



Name _____ Class _____ Date _____

Overview: A brief explanation of the laying, cleaning and packaging steps eggs take before reaching grocery stores and restaurants nationwide.

Fill in the Blank

1. Egg production begins in the _____.
2. Healthy hens have constant access to _____ and _____.
3. Some eggs have _____ shells and some eggs have _____ shells.
4. After eggs are collected and washed, they are _____ and _____.
5. Packaged eggs are shipped to _____ or _____.

True or False

1. Egg production begins with healthy, well-cared for hens.

2. Fresh eggs are always collected automatically.

3. Farmers are not able to look inside eggs without cracking them.

4. Sometimes eggs are spot-checked by the United States Department of Agriculture (USDA).

5. Eggs are immediately refrigerated after they are packed into egg cartons.

Extension: What questions do you have about barns, hens, eggs, environmental management and the kinds of "eggsperts" involved in the production of eggs in the United States.
