

selling eggs through farmers markets in queensland

Each year, millions of cases of food-related illnesses are reported in Australia. While most people can easily overcome what is commonly known as a 'bout of food-poisoning' there are vulnerable people in our community who can become seriously ill, or even die from a food-related illness. The very young, the elderly and pregnant women are all at high risk from serious complications if they are affected by a food-related illness.

That is why if you are a **market stallholder** or **market organiser** you must make sure that the food products you sell are safe and fit for human consumption.

what can I do to make sure the eggs I sell are safe?

○ look for 'the good egg'

All Queensland eggs must be stamped with the producer's unique ID which is registered with Safe Food Production Queensland – this allows product traceability.

All Queensland eggs are stamped with an individual, or unique, identification (ID), which is registered with Safe Food Production Queensland (SFPQ). This means that they can be traced back to the place they were produced should there be a food safety issue. Having a unique ID ensures traceability – that is, allows industry and food safety regulators to track the movement of eggs in the supply chain from production to sale. This helps protect public health and safety if there is ever a need for product recall.

○ do not purchase or sell cracked and/or dirty eggs

Eggs that are cracked, broken or leaking, and/or dirty (e.g. display feathers, faeces, dirt, shavings or other matter) are a source of micro-organisms, particularly salmonella, which if eaten can make people sick. While eggs are nutritious and good for you, there are potential health risks associated with using cracked and/or dirty eggs in food preparation – especially where eggs are used partially cooked or raw.

It is illegal to sell cracked or dirty eggs in Queensland.

You must not sell cracked and/or dirty eggs.

If your supplier sells you eggs that are cracked and/or dirty it is an offence and you should report this activity immediately to SFPQ on free call 1800 300 815.

selling eggs through farmers markets in queensland

If you are organising a market, or are a stallholder who sells eggs you should ask your egg supplier for their accreditation number before you purchase their eggs.

○ know where your eggs come from

Only use an accredited supplier. All egg suppliers in Queensland are legally required to register their unique ID and have accreditation with SFPQ. Before an egg supplier can become accredited they must have an approved food safety program that shows they are controlling and reducing significant food safety hazards in the production of their eggs.

The name and address of the egg producer should be on all egg packaging (i.e. cartons, packages, catering packs and trays) as well as the production date and best before date. Make sure that the producer you buy from is accredited with SFPQ by calling 1800 300 815 or checking details online at www.safefood.qld.gov.au.

○ look for production date and best before date

The production date and best before date should be recorded on all egg packaging and will help identify the freshness of your product. These details also help authorities with traceability if there is a food safety issue.

○ do not reuse egg cartons

Queensland's egg industry and SFPQ support the use of new packaging each and every time eggs are sold. This eliminates the risk of cross-contamination from eggs that may have been cracked, broken or dirty. Carton reuse also increases the chances that the product being sold is incorrectly labeled – impacting on traceability requirements.

○ make sure your eggs are prepackaged

All eggs sold at markets and outdoor events must be prepackaged. This means that packaging, labeling and handling must happen at an accredited premises, not at the markets.

Packaging protects eggs from contamination and reduces chances of leakage. The packaging must be durable enough so that eggs don't break during handling. Packaging must also clearly display the producer's unique ID.

more information

If you have any concerns regarding your responsibilities as a market stallholder or market organizer, or the supply of your eggs please contact:

Safe Food Production Queensland (SFPQ)
PO Box 440 Spring Hill Queensland 4004

Telephone: 07 3253 9800
Free call: 1800 300 815

info@safefood.qld.gov.au
www.safefood.qld.gov.au

safe:food
queensland