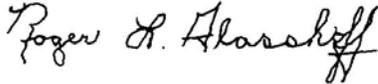




March 26, 2013

Livestock, Poultry and Seed Program

TO: Shell Egg Graders

FROM: Roger L. Glasshoff  
National Supervisor, Shell Egg Staff 

SUBJECT: Export Requirements for In-Shell Pasteurized Table Eggs Destined for Mexico

This instruction outlines the verification of validated pasteurization processing procedures and specific requirements for the issuance of animal health statements and the shipping certificate required for the export of in-shell pasteurized table eggs to Mexico.

## I. Product Requirements

The shell eggs for processing must originate from the United States and the source layer flock(s) must be the progeny of a breeder flock(s) participating in the National Poultry Improvement Plan (NPIP), monitoring for the presence of Salmonella pullorum and Salmonella gallinarum) administered by the Animal and Plant Health Inspection Service (APHIS), USDA. Plant management is responsible for providing a Certificate of Compliance (typed on hatchery letterhead, signed and dated) upon request from a USDA representative to demonstrate that the layer flock (identify the company for the source flock) producing the eggs presented for in-shell pasteurization originated from NPIP-monitored breeder flocks. Monitoring the layer flock(s) for avian influenza is not required provided plant management presents science-based data that verifies the pasteurization process destroys the virus.

The eggs presented for in-shell pasteurization must be certified as fit for human consumption. In-shell pasteurized table eggs must be processed, packed, and labeled under continuous USDA supervision in an official facility using the USDA's voluntary shell egg grading service.

## II. Animal Health Certificate (Disease Free Statements)

To be eligible for certification for export to Mexico, table eggs must originate from a layer flock(s) that is tested in accordance with the NPIP monitoring program as referenced in Item I above. Prior to issuing the Disease Free Statements for In-Shell Pasteurized Table Eggs Destined for Mexico, the USDA grader will review certification provided, demonstrating that the layers originate from breeder flocks participating in the NPIP program. Officials with the APHIS, Veterinary Services staff issue the APHIS Form, VS 9-3, that reports the sale of hatching eggs and day-old chicks. The Form, VS 9-3, records the date of shipment, name and address of the purchaser, name and address of the producer, a quantity, and type of product covered by the document. When the information on the Form, VS 9-3, does not identify the egg production site, it will be necessary to request a Certificate of Compliance (CoC) relative to the source flock(s) for the eggs presented for processing. A CoC from the hatchery providing the chicks or the breeder producer providing hatching eggs must be current. The CoC shall

be issued annually, signed, and dated. Plant management is responsible for maintaining a copy of the CoC for each producer providing eggs for processing. The Disease Free Statement includes the name and address of the importer and exporter as provided by plant management. This information must correlate with the information stated on the Shell Egg Grading Certificate issued covering the pasteurized table eggs. A designated area is also provided on the document for the export stamp.

### **III. Verification of the Pasteurization Process**

The USDA grader will verify the FDA-approved pasteurization process (pasteurization temperature and residence time) for each lot to be certified as pasteurized. These processing parameters may be defined as a range (for example, minimum and maximum temperatures applicable for a defined minimum residence time) to accommodate the in-shell pasteurization of various sizes of eggs. The quality assurance system used shall monitor, on a continuous basis, and maintain records of the processing temperature and the residence time of each lot of pasteurized table eggs. Plant management is responsible for demonstrating continued conformance with the pasteurization treatment and describing the design function of the processing equipment and quality assurance system for the production and packaging of the pasteurized product.

Prior to processing, the USDA grader will conduct a pre-operational inspection to determine that the processing and packaging equipment is clean and in sanitary condition. Any compounds used during the processing and identification of the pasteurized product (cleaning, sanitizing, anti-microbial agents, shell coating, or marking inks) must be USDA accepted for the intended use.

Only shell eggs that meet or exceed U.S. Grade A (refer to L-01, Labeling, in the Supervisors/Resident Graders Shell Egg Index for specific labeling criteria) requirements (on-line or stationary lot grading) and are certified as fit for human consumption are eligible for processing and certification as in-shell pasteurized table eggs for export to Mexico. The USDA grader will review the Shell Egg Grading Certificate, Form, PY-210S, accompanying each lot(s) of graded eggs to be processed. Prior to processing, plant management is responsible for providing this document to the USDA grader. Additionally, plant management will provide a written procedure describing the measures implemented to maintain the identity of the shell eggs for processing from the time of receipt until processed, packaged, and labeled.

### **IV. Packaging and Packing Materials**

The Food and Drug Administration (FDA) regulations state that the integrity of the pasteurized eggs must be maintained subsequent to processing. This can be accomplished by marking the individual eggs or packaging the product in containers designed to show evidence of opening such as a carton wrap, a sealed overwrap, or in the case of loose packed eggs, taped cases. All packaging and packing materials must be new and clean.

All corrugated fiber and pulp filler flats used for packing and packaging material must be new, showing no evidence of previous use. Any non-manufactured wood material used to stabilize the eggs on pallets must be new or certified by an independent party as complying with the International Phytosanitary Standard (ISPM-15).

Wooden pallets, constructed with non-manufactured wood material, certified as treated in accordance with the ISPM-15, Phytosanitary Standard as a measure to reduce the risk of introduction or spread of insect larvae or pests will be branded with the letters IPPC (Exhibit III).

**Please Note:** Manufactured wooden material, such as compressed particle board, plywood, and corrugated fiberboard are exempt from this standard.

When IPPC certified pallets show evidence of repair(s), for example, new wood cross members, the pallet or treated wood must be re-certified and branded (IPPC). The original “IPPC” brand may be obliterated and a new brand applied to the pallet. However, for verification purposes, plant management is responsible for maintaining certification documents for all non-manufactured wood material.

Upon arrival at the processing facility, plant management is responsible for identifying and segregating the new materials, certified non-manufactured wood materials and/or pallets, and advising the USDA grader of the location of the certified materials to be used for export of in-shell pasteurized table eggs to Mexico. The USDA grader will verify that the pallets are certified (IPPC brand) prior to production of a shipment of eggs to be certified for export to Mexico.

Each shipping case must be identified with the USDA Graded for Export Stamp with the applicable certificate number (See Exhibit IV). When packed in plastic baskets, each basket must be labeled.

## **V. Refrigeration of Product**

The FDA regulations state that in-shell pasteurized table eggs are exempt from refrigeration requirements subsequent to packaging. However, regulatory requirements for Mexico state that when table eggs are refrigerated subsequent to packaging, the refrigeration must be maintained during the transport and sale of the product. Therefore, if the U.S. processor elects to refrigerate the pasteurized eggs, the grader will monitor the refrigeration (refrigeration temperature defined by the processor) and assure prior to shipment that the transport unit is capable of providing such refrigeration.

## **VI. Labeling of Pasteurized Table Eggs for Export to Mexico**

Labels for the identification of in-shell pasteurized table eggs for retail sales must be approved in accordance with the Poultry Programs instruction titled, Certification of Shell Eggs Destined for the Retail Market in Mexico, dated August 15, 2007. The instruction issued by this office is filed as E-03a, in the Supervisors/Resident Shell Egg Graders Index. Only retail package labels approved by this office identified with a USDA assigned approval number are eligible for certification.

Packing material (shipping cases) must be identified with the following information in English and Spanish. The context of each proposed label or identification for packing material must also be reviewed by this office for acceptance.

- Keep Refrigerated (when applicable)
- Official Plant Number (USDA assigned plant number)
- Country of Origin
- Statement of Identity (Pasteurized Table Eggs)
- Production Code or Lot Number
- Date of Packaging (Day, Month, and Year)
- Name, address, and mail code of importer (Spanish)
- Name, address, and zip code of exporter (English)

- Expiration or duration date of pasteurized table eggs (as stated by processor)

When a label format for either packaging or packing material includes the “Produced From” or the “Verified Pasteurized” grademark, the label must be approved by this office and assigned an approval number. Further, the shell eggs presented for the production of the pasteurized table eggs must be certified as meeting the quality standards for the grade identified in the shield on the pasteurized product label.

Each sealed (taped or other tamper evident seal) shipping case must be stamped with the “Graded for Export” stamp that includes the number of the certificate (Form, PY-210S) issued covering the shipment.

## **VII. Shipping**

The USDA grader must confirm that the transport unit has been cleaned and disinfected prior to loading. Cleaning and disinfecting can be accomplished at the official plant or plant management can provide written certification (CoC) from an independent party verifying that the transport unit was cleaned and disinfected. Upon verifying that the transport unit has been cleaned and disinfected, the USDA grader can identify the seal (company seal) designated for the transport unit. The number of the seal(s) identified will be placed on the certificate (Form, PY-210S). If the in-shell pasteurized table eggs covered by the certificate are: staged for loading, the sanitation of the transport unit verified, and the USDA certification completed, it is not necessary for the USDA grader to be present at the time of loading.

## **VIII. Certification**

Upon confirmation of compliance with the criteria stated in this instruction, in-shell pasteurized table eggs shall be certified by issuing the Shell Egg Grading Certificate, Form, PY-210S (SEA format only). Plant management must notify a Livestock, Poultry and Seed Program representative of pending export order(s) providing advanced notice regarding a request for certification, and the USDA grader with the information referenced above for appropriate labeling and certification.

For export purposes, the USDA grader at the processing facility shall sign the Shell Egg Grading Certificate (Exhibit I) and the Disease Free Statements (Exhibit II) using a ball point pen, with blue ink. This assures foreign government officials, especially officials at the point of entry to Mexico that the documents bear an original signature. The Disease Free Statements certification must be attached to the Shell Egg Grading Certificate, Form, PY-210S and presented to plant management. The exporter is responsible for presenting the original certificate to foreign government officials at the point of entry to Mexico.

Attachments (Exhibits I, II, III, IV)

**File these instructions as E-03b, Exports, in the Supervisors/Resident Graders Shell Egg Index.**

U.S. DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
POULTRY PROGRAMS  
**SHELL EGG  
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.  
**SEA- 29475**  
PLACE EXAMINED  
Reddick, IN  
PLANT NUMBER  
P-831

TO: APPLICANT (Name and address, including ZIP)  Early Morning Eggs 3556 Rosemary Drive Reddick, Indiana 40458	NAME AND ADDRESS OF SHIPPER OR SELLER <sup>1/</sup>  Same As Applicant	NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>  Jose Huevos Paseo De La Reforma 032-MNA 05610 Mexico, D.F. 3552-4110
--	--	---

LOT NO.	NO. OF CONTAINERS PER LOT <sup>1/</sup>	NO. OF CONTAINERS EXAMINED	NET WT. <sup>2/</sup>	PERCENTAGES								U.S. OFFICIAL GRADE AND SIZE
				AA	A	B	B*	Dirty	Checks	Loss	Under Wt. <sup>3/</sup>	
350	288											Produced from U.S. Grade A Large

LOT NO.	DESCRIPTION							CASES STAMPED WITH	<input checked="" type="checkbox"/> Sample <input checked="" type="checkbox"/> All <input type="checkbox"/> Sample <input type="checkbox"/> All <input type="checkbox"/> Sample <input type="checkbox"/> All <input type="checkbox"/> Sample <input type="checkbox"/> All
	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE			
350	Pasteurized White Shell Eggs	New 15 Dozen Fiber Corrugated Cases	New Filler Flats	-----	-----	Cooler at 40 °F	USDA Graded for Export Certificate No. 294752		

**ADDITIONAL CERTIFICATION**

Product represented by this certificate meets specification requirements for:

Check each applicable box:

Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on \_\_\_\_\_

Disease Free Certification Statements attached.

REMARKS

Certified For Export.

Product of U.S.A.

Transport unit seal number(s): \_\_\_\_\_

**CERTIFICATION STATEMENT**

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/ or condition of the product(s) at the time and on the date shown, were as stated above.

Tom Dunumm *Tom Dunumm* MM/DD/YYYY

OFFICIAL GRADER (Signature) DATE

<sup>1/</sup> As stated by applicant or contractor. <sup>3/</sup> Eggs reported as undersized are also reported under other headings according to their quality.  
<sup>2/</sup> Weights based on 30-dozen equivalent.  
 PY-210S (01-08) (Previous edition dated 12-03 may be used.)



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service

1400 Independence Avenue, SW  
Room 3935-S, STOP 0258  
Washington, DC 20250-0258

**Pasteurized Table Eggs to Mexico and Disease Free Statements**

*Huevos para Plato Pasteurizados para México y Declaraciones de Libre de Enfermedad*

**Shell Egg Grading Certificate No. SEA / Número del Certificado de Clasificación de los Huevos:** \_\_\_\_\_

**Name and Address of Importer/ Nombre y dirección del importador:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Name and Address of Exporter/ Nombre y dirección del exportador:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Date / Fecha:** \_\_\_\_\_

- 1) The eggs originated from the United States. / *Los huevos son originarios de los Estados Unidos.*
- 2) The product was processed in an establishment under official controls. / *El producto fue procesado en un establecimiento bajo controles oficiales.*
- 3) The product was processed using a pasteurization treatment recognized and accepted by USDA designed to inactivate *Salmonella* and avian influenza virus. / *El producto fue sometido a un proceso de pasteurización reconocido y aceptado por el USDA diseñado para inactivar Salmonella y el virus de la influenza aviar.*
- 4) The eggs are fit for human consumption. / *Los huevos son aptos para consumo humano.*
- 5) The eggs are freely marketed in the United States. / *Los huevos se comercializan libremente en los Estados Unidos.*

- 6) The eggs were cleaned then pasteurized prior to packing in new packaging material and boxes. / *Los huevos fueron lavados y después pasteurizados previamente al empaque en nuevos materiales de empaque y cajas de cartón.*
- 7) Each egg was identified as pasteurized with an indelible mark printed on the eggshell. / *Cada huevo ha sido marcado como pasteurizado con una señal distinta indeleble impresa en el cascaron.*
- 8) The eggs were transported in vehicles and containers that have been thoroughly cleaned and disinfected prior to shipment. / *Los huevos fueron transportados en vehículos y contenedores lavados completamente y desinfectados antes del embarque.*

The Animal and Plant Health Inspection Service (APHIS), Veterinary Services (VS) certifies that: / *Los Servicios Veterinarios del Servicio de Inspección de Salud Animal y Vegetal certifica que:*

- 9) Farms have been authorized to export by USDA. / *Las granjas han sido autorizadas para exportar por el USDA.*
- 10) The product originates from a flock from a country free of velogenic Newcastle disease (NOM-013-ZOO-1994). / *El producto procede de un país libre de la enfermedad de Newcastle de presentación velogénica (NOM-013-ZOO-1994).*
- 11) The hens from which the eggs are derived originated from farms participating in the National Poultry Improvement Plan (NPIP). / *Las aves de donde se derivan los huevos se originan de granjas que participan en el Plan Nacional de Mejoramiento Avícola.*

---

Signature of the Grader / *Firma del clasificador:*

USDA Stamp Impression / *Impresion del Sello del USDA*



**Example of the IPPC Brand**

