

Egg Products Inspection Verification

Objectives

After completing this section, the participant will be able to:

1. State the method used for inspection verification activities.
2. Define continuous inspection responsibilities in egg products plants.
3. Define inspection and reinspection as they pertain to egg products.
4. Explain how to perform the tanker inspection.
5. Identify the actions to take when egg products are returned to the plant.
6. Identify which forms are used for daily inspection verification activities, inspection certificates, and recording noncompliance.

Introduction

Your primary activities as an egg products inspector include the following:

- Checking the sanitation of the plant premises, facilities, equipment, and processing operations
- Ensuring ingredients and additives are not adulterated, are fit for human consumption, and are stored and handled in a sanitary manner
- Examining the eggs and egg products and the plant's records to ensure compliance with applicable regulatory requirements
- Verifying that formulas and labels are accurate
- Assuring that the firm has evidence of an approved label
- Documenting and responding to regulatory noncompliance

Inspection of egg products takes place in sanitary facilities under continuous inspection by FSIS. Inspectors must be fully acquainted with the plant's physical layout, sanitation procedures, equipment, final products, packaging, storage, and procedures for shipping the final product to another federally inspected facility or into commerce.

Egg Products Inspection Methods

The inspection method you use is review of plant records and organoleptic inspection. Organoleptic inspection means visual and sensory (smell) evaluation of facilities and inspected and passed egg products, using established criteria for characterizing the condition of egg products.

The inspector is to verify the plant's operations and products as often as necessary to assure that product is unadulterated, wholesome, properly labeled, and fit for human consumption. In addition to observing plant operations, the inspector is responsible for documenting the sanitary conditions, processing activities, including determining pasteurization flow rates, and operations in the official egg products plant.

The inspector is to:

- thoroughly inspect the equipment before operations begin
- inspect the plant, premises, and facilities during operation
- examine equipment after cleanup periods
- verify that the process is in compliance with the regulation

Regulations that will help you in performing your duties include:

- §590.504 – General Operating Procedures
- §590.506 – Candling and transfer-room facilities and equipment.
- §590.508 – Candling and transfer-room operations.
- §590.510 – Classifications of shell eggs used in the processing of egg products.

These are not the only regulations you will verify as part of your inspection duties. We will talk about your daily inspection activities in specific areas of the plant and the regulations that apply to those areas when we discuss plant operations later in the course.

Here are the regulatory requirements for inspection and reinspection activities:

Inspection – §590.420

Continuous inspection is required for all activities performed in the egg products plant, as stated previously, except those exempted by §590.100. According to §590.420, continuous inspection means the “Inspector must be present at the official plant when egg products are being processed.”

An inspector is required to be on duty for the following processes:

- breaking eggs
- receiving liquid eggs
- blending, reconstituting, or formulating egg products
- pasteurizing or drying
- receiving or shipping non-denatured inedible egg products

There are a few specific exemptions from continuous inspection allowed under the regulations. The regulations that address exemptions are §590.100, §590.600 - §590.680, and §318.6(b)(9).

Regulatory exemptions to the continuous inspection requirement

1. The first exemption is in §590.100(b). Approval is subject to the Administrator and the requesting plant must meet the following conditions:

- assignment of an “Exempted Registration Number”
- the facilities, sanitation and operating procedures are the same as those required in official plants
- the eggs received or used to manufacture the egg products meet or exceed the official standards for [U.S. Consumer Grade B shell eggs](#)

2. The second exemption is for poultry producer who process and sells egg products from eggs of his own flock’s production. The egg products produced must be sold directly to a household consumer for the exclusive use of the household members, nonpaying guests and employees.

3. The final exemption is for processing in nonofficial plants, such as bakeries and restaurants, which produce food products that contain eggs or egg products as an ingredient. These nonofficial plants must meet one of the two following conditions:

- the egg products used are from inspected plants
- OR**
- the eggs used meet or exceed the official standards for [U.S. Consumer Grade B shell eggs](#)

Reinspection – § 590.424

Regulation §590.424 states that egg product may not be brought into an official plant unless it has been prepared, handled, and labeled in accordance with the regulations. It also states that an inspector shall reinspect all products at the time it enters into the plant.

The purpose of reinspection is to ensure the product is wholesome and fit for human food. Eggs and egg products brought into the plant and finished products produced in the plant are subject to reinspection. For product brought into the plant for further processing, reinspection at receiving serves the additional purpose of verifying the conditions at the originating plant.

The inspector should be aware of what products are arriving at the plant and when those products arrive so they can perform reinspection as needed. The

process and extent of reinspection depends on the product entering the plant and the conditions observed by the inspector.

For bulk tanker loads of raw pasteurized or unpasteurized liquid eggs:

- a plant employee takes a sample of the product and gives it to the inspector
- the inspector does an organoleptic inspection and takes the temperature of the liquid product
- the inspector looks at the accompanying certificate, which specifies the dates of manufacture and the identity of the incoming product
- the inspector sends information back to the originating plant that the product
 - arrived at the correct place
 - arrived in wholesome condition
 - temperature was or was not satisfactory, as applicable

When seals are not intact, the integrity of the product is considered questionable. The plant needs to investigate why the seals were broken and provide proof or assurance that the egg product is eligible for human consumption. You should inform the District Office, through your supervisor, that the plant received unsealed bulk products. The District Office will be involved in deciding if the product disposition decision is acceptable.

For non-bulk packaged raw pasteurized or unpasteurized liquid eggs:

- observe the condition of the containers
- review the container labels
- observe the condition of the transport vehicle
- assess the ambient air temperature of the transport vehicle
- review the bill of lading or certificate for production dates

If the condition of the containers or the ambient air temperature leads to you believe that the egg products may be off condition:

- do an organoleptic examination of a representative number of containers

For shell eggs, do an organoleptic examination to verify that only eligible eggs are entering the breaking room.

Inspection Activities

Receiving

The in-plant inspector observes the condition of the shell eggs at this point. The shell eggs received for processing in an egg products plant are usually Nest Run

or Restricted Eggs. In addition, the plant can receive unpasteurized liquid egg products from another federal inspected egg products plant.

While the shell eggs are on the conveyor, IPP have another opportunity during their regularly scheduled tasks to observe the condition of the eggs and the condition of the equipment. If you or plant employees detect a strong odor from either the shell eggs or the cartons, the plant must segregate and candle the eggs prior to breaking and have them examined by qualified plant personnel.

The inspector is to verify, by observing, that eggs ineligible for breaking are not present.

In addition, liquid egg products received from another official plant for further processing must be properly identified and are to be inspected organoleptically by the inspector.

Plant Operation Inspection

The inspector is responsible for observing the quality, type, and wholesomeness of raw materials and finished egg products as well as the sanitary requirements of facilities, equipment, and storage. The inspector is to verify that the egg products have been prepared, processed, stored and handled in compliance with the 9 CFR §590 regulations.

Final Product Inspection

The final product inspection is the last chance for IPP to determine that the product is unadulterated, wholesome, and properly labeled before the product is eligible for shipment. The inspector will perform a final inspection on all type of egg product category as discussed in the Plant Operation section of this training.

Returned Product

All returned egg product brought into the official plant needs to be examined by the inspector for condition and wholesomeness (§590.424(b)).

Plant management must inform the inspector when such product enters the plant. Plant management must keep a record of the following information:

- Identity and state of the product
- Name and address of the packer or distributor
- Plant number
- Lot number
- Number of containers
- Date received
- Date examined

- Condition of the product and disposition

After doing organoleptic inspection and reviewing records, the inspector must determine compliance or noncompliance with the 9 CFR §590 regulations. The inspector must then:

- Take appropriate actions
- Complete all documentation requirements on the proper FSIS Form
- Document any noncompliance found on FSIS Form 5400-4 “Noncompliance Record” (Refer to FSIS Directive 5050.1)

Tanker Inspection

If the plant has safe access to the dome for inspection, once the egg product is loaded, the inspector will perform an organoleptic inspection and personally apply the USDA seals (as applicable). A certificate is to be completed (Form PY-200; see Attachment 1) only after the product is loaded and the inspector has checked it.

If the plant does not have safe access to the dome, the inspector will not be required to climb atop egg product transport tankers to inspect the units. This is true whether inspection occurs at the originating plant or the receiving plant. This safety measure for FSIS inspection program personnel was introduced in a memorandum issued by Field Operations on January 27, 2000. The memorandum further requests plant management to make plant personnel available to do the following in the presence of the inspector:

- apply and break seals
- collect all samples
- present the seal and samples to IPP for organoleptic evaluation or laboratory analysis

The plant may elect to devise an acceptable method of collecting samples to meet inspection objectives. The inspector will execute all required documents as usual.

Egg Products Inspection Forms

Egg products inspectors will use FSIS Form 5400-12, “*Daily Reports of Plant Operations*” (previously PY-203), and/or FSIS Form 5400-11, “*Daily Report of Egg Drying Operations*” (previously PY-159), to document their findings for each operating shift (refer to attachments 2 and 3).

Another form that the inspector uses regularly is FSIS Form PY-200, *Egg Product Inspection Certificate*. Directive 5040.1, *Uses of FSIS Form PY-200 Egg*

Products Inspection Certificate, provides instruction to FSIS IPP assigned to an egg product plant on the uses of this form.


When the inspector determines that the plant is in noncompliance with the 9 CFR §590 regulatory requirements, the inspector will use FSIS Form 5400-4, *Noncompliance Record* (NR), to document noncompliance. IPP can access these forms, except the PY-200 (sent to the inspector), on the FSIS Intranet under the Forms Tab.

Attachment 4 provides a list of the most relevant and updated policies to equip the egg inspection personnel with the necessary tools to perform the daily inspection activities in their assignments.

A detail discussion on documentation efforts will be provided in the “Documentation and Enforcement” section of this training.

Attachments

Attachment 1 – Form PY 200

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE EGG PRODUCTS INSPECTION DIVISION EGG PRODUCTS INSPECTION AND GRADING CERTIFICATE			This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.	CERTIFICATE NO. PEA-793676								
TO: APPLICANT (Name and address, including ZIP) Daybreak Easy 1234 Egg Rd. Anywhere, USA 00000		PLACE INSPECTED, SAMPLED, OR WEIGHED: Same as applicant		APPLICANT PLANT NO. ABC	PLACE ISSUED: Washington, D.C.							
MAKE AND ADDRESS OF MANUFACTURER: Same as applicant		KIND OF PACKAGE: SS Tank Truck		TYPE OF PRODUCT: unpasteurized liquid Whole egg in natural proportion								
NAME AND ADDRESS OF RECEIVER OR BUYER: M.R. Big Shot 456 Egg Pk Dr, Anywhere, USA 00000		PACKAGES IDENTIFIED WITH ISHARD (PART 59, 60, 61): N/A										
ORGANOLEPTIC INSPECTION				WEIGHING REPORT								
LOT NUMBER	DATE MARKED (FIELD)	NO. OF PACKAGES IN LOT (F)	NO. OF PACKAGES EXAMINED	ORGANOLEPTIC CONDITION Sensory & Structural	Type Grading (G or A)	TOTAL MARKED WEIGHT (F)	TEST SHORTAGE	TOTAL NET WEIGHT				
N/A	01/22/09 1145-1625 01/23/09 0700-0820	SS Tank Truck	—	All	0	est. 48000#	—	—				
Unpasteurized Product for further processing USDA Seal # 103789-01-02 Trailer License #: record information Temperature of product when sealed: 34°F Time and Date: 0820 01/23/09												
LABORATORY ANALYSIS												
LOT NUMBER	TOTAL SOLIDS	MOISTURE	STANDARD PLATE COUNT PER GRAM	SOLI-FORMING PER GRAM	YEAST PER GRAM	MOLD PER GRAM	FAT	PH	SALMONELLA	STAPHYLOCOCCUS	E. COLI	PALATABILITY
*The shell eggs used to produce the product covered by this certificate were produced somewhere in the USA												
REMARKS: Tanker arrival time unknown; seals in door of tanker opened at 1108 AM on 01/23/09. Temp - 36°F, organoleptic - satisfactory Leghorn Hen												
INSPECTOR				CERTIFICATION STATEMENT				CHEMIST				
UNIT	RATE CODE	AMOUNT		In compliance with the Regulations of the Secretary of Agriculture Governing the Inspection of Eggs and Egg Products (7 CFR Part 59) issued pursuant to the Egg Products Inspection Act of 1930, and the Regulations Governing the Laboratory Inspection and Grading of Egg Products (7 CFR Part 55), issued pursuant to the other Act of Congress concerning the authority, it is certified that the products listed herein were examined and that the class, quantity and/or contents of the products at the time and on the date shown, were as stated above. The conduct of all services and activities, and the forwarding of samples, submitted under the regulations governing such services, shall be conducted on a non-discriminatory basis without regard to race, color, religion, national origin, age, sex, marital status, or disability.				UNIT	RATE CODE	AMOUNT		
		DOLLARS	CENTS							DOLLARS	CENTS	
EXPENSE												
EXPENSE												
		TOTAL						TOTAL				
INSPECTOR Signature: Leghorn Hen				DATE: 01/23/09				CHEMIST Signature: DATE:				

Attachment 3 – FSIS Form 5400-12 (page 1 of 3)

UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE EGG PRODUCTS INSPECTION							
DAILY REPORT OF PLANT OPERATION							
NAME OF PLANT				ADDRESS OF PLANT		PLANT NUMBER	
SIGNATURE OF INSPECTOR				INSPECTOR'S BADGE NUMBER		DATE	CODE DATE
PROCESSING OPERATIONS						INSPECTOR'S HOURS OF DUTY	
BREAKING FROM:		A.M. TO:	P.M.	PASTEURIZATION FROM:		A.M. TO:	P.M.
INSTRUCTIONS: Give exact figures where applicable. Mark "Y" for "Yes" or "Satisfactory" and "N" for "No" or "Unsatisfactory".							
PRE-OPERATIONAL SANITATION/PROGRAM MONITORING				OPERATIONAL CHECKLIST			
TIME OF INSPECTION:				TIME OF INSPECTION:			
1. Cleanliness and sanitizing of equipment used for pasteurized liquid (pipelines, gaskets, valves, pumps, etc.)				21. Organoleptic inspection and pour test.			
2. Cleanliness and sanitizing of equipment prior to start up.				22. Health and cleanliness of employees (uniforms, hair nets, clean hands, etc.)			
3. Cleanliness of shell egg washers and conveyors.				23. Breaking or breaking machines operating in sanitary manner			
4. General sanitation of other areas				24. Organoleptic examination of individual eggs.			
5. Premises, receiving, and shipping areas.				25. Breaking procedure when inedible is encountered (segregate inedible, change equipment, wash hands, etc.)			
6. Refuse removal and disposal.				26. Segregation of leakers, dities and loss for breaking.			
7. Rest rooms and lunch rooms				27. Denaturing and labeling of inedible eggs and liquid.			
8. CIP cleaning of pipelines and equipment.				28. Hydrogen peroxide test.			
9. a. Are breaking and packaging room, compressor, air filters, etc., satisfactory?				29. Sanitation - packaging room and equipment.			
9. b. Are air lines to product contact surfaces blown out and clean prior to use?				30. Product containers clean and sanitarly filled.			
10. Edible ingredient storage				31. Container identification and labeling.			
11. Insecticides, rodenticides, etc., isolated from chemical compounds.				32. Accuracy of weighing product.			
12. Insecticides, rodenticides, and chemical compounds isolated from edible products.				33. Positive flow of air in processing and packaging rooms.			
13. Package material storage.				34. Processing rooms free from flies and odors.			
14. Freezers, clean, containers properly spaced, and air circulation adequate.				35. Equipment clean and sanitized prior to use.			
15. Is the exhaust system operable in the rest-room, transfer and refuse rooms?				36. Sanitation - breaking and processing rooms and equipment.			
16. Tanker truck area.				37. Shell strainers, egg filters efficient and cleaned.			
17. Shell egg rooms and coolers.				38. Sanitation - transfer room, wash water and equipment			
18. Fly and rodent control inside and outside plant.				39. Show ppm of sanitizing spray for shell eggs.			
19. Verify Plant's Salmonella Surveillance Record				40. Show temperature of shell egg wash water.			
20. Verify Product Formulation/Refractometer				41.			
				42.			
				43.			
				44.			
				45.			
				46.			
				47.			

FSIS FORM 5400-12 (8/28/2012)

REPLACES PY 203 (3/18/2005), WHICH IS OBSOLETE.

Attachment 4 – FSIS Directives and Notices Applicable to Egg Products Plants Inspection

FSIS Directives and Notices are written to FSIS Inspection Program Personnel to provide them with guidance and verification instructions. Compliance guides are written for industry; they provide guidance and suggested procedures for industry to follow to obtain regulatory compliance.

FSIS Directives and Notices that are applicable to mandatory inspection activities in egg products plants:

FSIS Directives

- 5000.2 Review of Establishment Data by Inspection Personnel (policy is applicable although the 9 CFR 590 regulations are not referenced)
- 5000.9 Verifying Video or Other Electronic Monitoring Records (policy is applicable although the 9 CFR 590 regulations are not referenced)
- 5010.1 Food Safety Related Topics for Discussion during Weekly Meetings (See also FSIS Notice 33-12)
- 5040.1 Uses of FSIS Form PY-200 Egg Products Inspection Certificate
- 5050.1 Documentation of Noncompliance in Egg Products Plants
- 5220.1 Granting, Refusing, Voluntary Suspension or Voluntary Withdrawal of Federal Inspection Service
- 5220.2 Meat and Poultry Establishment Numbering Procedures
- 5220.3 Issuance of a Ten-Day Letter for Inactive Operations
- 5420.1 Homeland Security Threat Condition Response - Food Defense Verification Procedures
- 5500.2 Significant Incident Response
- 5500.4 Products Intentionally Adulterated with Threat Agents
- 5620.1 Using AskFSIS
- 6400.1 Fowl Ova
- 7000.2 Experimental and Sample Products Policy

- 7120.1 Safe and Suitable Ingredients Used in the Production of Meat, Poultry and Egg Products
- 7355.1 Use of Sample Seals for Program Samples and Other Applications
- 8840.1 Enforcement of Refrigeration and Labeling Requirements for Shell Eggs Packed for Consumer Use
- 9000.1 Export Certification
- 9000.6 Export Certification of Egg Products from Other than Official Egg Product Plants
- 9900.2 Import Inspection of Meat, Poultry, and Egg Products
- 9900.5 Label Verification of Imported Meat, Poultry, and Egg Products
- 9900.6 Laboratory Sampling Program for Imported Meat, Poultry, and Egg Products
- 9900.8 Meat, Poultry, Egg Products, and Shell Eggs Refused Entry into the United States
- 9920.1 Reinspection of Imported Shell Eggs (Packed in Containers Destined for Consumers and for Braking)
- 10,210.1 Unified Sampling Form - Amendment 1
- 10,230.4 *Salmonella* Surveillance Program for Liquid and Frozen Egg Products
- 11,000.1 New Technology Summaries Intranet Site
- 12,600.1 Voluntary Reimbursable Inspection Services
- 12,700.1 Operations Occurring Outside Approved Hours

Notices

- 15-13 Change of Egg Products Daily Plant Operations Form Numbers
- 08-13 Control of Agency Tested Imported Products for Adulterants
- 33-12 Conducting Weekly Meetings in Egg Products Plants

- 25-12 Pasteurized Egg Products Imported in Bulk Containers from Canada
- 16-12 Nationwide Raw Liquid Egg Microbiological Baseline Survey - Update

Compliance Guides

[*Less Than Daily Sanitation Procedures Compliance Guideline*](#)

Labeling Procedures –

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/labeling-procedures>

[*A guide to Federal Food Labeling Requirements For Meat and Poultry Products*](#)

(Egg products were added to this document as Appendix A, but the title was not changed. Eggs start on page 105)