Healthy Egg Practices

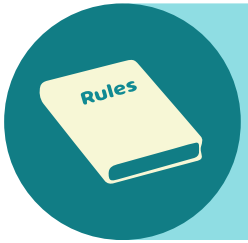
Collect Eggs Often

Collect eggs frequently, ideally 2-3 times per day, and at minimum every 48 hours to ensure freshness and egg safety.

When to Wash Eggs

Eggs should be washed only if visibly soiled. Clean eggs have a natural protective coating that helps prevent bacterial contamination.

Local Regulations



If selling eggs, ensure compliance with state-specific requirements, which may include labeling, handling, and washing protocols.

Use Warm Water

Use water that is at least 20° F warmer than the egg temperature. This stops bacteria from being drawn into the egg through the pores.

Eggs Take Time

Hens don't lay eggs right away – most start around 4-6 months old. No instant breakfast, so be prepared for taking care of birds long term.

Use Dedicated Brush

If scrubbing is needed, use a soft brush designated solely for egg cleaning to minimize cross-contamination. Wash hands before and after egg washing.

Egg Expiration

Once refrigerated, chicken eggs can last between three (3) and five (5) weeks before expiring.

Avoid Soaps + Detergent

Do not use soap, bleach, or other chemicals, as they can strip the protective cuticle and may leave harmful residues.

Refrigerate Promptly

Store washed eggs in the refrigerator at 40°F or lower to maintain freshness and safety.

Dry Off Immediately

After washing, dry eggs thoroughly with a clean towel to reduce the risk of bacterial growth.

Find more at
www.healthybirds.info

SMALL FLOCKS COLLABORATIVE