

# Egg Vendor Permit Application



Anchorage  
Health  
Department

Review the following Egg Vendor Permit Requirements (keep this page for your records).

Sign the attestation on the second page of this document and submit to:  
Anchorage Health Department, Food Safety & Sanitation Program  
825 L Street, 3rd floor Anchorage, Alaska 99501

## Egg Vendor Permit Requirements:

- An annual raw shell egg vendor permit shall be required for any person selling only raw whole shell eggs directly to consumers through a venue such as a farmers' market or through direct in person sales to consumers with in the Municipality of Anchorage (\$25.00).
- Eggs are defined as the shell egg of avian species such as chicken, duck, goose, guinea, quail, ratites, or turkey. Egg does not include: (a) a balut; (b) the egg of reptile species such as alligator; or (c) an egg product.
- Eggs designated for sale to consumers are required to have been refrigerated at 45 degees F or below within 36 hours of laying.
- Eggs shall be sold clean and unbroken in accordance with Section 3-202.13 of the 2013 FDA Model Food Code.
- All shell eggs packed for consumers shall contain safe handling instructions on the packaging as required in 3-201.11 of the 2013 FDA Model Food Code. The labeling shall say "SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria; keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly."
- Eggs must be labeled with the following information, using at least a ¼-inch font size: Statement of identity (eggs), Grade and size/weight class, Numeric count (for example, one dozen, two dozen), Name and address of the producer (farm name) distributor, packer or retailer. If the name placed on the label can be found in a telephone directory, only the city, state and ZIP code need to be included. Otherwise, the street address must be included. The words "Keep Refrigerated" must be included on the egg carton label.

### *Egg Carton Label Example*

ONE DOZEN	ALASKA FARM NAME	SAFE HANDLING INSTRUCTIONS:
GRADE A	1234 Farmstand Lane	To prevent illness from bacteria;
LARGE EGGS	Town, Alaska 99999	keep eggs refrigerated, cook eggs until yolks
	<b>KEEP REFRIGERATED</b>	are firm, and cook foods containing eggs
		thoroughly.

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Health  
Department**

**Below is a checklist of the items and information which must be submitted with the Egg Vendor Permit application:**

- You have read and understand the Egg Vendor Requirements for the Municipality of Anchorage
- \$25.00 annual permit fee
- Signed attestation (this application form)

**Required:**

**I attest to properly refrigerate eggs (45 degrees F or lower) within 36 hours of production as required to ensure public safety of these food products. Eggs shall be sold clean and in tact in accordance with Section 3-202.13 of the 2013 FDA Model Food Code. I understand the requirements for selling eggs in the Municipality of Anchorage and agree to comply with these requirements. A complaint or concern related to food safety may result in an inspection by the Anchorage Health Department.**

**Signature of Applicant:** \_\_\_\_\_

**Printed Name and Date of Applicant:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **Telephone:** \_\_\_\_\_

**Email address:** \_\_\_\_\_