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Washing Eggs on the Farm

Boyd Bonzer

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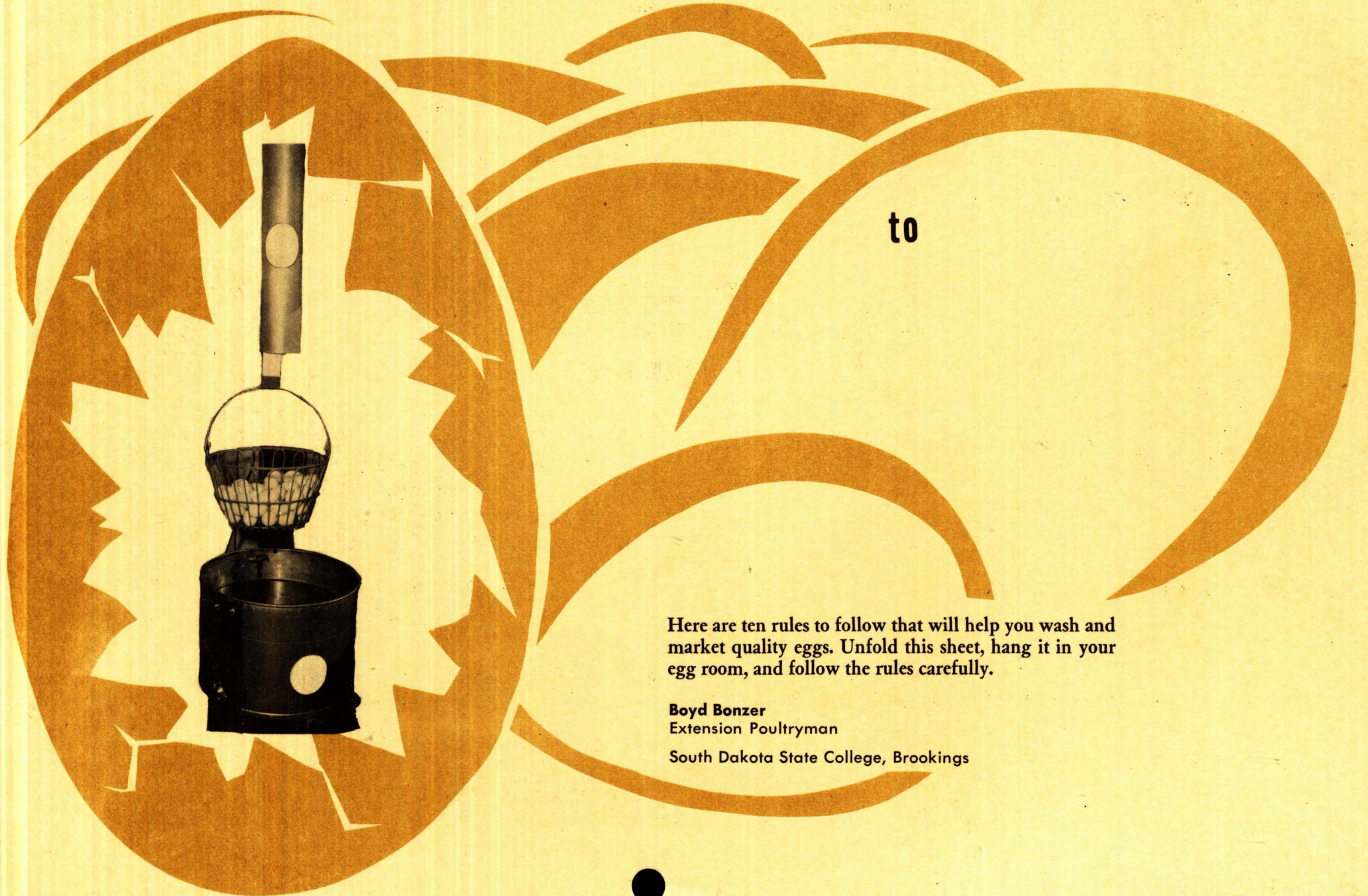
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WASHING EGGS on the FARM

to

Here are ten rules to follow that will help you wash and market quality eggs. Unfold this sheet, hang it in your egg room, and follow the rules carefully.

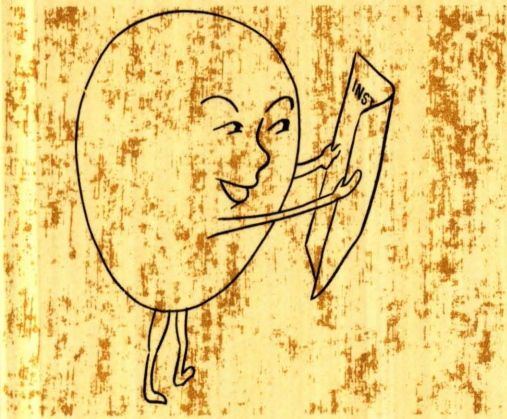
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WASHING EGGS on the FARM

Washing a large number of eggs is generally easier and quicker than using dry cleaning methods. Most markets will accept farm washed eggs if the washing process is carried out in a sanitary and efficient manner. Here are ten rules to follow that will help you wash and market high quality eggs.

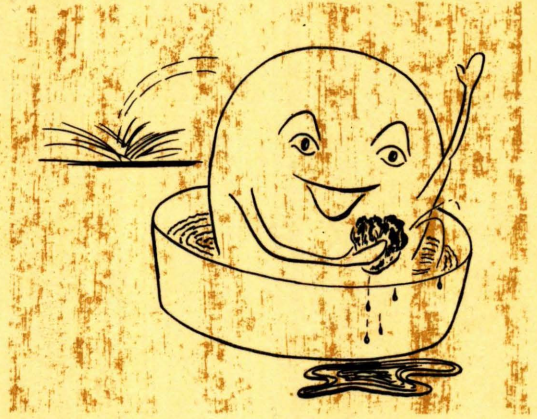
1. FOLLOW WASHER MANUFACTURER'S DIRECTIONS



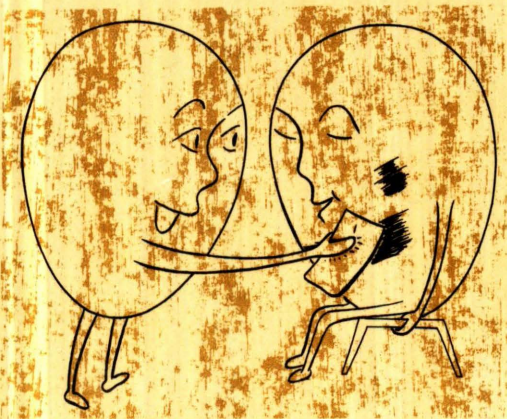
The manufacturer knows his machine best so follow instructions carefully. Improper operation often causes checked, cracked, spoiled or partly cooked eggs.

The sooner eggs are washed the easier they are to clean. Drying makes removing dirt and other stains more difficult.

2. WASH EGGS SOON AFTER GATHERING



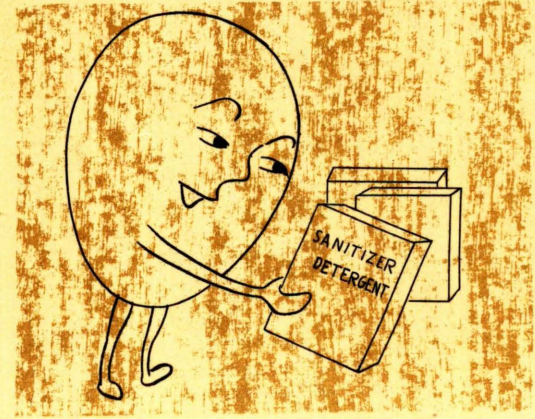
3. WASH ONLY DIRTY EGGS WHEN PRACTICAL



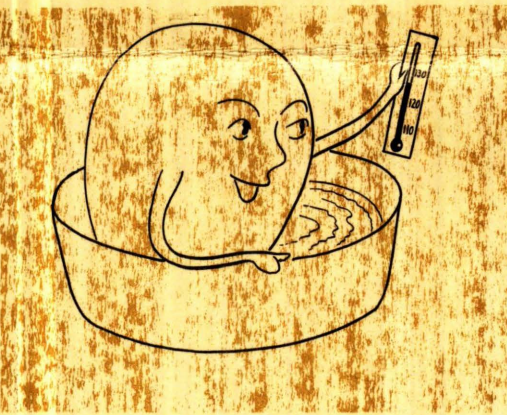
Washing will not improve interior quality of clean eggs. Do not wash all eggs unless it is easier than sorting them.

You need them both—sanitizers lower bacteria count and detergents provide wetting power. Use the manufacturer's recommended levels to give washing solutions the desired strength. Some washers work best with a low-foaming detergent.

4. USE SANITIZER-DETERGENT AS RECOMMENDED



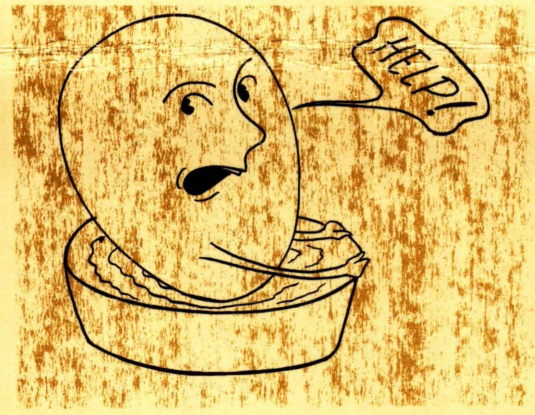
5. HOLD WASHING SOLUTION NEAR 120 DEGREES F.



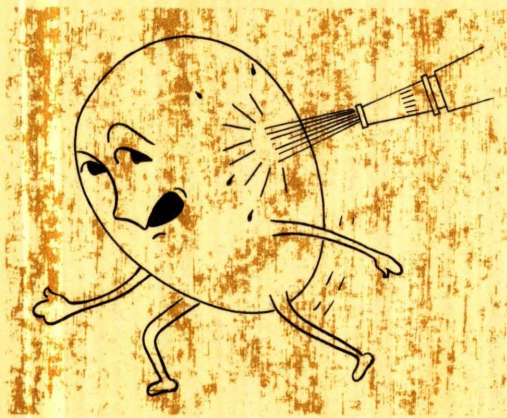
Caution—temperatures above 130° F. are likely to cook eggs. Also, hot water will often crack shells of cold eggs.

Albumen may start to coagulate if eggs are left in water more than 3 minutes, especially if it is warmer than 130° F.

6. WASH FOR THREE MINUTES OR LESS



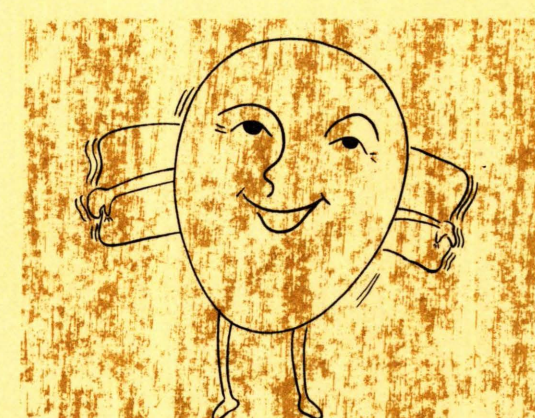
7. LEAVE SANITIZER-DETERGENT ON SHELL



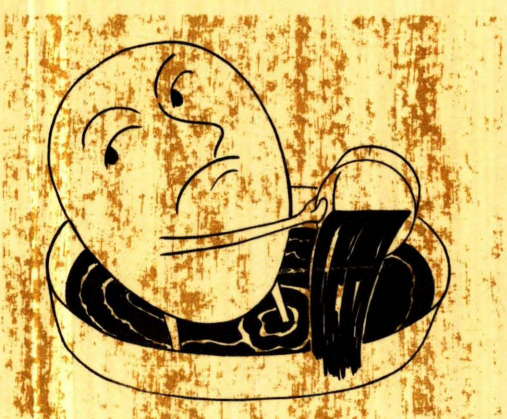
Usually, if eggs need rinsing, the wash solution needs to be changed. If it is necessary to rinse them, use a fresh solution of detergent-sanitizer slightly warmer than the washing solution.

Dry eggs before they are cooled. A fan may be used to circulate air through baskets of washed eggs to speed drying.

8. DRY EGGS IMMEDIATELY AFTER WASHING



9. CHANGE WASHING SOLUTION FREQUENTLY



Replace the washing solution after 5 or 6 baskets of eggs or as soon as it is contaminated. Sanitizer-detergents lose effectiveness as organic matter builds up.

Thoroughly scrub the washer each day with a hot solution of sanitizer detergent. Bacteria grows in dirty equipment and pollutes fresh solutions. Always clean with sanitizer-detergents.

10. CLEAN AND SANITIZE WASHER EACH DAY

