



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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Canada

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) | <u>Food Safety and Quality Act Regulation 171/10</u> |
| Ungraded eggs at a food premise | Public health – local health unit | <u>Health Protection and Promotion Act O. Reg. 493/17 FOOD PREMISES</u> |
| Graded Eggs | Canadian Food Inspection Agency (CFIA) | <u>Safe Food for Canadians Act</u> <u>Safe Food for Canadians Regulations</u> <u>Grade Compendium - Documents incorporated by reference</u> |
| 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 | <i>All of the Acts and Regs above; and</i> <u>Food and Drugs Act</u> <u>Food and Drug Regulations</u> |

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](#)

What is a PCP?

Preventive Control Plan

If you want to grade eggs:

Prior to receiving a SFC licence, you must prepare, keep, maintain and implement a written preventive control plan (PCP) to demonstrate how hazards and risks to food are addressed at your facility

Note: measures for consumer protection, and traceability will also be part of the written plan.

Resources

This webpage will help you develop a PCP and traceability system for your grading station:

[Preventive control plan \(PCP\) - Canadian Food Inspection Agency \(canada.ca\)](https://www.inspection.gc.ca/food-safety/food-grading/preventive-control-plan-pcp/eng/15347000-0000-4984-9000-000110000000)

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)

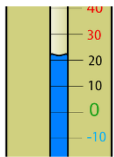
What requirements does my facility need to meet?

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

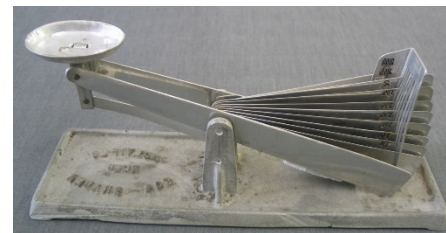
Equipment:

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 Shell egg grade verification | | | | | |
|---|---|---|--|--|---|
| | 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 ² 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 ² |
| Stains | no more than 5% with stain covering 2 of shell | maximum 3 stains maximum total area 25 mm ² | maximum total area 320 mm ² | 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. | Pee wee 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.