



ALABAMA DEPARTMENT OF
AGRICULTURE & INDUSTRIES
FOOD SAFETY & AGRICULTURAL COMPLIANCE DIVISION
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Rick Pate
Commissioner

Memo:

To: Don Wambles
From: Andy K. Tipton
CC: Lester B. Lowery
Date: 03/11/2020
RE: Pickled and Unwashed Eggs for Farmers Market

Under the Safe Food Act of 2000, Eggs are listed as a “Potentially Hazardous” food. Potentially Hazardous Foods (20-1-20-.17) are defined as “any food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms or the growth and toxin production of *Clostridium botulinum* or the growth of *Salmonella Enteritidis*. The term **does not include foods which have a pH level 1 of 4.6 or below**; or a water activity of 0.85 or less; or food products in hermetically sealed containers processed to achieve and maintain commercial sterility under refrigerated conditions”.

Considering the above definition for the safe handling of potentially hazardous foods, eggs that have been processed (pickled) to have a pH level 1 of 4.6 or below would be permissible. A pH test of the egg, including yolk as offered to consumer is suggested. Unwashed eggs held out of temperature (>45 degrees F) or at ambient temperatures would not be permissible. The potential for damage to the egg held out of critical temperatures would be too great of a risk to consumers.

-Pickled Eggs; Approved
-Unwashed Eggs; Not approved

Thanks,

Andy