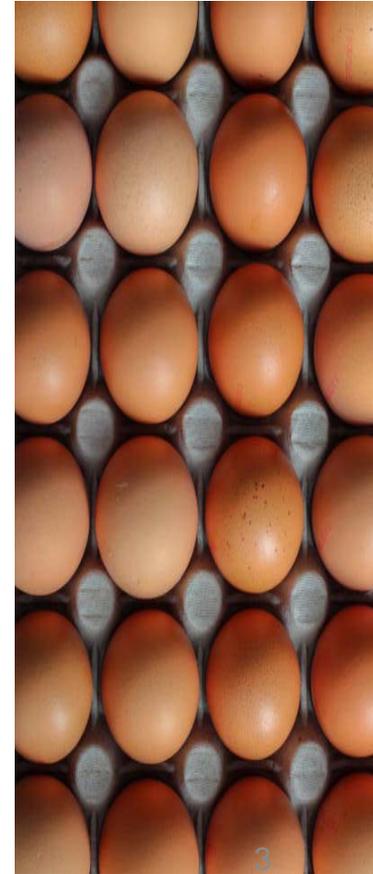
# Requirements:



1. SFC Licence (issued by CFIA)  
(a licence under the safe food for Canadians regulations)



2. Preventive Control Plan (PCP)



# How do I get a licence?

1. Set up a My CFIA account
2. Request a licence
3. Pay the fee (\$260.61/2 year licence)\*
4. Inspector will review your PCP and facility
5. If you meet the regulatory requirements, you receive a licence

All of the information on requesting a licence can be found at the following link:

[Food licences - Canadian Food Inspection Agency \(canada.ca\)](#)

\*There is also an annual inspection fee based on volume [Interpretation of Fee Schedule - Egg Fees](#)



# Steps for developing a PCP:

## Find the Right People

Everyone involved in developing a Preventive Control Plan (PCP) should:



Be knowledgeable and experienced in food safety



Understand your products, equipment and processes



Know the basics of food preparation, storage and transportation



Know how to identify and control food safety hazards

## Describe Your Process



List your key preventive controls for managing food safety risks



Write a plan describing your procedures for each preventive control



Describe who, what, how, and when for each procedure



Have a process in place for responding to complaints and implementing recalls

## Perform a Hazard Analysis



Identify potential food safety hazards and indicate control measures for each



Establish and validate your critical limits, such as time and temperature parameters



Develop ways to monitor and control hazards



Find ways to correct hazards if they occur



Create a process to verify that hazards are under control

## Put Your Plan to Work



Ensure your plan is up-to-date and works as planned



Train your staff



Follow your written procedures



Keep and review records

### Top 3 reasons to refresh your plan

- 1 **Something changes** (e.g. regulations or requirements, product volume, ingredients or preparation)
- 2 **Something is new** (e.g. new food line or equipment)
- 3 **Something goes wrong** (e.g. food recall, complaint, unsatisfactory lab results or inspection)

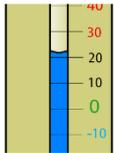
# What requirements does my facility need to meet?

Building requirements are detailed in the [SFCR sections 53-75](#).

## Grading Station Design:

Cross  
Contamination  
Cross  
Contamination  
Cross  
Contamination

Design the facility so there is a good flow from ungraded to graded with minimal points for cross contamination



Ensure that storages for ungraded and graded eggs are separate, and that the temperature is effective to prevent bacterial growth

[Preventive controls for eggs and processed egg products](#)



Construction materials and equipment should result in surfaces that are smooth, non-porous, non-toxic, cleanable, without pitting and gaps



It should be constructed in a way to ensure that risks are prevented (for example, prevent pests from entering, or shatter proof lighting etc.)



This publication provides information on considerations for a grading station: [Food Specific Guidance - Eggs](#)

# Grading

Equipment:

Objective is to produce eggs that meet the grade requirements stipulated in the [Canadian Grade Compendium - Volume 5 Eggs](#)

In order to grade eggs, you require equipment that will allow you to do the following:

1. A way to clean the outside of the egg if it is dirty
2. A way to see the interior of the egg to check for interior defects and cracks
3. A way to weigh the eggs to determine size category
4. A way to ensure safe internal egg temperatures are maintained

The equipment used can be sophisticated or simple, as long as the outcome is met, and there is a way to calibrate the equipment to ensure it is accurate



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## Grade Names in Canada:

There are four grades of eggs in Canada:

Canada A

Canada B

Canada C

Canada Nest Run

Pre-grade and grade requirements table <a href="#">Shell egg grade verification</a>					
	Pre-grade (lot basis)	Canada A	Canada B	Canada C	Canada Nest Run
Weight	n/a	AJS - 70 g min AELS - 63 g min ALS - 56 g min AMS - 49 g min ASS - 42 g min APW - less than 42 g	49 g minimum	no requirements	n/a
Albumen	average Haugh Unit 67 and above	reasonably firm	no requirements	no requirements	n/a
Yolk	n/a	indistinct yolk outline round and reasonably well centered	distinct yolk outline moderately oblong floats freely slight degree of germ development	prominent yolk outline definitely oblong does not adhere to shell membrane	n/a
Air cell	no more than 5% with air cells larger than 5 mm	maximum 5 mm	maximum 9 mm	no requirements	n/a
Blood or meat spots	n/a	not permitted	not permitted	maximum 3 mm in diameter	n/a
Dirt	no more than 5% with dirt (excluding yolk) between 160 mm <sup>2</sup> and 1/3 of shell no more than 2.5% with dirt (excluding yolk) on more than 1/3 of shell	not permitted	not permitted	not permitted	maximum 5% with dirt is more than 160 mm <sup>2</sup>
Stains	no more than 5% with stain covering 2 of shell	maximum 3 stains maximum total area 25 mm <sup>2</sup>	maximum total area 320 mm <sup>2</sup>	maximum total area 1/3 of shell	no requirements
Shape roughness ridges	maximum 10%	normal or nearly normal in shape may have rough areas and ridges other than heavy ridges	slightly abnormal has rough areas and definite ridges	no requirements	n/a
Cracks	maximum 10%	not permitted	not permitted	may be cracked, but not leaking	maximum 10%
Leakers	maximum 2.5%	not permitted	not permitted	not permitted	maximum 3% including rejected
Total	maximum total 15%	n/a	n/a	n/a	maximum total

# Size designations for Canada A eggs:

Table for Size Designations for Canada A Eggs

Item	Column 1	Column 2	Column 3
	Size Designation	Egg Weighs Not Less Than	Egg Weighs Less Than
1.	Jumbo Size	70 g	
2.	Extra Large Size	63 g	
3.	Large Size	56 g	
4.	Medium Size	49 g	
5.	Small Size	42 g	
6.	Peewee Size		42 g



Taken from [Canadian Grade Compendium - Volume 5 Eggs](#)

### Labelling for graded eggs:

Shell eggs must meet the labelling requirements that are prescribed in the SFCA/ SFCR. The information provided in the [Industry labelling](#) guidance will assist you in interpreting the regulatory requirements.

In this guidance you will find:

1. **Core labelling requirements includes Nutrition Labelling (mandatory)**
2. **Claims and statements (non-mandatory)**
3. **Food specific labelling requirements (Eggs are included here)**

### [labelling requirements checklist](#)

Labelling eggs cartons can be very simple if you stick to the core labelling requirements



However, if you voluntarily add statements or claims, you need to be able to substantiate that the claims are truthful, not misleading and meet any specific requirements for the claims



# Thank-you



Reach out to your local CFIA office if you have questions about the SFC licence process or PCP's.