

FORM OF ORDER AND TRANSMITTAL BY AGENCY HAVING SINGLE HEAD

State of Washington

Department of Agriculture

(agency name)

Administrative Order No. 1945

(1) I, C. Alan Pettibone, director of the Department of Agriculture

do promulgate and adopt at Olympia, Washington (place)

the annexed rules relating to:

WAC 16-104-130 through WAC 16-104-230

Washington State Standards for Quality of Individual Shell Eggs

(2) ALTERNATIVE A. Use only for Adoption of Permanent Rules.

This action is taken pursuant to Notice No. 87-12-045 filed with the code reviser on 6-1-87. These rules shall take effect: [X] thirty days after they are filed with the code reviser pursuant to RCW 34.04.040(2). [X] at a later date, such date being 9-1-87

(2) ALTERNATIVE B. Use only for Adoption of Emergency Rules.

I, find that an emergency exists and that this order is necessary for the preservation of the public health, safety, or general welfare and that observance of the requirements of notice and opportunity to present views on the proposed action would be contrary to public interest. A statement of the facts constituting the emergency is:

These rules are therefore adopted as emergency rules to take effect upon filing with the code reviser.

(3) Pursuant to the requirements of RCW 34.04.026 that "every agency shall incorporate the most specific, but in no case omit all, of the following language alternatives when adopting or amending rules" fill in statement (a), (b), or (c) as appropriate:

[X] (a) This rule is promulgated pursuant to RCW 69.25 and is intended to administratively implement that statute.

[ ] (b) This rule is promulgated pursuant to RCW which directs that the

(agency) has authority to implement the provisions of

(name of act or RCW citation)

[ ] (c) This rule is promulgated under the general rule-making authority of the

(agency)

as authorized in RCW

(4) The undersigned hereby declares that the agency has complied with the provisions of the Open Public Meetings Act (chapter 42.30 RCW), the Administrative Procedure Act (chapter 34.04 RCW) and the State Register Act (chapter 34.08 RCW) in the adoption of these rules.

(5) This order, after being first recorded in the order register of this agency, is herewith transmitted to the Code Reviser for filing pursuant to chapter 34.04 RCW and chapter 1-12 WAC.

STATE OF WASHINGTON

APPROVED AND ADOPTED July 31, 19 87

AUG 4 1987

By [Signature]

Acting Director

Title

CODE REVISER'S OFFICE WSR 87-16-075

NEW SECTION

WAC 16-104-130 WASHINGTON STATE STANDARDS FOR QUALITY OF INDIVIDUAL SHELL EGGS--APPLICATION. (1) General. The Washington state standards for quality of individual shell eggs contained in this order are applicable only to eggs that are the product of the domesticated chicken hen and are in the shell.

Interior egg quality specifications for these standards are based on the apparent condition of the interior contents of the egg as it is twirled before the candling light. Any type or make of candling light may be used that will enable the particular grader to make consistently accurate determinations of the interior quality of shell eggs.

(2) AA quality. The shell must be clean, unbroken, and practically normal. The air cell must not exceed 1/8 inch in depth, may show unlimited movement and may be free or bubbly. The white must be clear and firm so that the yolk is only slightly defined when the egg is twirled before the candling light. The yolk must be practically free from apparent defects.

(3) A quality. The shell must be clean, unbroken, and practically normal. The air cell must not exceed 3/16 inch in depth and may be free or bubbly. The white must be clear and at least reasonably firm so that the yolk outline is only fairly well defined when the egg is twirled before the candling light. The yolk must be practically free from apparent defects.

(4) B quality. The shell must be unbroken, may be abnormal, and may have slightly stained areas. Moderately stained areas are permitted if they do not cover more than 1/32 of the shell surface if localized, or 1/16 of the shell surface if scattered. Eggs having shells with prominent stains or adhering dirt are not permitted. The air cell may be over 3/16 inch in depth, may show unlimited movement, and may be free or bubbly. The white may be weak and watery so that the yolk outline is plainly visible when the egg is twirled before the candling light. The yolk may appear dark, enlarged, and flattened and may show clearly visible germ development but no blood due to such development. It may show other serious defects that do not render the egg inedible. Small blood spots or meat spots (aggregating not more than 1/8 inch in diameter) may be present.

Dirty. An individual egg that has an unbroken shell with adhering dirt or foreign material, prominent stains, or moderate stains covering more than 1/32 of the shell surface if localized, or 1/16 of the shell surface if scattered.

Check. An individual egg that has a broken shell or crack in the shell but with its shell membranes intact and its contents do not leak. A "check" is considered to be lower in quality than a "dirty."

NEW SECTION

WAC 16-104-140 TERMS DESCRIPTIVE OF THE SHELL. (1) Clean. A shell that is free from foreign material and from stains or discolorations that are readily visible. An egg may be considered clean if it has only very small specks, stains, or cage marks, if such specks, stains, or cage marks are not of sufficient number or intensity to detract from the generally clean appearance of the egg. Eggs that show traces of processing oil on the shell are considered clean unless otherwise soiled.

(2) Dirty. A shell that is unbroken and that has dirt or foreign material adhering to its surface, which has prominent stains, or moderate stains covering more than 1/32 of the shell surface if localized, or 1/16 of the shell surface if scattered.

(3) Practically normal (AA or A quality). A shell that approximates the usual shape and that is sound and is free from thin spots. Ridges and rough areas that do not materially affect the shape and strength of the shell are permitted.

(4) Abnormal (B quality). A shell that may be somewhat unusual or decidedly misshapen or faulty in soundness or strength or that may show pronounced ridges or thin spots.

#### NEW SECTION

WAC 16-104-150 TERMS DESCRIPTIVE OF THE AIR CELL. (1) Depth of the air cell (air space between shell membranes, normally in the large end of the egg). The depth of the air cell is the distance from its top to its bottom when the egg is held air cell upward.

(2) Free air cell. An air cell that moves freely toward the uppermost point in the egg as the egg is rotated slowly.

(3) Bubbly air cell. A ruptured air cell resulting in one or more small separate air bubbles usually floating beneath the main air cell.

#### NEW SECTION

WAC 16-104-160 TERMS DESCRIPTIVE OF THE WHITE. (1) Clear. A white that is free from discolorations or from any foreign bodies floating in it. (Prominent chalazae should not be confused with foreign bodies such as spots or blood clots.)

(2) Firm (AA quality). A white that is sufficiently thick or viscous to prevent the yolk outline from being more than slightly defined or indistinctly indicated when the egg is twirled.

(3) Reasonably firm (A quality). A white that is somewhat less thick or viscous than a firm white. A reasonably firm white permits the yolk to approach the shell more closely which results in a fairly well defined yolk outline when the egg is twirled.

(4) Weak and watery (B quality). A white that is weak, thin, and generally lacking in viscosity. A weak and watery white permits the yolk to approach the shell closely, thus causing the yolk outline to appear plainly visible and dark when the egg is twirled.

(5) Blood spots or meat spots. Small blood spots or meat spots (aggregating not more than 1/8 inch in diameter) may be classified as B quality. If larger, or showing diffusion of blood into the white surrounding a blood spot, the egg shall be classified as loss. Blood spots shall not be due to germ development. They may be on yolk or in the white. Meat spots may be blood spots which have lost their characteristic red color or tissue from the reproductive organs.

(6) Bloody white. An egg which has blood diffused through the white. Eggs with bloody whites are classed as loss. Eggs with blood spots which show a slight diffusion into the white around the localized spot are not to be classed as bloody whites.

#### NEW SECTION

WAC 16-104-170 TERMS DESCRIPTIVE OF THE YOLK. (1) Outline slightly defined (AA quality). A yolk outline that is indistinctly indicated and appears to blend into the surrounding white as the egg is twirled.

(2) Outline fairly well defined (A quality). A yolk outline that is discernible but not clearly outlined as the egg is twirled.

(3) Outline plainly visible (B quality). A yolk outline that is clearly visible as a dark shadow when the egg is twirled.

- (4) Enlarged and flattened (B quality). A yolk in which the yolk membranes and tissues have weakened and/or moisture has been absorbed from the white to such an extent that the yolk appears definitely enlarged and flat.
- (5) Practically free from defects (AA quality or A quality). A yolk that shows no germ development but may show other very slight defects on its surface.
- (6) Serious defects (B quality). A yolk that shows well developed spots or areas and other serious defects, such as olive yolks, which do not render the egg inedible.
- (7) Clearly visible germ development (B quality). A development of the germ spot on the yolk of a fertile egg that has progressed to a point where it is plainly visible as a definite circular area or spot with no blood in evidence.
- (8) Blood due to germ development. Blood caused by development of the germ in a fertile egg to the point where it is visible as definite lines or as a blood ring. Such an egg is classified as inedible.

#### NEW SECTION

- WAC 16-104-180 GENERAL TERMS. (1) Loss. An egg that is inedible, cooked, frozen, contaminated, or containing bloody whites, large blood spots, large unsightly meat spots, or other foreign material.
- (2) Inedible eggs. Eggs of the following descriptions are classed as inedible: Black rots, yellow rots, white rots, mixed rots (addled eggs), sour eggs, eggs with green whites, eggs with stuck yolks, moldy eggs, musty eggs, eggs showing blood rings, eggs containing embryo chicks (at or beyond the blood ring state), and any eggs that are adulterated as such term is defined pursuant to the Federal Food, Drug, and Cosmetic Act.
- (3) Leaker. An individual egg that has a crack or break in the shell and shell membranes to the extent that the egg contents are exuding or free to exude through the shell.
- (4) Restricted eggs means any check, dirty eggs, incubator, reject, inedible, leaker, or loss.

#### NEW SECTION

- WAC 16-104-190 GENERAL. (1) These grades are applicable to edible shell eggs in "lot" quantities rather than on an "individual" egg basis. A lot may contain any quantity of two or more eggs. References in these standards to the term "case" means 30-dozen egg cases as used in commercial practices in the state of Washington.
- (2) Terms used in WAC 16-104-190 that are defined in WAC 16-104-130 have the same meaning as defined therein.
- (3) Aggregate tolerances are permitted within each consumer grade only as an allowance for variable efficiency and interpretation of graders, normal changes under favorable conditions during reasonable periods between grading and inspection and reasonable variation of inspector's interpretation.
- (4) Substitution of higher qualities for the lower qualities specified is permitted.
- (5) "No grade" or "receipts" means eggs of possible edible quality on which no grade determination has been made or that fail to meet the requirements of an official Washington state consumer grade or that may have been contaminated by smoke, chemicals or other foreign material which may have seriously affected the character, appearance or flavor of the eggs. "No grade" or "receipts" eggs shall be sold only to a dealer who shall be equipped to assign a grade.

NEW SECTION

WAC 16-104-200 GRADES. (1) Washington consumer grade AA (at origin) shall consist of eggs which are at least 87 percent AA quality. The maximum tolerance of 13 percent which may be below AA quality may consist of A or B quality in any combination, except that within the tolerance for B quality, not more than 1 percent may be B quality due to air cells over 3/4 inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 5 percent (7 percent for jumbo size) checks are permitted and not more than 0.50 percent leakers, dirties, or loss (due to meat or blood spots) in any combination, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.

(2) Washington consumer grade AA (destination) shall consist of eggs which are at least 72 percent AA quality. The remaining tolerance of 28 percent shall consist of at least 10 percent A quality, and the remainder shall be B quality, except that within the tolerance for B quality not more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 7 percent (9 percent for jumbo size) checks are permitted and not more than 1 percent leakers, dirties, or loss (due to meat or blood spots) in any combination, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.

(a) Washington consumer grade A (A) Washington consumer grade A (at origin) shall consist of eggs which are at least 87 percent A quality or better. Within the maximum tolerance of 13 percent which may be below A quality, not more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 5 percent (7 percent for jumbo size) checks are permitted and not more than 0.50 percent leakers, dirties, or loss (due to meat or blood spots) in any combination, except that such loss may exceed 0.30 percent. Other types of loss are not permitted.

(b) Washington consumer grade A (destination) shall consist of eggs which are at least 82 percent A quality or better. Within the maximum tolerance of 18 percent which may be below A quality, not more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 7 percent (9 percent for jumbo size) checks are permitted and not more than 1 percent leakers, dirties, or loss (due to meat or blood spots) in any combination, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.

(3) Washington consumer grade B.

(a) Washington consumer grade B (at origin) shall consist of eggs which are at least 90 percent B quality or better, not more than 10 percent may be checks, and not more than 0.50 percent leakers, dirties, or loss (due to meat or blood spots) in any combination, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.

(b) Washington consumer grade B (destination) shall consist of eggs which are at least 90 percent B quality or better, not more than 10 percent may be checks and not more than 1 percent leakers, dirties, or loss (due to meat or blood spots) in any combination, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.

"Exemption". A licensed wholesale shell egg dealer may sell a consumer grade check on the premises where he packages eggs, directly to household consumers for use by such consumer and members of his household and his nonpaying guests and employees. This consumer grade check shall consist of eggs which at least 99 percent are checks or better. Checks may not exceed 1% dirties, leakers, and loss in any combination (due to meat or blood spots). Loss other than meat or blood spots is not permitted.

(4) Additional tolerances:

(a) In lots of two or more cases:

- (i) For grade AA - no individual case may exceed 10 percent less AA quality eggs than the minimum permitted for the lot average.
- (ii) For grade A - no individual case may exceed 10 percent less A quality eggs than the minimum permitted for the lot average.
- (iii) For grade B - no individual case may exceed 10 percent less B quality eggs than the minimum permitted for the lot average.
- (b) For grade AA, A, and B, no lot shall be rejected or downgraded due to the quality of a single egg except for loss other than blood or meat spots.

NEW SECTION

WAC 16-104-210 It shall be unlawful to sell, offer for sale, or use as human food any eggs or products containing eggs which have been broken or separated by a process that does not permit the inspection of each individual egg after it is broken or that allows the egg meat and shell to commingle. For the purposes of this rule, egg products sold under a United States Department of Agriculture (USDA) seal from a USDA approved and inspected egg products plant shall be deemed to meet the requirements of this rule for use as human food.

## SUMMARY OF GRADES

The summary of Washington state consumer grades for shell eggs follows as Table 1 and Table 2 of this section:

TABLE 1 - SUMMARY OF WASHINGTON CONSUMER GRADES FOR SHELL EGGS

Washington State Consumer Grades (Origin)	Quality Required (1)	Tolerance Permitted (2)	
		Percent	Quality
Grade AA	87 percent AA	Up to 13 Not over 5	A or B (5) Checks (6)
Grade A	87 percent A or better	Up to 13 Not over 5	B Checks (6)
Grade B	90 percent B or better	Not over 10	Checks
		Tolerance Permitted (3)	
Washington State Consumer Grades (Destination)	Quality Required (1)	Percent	Quality
Grade AA	72 percent AA	Up to 28 (4) Not over 7	A or B (5) Checks (6)
Grade A	82 percent A or better	Up to 18 Not over 7	B (5) Checks (6)
Grade B	90 percent B or better	Not over 10	Checks

- (1) In lots of two or more cases see Table 2 of this section for tolerances for an individual case within a lot.
- (2) For the Washington consumer grades (at origin), a tolerance of 0.50 percent leakers, dirties, or loss (due to meat or blood spots) in any combination is permitted, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.
- (3) For the Washington consumer grades (destination), a tolerance of 1 percent leakers, dirties, or loss (due to meat or blood spots) in any combination is permitted, except that such loss may not exceed 0.30 percent. Other types of loss are not permitted.
- (4) For Washington grade AA destination, at least 10 percent must be A quality or better.
- (5) For Washington grade AA or A at origin and destination within the tolerances permitted for B quality, not more than 1 percent may be B quality due to air cells over 3/4 inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects.
- (6) For Washington grades AA or A jumbo size eggs, the tolerance for checks at origin and destination is 7 percent and 9 percent respectively.

TABLE 2 - TOLERANCE FOR INDIVIDUAL CASE WITHIN A LOT

Washington Consumer Grade	Case Quality	Origin (Percent)	Destination (Percent)
Grade AA	AA (min)	77	62
	A or B	13	28
	Check (max)	10	10
Grade A	A (min)	77	72
	B	13	18
	Check (max)	10	10
Grade B	B (min)	80	80
	Check (max)	20	20

NEW SECTION

WAC 16-104-220 WEIGHT CLASSES. (1) The weight classes for Washington state consumer grades for shell eggs shall be as indicated in Table 1 of this section and shall apply to all consumer grades:

TABLE 1 - WASHINGTON STATE WEIGHT CLASSES FOR CONSUMER GRADES FOR SHELL EGGS.

Size or Weight Classes	Minimum Net Weight Per Dozen	Minimum Net Weight Per 30 Dozen	Minimum Weight for Individual Eggs at Rate Per Dozen
	Ounces	Pounds	Ounces
Jumbo	30	56	29
Extra large	27	50 1/2	26

Size or Weight Classes	Minimum Net Weight Per Dozen	Minimum Net Weight Per 30 Dozen	Minimum Weight for Individual Eggs at Rate Per Dozen
	Ounces	Pounds	Ounces
Large	24	45	23
Medium	21	39 1/2	20
Small	18	34	17
Peewee or pullet	15	28	--

(2) Minimum weights listed for individual eggs at the rate per dozen are permitted in the various weight classes only to the extent that they will not reduce the net weight per dozen below the required minimum.

(3) A lot average tolerance of 3.3 percent for individual eggs in the next lower weight class is permitted as long as no individual case within the lot exceeds 5 percent.

NEW SECTION

WAC 16-104-230 MINIMUM SAMPLE SCHEDULE--EGG SAMPLES. The following schedule is a minimum number of samples and shall be reasonably calculated to produce a fair representation of the entire lot of eggs examined.

Cases in Lot	Cases in Sample
1 case	1 (see footnote.)
2 to 10 inclusive	2
11 to 25 "	3
26 to 50 "	4
51 to 100 "	5
101 to 200 "	8
201 to 300 "	11
301 to 400 "	13
401 to 500 "	14
501 to 600 "	16

For each additional 50 cases or fraction thereof in excess of 600 cases, one additional case shall be included in the sample. A minimum of 100 eggs per sample case shall be examined. For lots which consist of 100 eggs or less, all eggs shall be examined.



## SUMMARY OF WASHINGTON STATE STANDARDS FOR QUALITY OF INDIVIDUAL SHELL EGGS

## SPECIFICATIONS FOR EACH QUALITY FACTOR

Quality Factor	AA Quality	A Quality	B Quality
Shell	Clean, unbroken. Practically normal.	Clean, unbroken. Practically normal.	Clean to slightly stained.* Unbroken, abnormal.
Air cell	1/8 inch or less in depth. Unlimited movement & free or bubbly.	3/16 inch or less in depth. Unlimited movement & free or bubbly.	Over 3/16 inch in dept. Unlimited movement & free or bubbly.
White	Clear, firm.	Clear, reasonably firm.	Weak and watery. Small blood spots present.
Yolk	Outline slightly defined. Practically free from defects.	Outline fairly well defined. Practically free from defects.	Outline plainly visible. Enlarged and flattened. Clearly visible germ development but no blood. Other serious defect.

\*Moderately stained areas permitted (1/32 of surface if localized, or 1/16 in scattered).

\*\*If they are small (aggregating not more than 1/8 inch in diameter).

For eggs with dirty or broken shells, the standards of quality provide two additional qualities. These are:

Dirty	Check
Unbroken. Adhering dirt or foreign material, prominent stains, moderate stained areas in excess of B quality.	Broken or cracked shell but membranes intact, not leaking.***

\*\*\*Leaker has broken or cracked shell and membranes, and contents leaking or free to leak.

REPEALER

The following sections of the Washington Administrative Code are repealed:

WAC 16-104-001 PROMULGATION.  
 WAC 16-104-0011 PROMULGATION.  
 WAC 16-104-010 WASHINGTON STATE STANDARDS FOR QUALITY OF INDIVIDUAL SHELL EGGS--APPLICATION.  
 WAC 16-104-020 DEFINITIONS OF TERMS DESCRIPTIVE OF SHELL.  
 WAC 16-104-030 DEFINITIONS OF TERMS DESCRIPTIVE OF THE AIR CELL.  
 WAC 16-104-040 DEFINITIONS OF TERMS DESCRIPTIVE OF THE WHITE.  
 WAC 16-104-050 DEFINITIONS OF TERMS DESCRIPTIVE OF THE YOLK.  
 WAC 16-104-060 DEFINITIONS--GENERAL TERMS.  
 WAC 16-104-070 WASHINGTON STATE CONSUMER GRADES AND WEIGHT CLASSES FOR SHELL EGGS--GENERAL.  
 WAC 16-104-080 GRADES.  
 WAC 16-104-090 SUMMARY OF GRADES.  
 WAC 16-104-100 WEIGHT CLASSES.  
 WAC 16-104-110 MINIMUM SAMPLE SCHEDULE--EGG SAMPLES.  
 WAC 16-104-120 EFFECTIVE DATE.