If eggs are sold directly to the end consumer at the farm where the eggs were gathered, these requirements do not apply. The farm is exempt from the SC Egg Law 39-39 et al.

If you intend to offer your eggs for sale to other businesses or at any location other than where the eggs are harvested a SCDA egg license and the below are required:

- Wash eggs in 150 - 200ppm Chlorine Solution (1 tablespoons regular 5% bleach/gallon of water) then rinse.
- Quickly refrigerate each egg to 45°F or below and maintain at all times.
- Candle (Grade) each egg for blood spots, partially formed chicks, cracks, and to measure air cell size. Air cell size determines if the eggs are Grade AA, A, or B. Eggs that are below U.S. Consumer Grade B cannot be sold to the public.
- Size each egg by weight as follows:
  - Jumbo: 30 oz (850g)
  - Extra Large: 27 oz (764g)
  - Large: 24 oz (679g)
  - Medium: 21 oz (594g)
  - Small: 18 oz (509g)
  - Peewees: 15 oz (424g)
- Only new or unused cartons can be used. Cartons cannot bear another producer’s or distributor’s information.
- Cartons must be labeled with: Business Name, Address, City, & Zip Code of Packer or Distributor, Grade, Size, and either a Packed-On Date or Expiration Date. Expiration is 45 days after the packed on date.
- “Keep Refrigerated at 45° or Below” or similar wording must be stated on the carton label or on the carton itself.
- Labels must be securely adhered to cartons without the possibility of accidental removal.