

**Testimony in Support of SB 414 to  
The House Agriculture Committee  
By Susan Metzger  
Kansas Department of Agriculture  
March 5, 2018**

Chairman Hoffman and members of the committee, I am Susan Metzger, deputy secretary for the Kansas Department of Agriculture (KDA). I appreciate the opportunity to testify in support of SB 414.

SB 414 makes changes to the repackaging portion of the Kansas Egg Law. We have heard from egg retailers that the repackaging requirements are burdensome and could be dramatically improved with a few small changes. The primary concern is that, under current law, retailers can't repack eggs without having to downgrade them to Grade B automatically. We do not see a food safety concern with maintaining the Grade A rating for eggs even though they have been repackaged, but we do believe there are some specific requirements that should be added in regulation if SB 414 were to pass.

Members of the committee will notice that SB 414 removes language in K.S.A. 2-2510 and directs the Secretary of Agriculture to promulgate rules and regulations. Our intent would be to keep the provisions of 2-2510 in regulation minus the downgrading to Grade B outlined in section 1(4). We would then add into regulation the following items:

- Undamaged eggs from damaged containers are only placed into containers with the same distributor/packer information, specifically including name, address, USDA plant number and packaging code.
- On the repackaged eggs there are no declarations of enhanced quality or claims that did not appear on the original container.
- The eggs in the undamaged shells are handled and repackaged employing good manufacturing practices under refrigerated conditions in accordance with FDA regulations.
- All damaged packaging material identified with the USDA grade shield is to be destroyed.
- All segregated inedible eggs are properly destroyed to prohibit human consumption.

Thank you for the opportunity to testify in support of SB 414 with the proposed amendments. I will stand for questions at the appropriate time.