



PLANT SURVEY FOR SHELL EGG GRADING

INSTRUCTIONS: Mark an "X" in appropriate blocks (If "No", explain in the "Remarks" section on page 2).

NAME AND ADDRESS OF PLANT (City, State and Zip)	DATE SURVEYED (Month, Day, Year)	PLANT NUMBER
<input type="checkbox"/> INITIAL SURVEY		<input type="checkbox"/> RESIDENT
<input type="checkbox"/> RE-SURVEY (Explain in Remarks)		<input type="checkbox"/> TEMPORARY

	YES	NO	N/A
I. BUILDINGS, PREMISES, AND STORAGE AREAS			
A. Buildings of sound construction and in good repair.			
B. Floors, walls, and ceilings reasonably smooth and readily cleanable.			
C. Covered floor drains provided where needed.			
D. Use of moisture impervious materials where appropriate.			
E. Packing and packaging storage areas clean, dry, and adequate.			
F. Adequate ventilation, heating, and cooling provided in areas where needed.			
G. Adequate precautions taken to prevent the entrance of rodents and pests. Established rodent and pest control program in place.			
H. Outside premises free of trash, rubbish, weeds, and surplus equipment.			
I. Outside premises adjacent to processing areas are properly graded and well drained.			
J. Satisfactory system for daily removal and accumulation of refuse provided.			
II. WASHING, GRADING, AND PACKING OPERATIONS AND EQUIPMENT			
TYPE OF WATER SUPPLY: MUNICIPAL _____ WELL _____			
A. Potable water supply with an iron content of less than 2 parts per million.			
B. Water Chlorinators provided and functioning properly, if required.			
C. Processing areas maintained in a clean and sanitary condition.			
D. Processing equipment sanitarily designed and constructed to facilitate cleaning.			
E. Washers, heat exchangers (as approved), nozzles, brushes, and compartments maintained in a clean and sanitary condition.			
F. Wash water temperature maintained at or above the required minimum.			
G. Accurate thermometers are available for checking wash water temperature.			
H. Prewetting water temperature maintained at or above the required minimum.			
I. Waste water from washers discharged directly to drains.			
J. Steam and vapors generated from the washing operation continuously exhausted directly to the outside of the building.			
K. Sanitizer spray system functioning properly by providing an adequate spray at the required temperature and concentration levels.			
L. Alternate sanitizing/disinfecting process, e.g. Ultra-Violet lighting or Ozone application utilized according to the requirements in the shell egg grader instructions. Technical information and certification documents on file.			
M. Egg drying equipment clean, sanitary, and adequate to dry the maximum volume of washed eggs.			
N. Egg oiling equipment sanitarily designed, clean, and functioning properly. Oil filtered, if applicable, and free of off odors or obvious contamination.			
O. Mass scanning, scales, and packing equipment and conveyors clean and sanitary.			
P. Mass scanning area adequately darkened for accurate quality determinations.			
Q. Required approvals on file for utilization of mechanical segregation systems (checks, bloods, leakers, dirt detectors) and equipment acceptable.			
R. Benches, shelves, and platforms subjected to moisture constructed of metal or moisture impervious materials.			



III. TOILET AND HANDWASHING FACILITIES	YES	NO	N/A
A. Toilet and hand washing facilities operational and adequate in number.			
B. Toilet facilities properly vented to the outside of the building.			
C. Restrooms maintained in a clean and sanitary condition with hot and cold running water provided.			
D. Restrooms provided with soap, sanitary towels, or other hand drying equipment.			
E. Signs posted advising employees to wash their hands before returning to work.			
F. In new or remodeled construction, toilet rooms shall not open directly into processing rooms.			
IV. SHELL EGG COOLING FACILITIES			
A. Processed egg coolers capable of cooling eggs in accordance with the Regulations.			
B. Humidifying equipment available to maintain an appropriate relative humidity.			
C. All cooler rooms maintained in a sanitary condition and free from odors and mold.			
D. Accurate thermometers, hygrometers, or other recording devices provided in all coolers.			
V. STORAGE AND USE OF CHEMICALS AND COMPOUNDS			
A. Use only approved pesticides, rodenticides, and insecticides according to manufacturer's instructions.			
B. Use only approved egg detergents and sanitizing compounds according to manufacturer's instructions.			
C. Only approved egg oils and inks used in shell eggs processing operations.			
D. Chemical compounds stored in separate areas from edible food products.			
VI. FACILITIES AND EQUIPMENT PROVIDED TO GRADER			
A. Facilities			
1. Sufficient office space that is adequately lighted, heated, and cooled.			
2. Internet connectivity, telephone, office desk and chair.			
3. Four drawer file cabinet with a proper security locking device.			
4. Two-person candling booth located in close proximity to processing area.			
B. Equipment			
1. Two hand candling lights with approved case light and cart to transport samples.			
2. Electronic digital individual egg scale graduated in 1 /1 0 ounce or less increments and test weights for calibrating.			
3. Electronic digital consumer package scale graduated in 1/4 ounce or less increments and test weights for calibrating.			
4. Bulk scales for weighing shipping containers graduated in 1/4 pound increments or less and test weights for calibrating. (Test weights not to exceed 25 lbs., two may be necessary.)			
5. Accurate metal stem pocket thermometer and break-out plate(s) for quality correlations.			
6. Hand-held flashlight and batteries.			
7. Test kit for verifying the strength of the sanitizing spray.			
VII. SAFETY AND HEALTH			
A. Safety Review and Sound Check performed.			
B. All safety and health hazards observed have been reported to plant management and corrected.			

REMARKS:

SURVEY MADE BY (<i>Signature</i>):	APPROVED (<i>Regional Director or Designee</i>):	DATE:
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