



Guidance: Shell Egg On-Line Candling Record (Form LP-75: 8/2018)

Completion of Report

Graders shall complete the following items on all versions of LP-75 forms.

A. General Information Section

- **Page Numbering** – Use this section to keep pages in order when multiple worksheets are used. Please enter the current page's number followed by the total number of worksheets used during the shift.
- **Graders Duty Hours** – Enter the clock hours for when the shift started and ended.
- **Date** – Enter the date the worksheet was used to record sampling data.
- **Code** – Enter the corresponding Julian date.
- **Grader** – The grader should legibly print and / or sign their name.
- **Plant** – Record the production facility's name.
- **No.** - Record the production facility's official plant number.
- **Machine** – If the production facility has more than one machine, identify the machine the samples were taken from.

B. Line / Sample Identity Section

- **U.S. Grade & Size** – Identify the grade & size of eggs being sampled.
- **Brand** – Record the brand name of the package being sampled
- **Exp.** – Record the expiration (or use by) date applied to the containers being sampled.
- **Time** – Record the time the sample was graded. Time should be recorded when sample is placed back on the line.
- **Start / Stop** – Use this field to record starts and stops on specific lines that may account for variations in sampling periods.
- **Carton Stamp** – Use this section to verify Plant Number, Lot Number, and Expiration Date application and legibility on consumer packages.
- **Egg Stamp Legibility** – When individual egg stamping is required, use this section to record illegible stamp impressions for lot average and / or individual sample tolerance tracking.



- **Packer No.** – Record the packing lane number from where the selected sample was packed.
- **Package Size** – Record the size of the consumer packaging being sampled. (1 doz, 18 egg, 6 pack, 5 doz, etc.)
- **Retain / Size** – When retentions are necessary, record the total number of containers retained / and the size of the individual cases or containers.
- **Sample No.** – Record the consecutive number of samples, in order, for each grade line.

C. Section I (Grade)

- **AA** - Record number of Grade AA eggs found in sample. If eggs are identified as Grade A, it is not necessary to record Grade AA eggs separately.
- **A** - Record number of Grade A eggs found in sample. If eggs are identified as Grade A, it is permissible to record “Grade A or better” in this section.
- **Bi** – Record number of B grade **interior** eggs found in sample.
- **Be** - Record number of B grade **exterior** eggs found in sample.
- **B*** - Record all **B*** eggs found in sample using “S” for small blood spots, “A” for over 3/8-inch air cells, and “Y” for serious yolk defects. The moving average for B* cannot exceed 1 percent and no individual sample can exceed 3 percent.

D. **Section II (Checks)** – Record single checkmarks to represent individual checked eggs in this section. The cumulative sum sampling plan and action level indicator level assists with retentions.

E. **Section III (Dirty, Leakers, and, Loss)** - Record 2 checkmarks for each dirty, leaker, or loss eggs in this section. The cumulative sum sampling plan and action level indicator level assists with retentions.

F. **Section IV (Large Spots)** - Record 3 checkmarks for each large meat or blood spot in this section (in addition to 2 checkmarks in section II). The cumulative sum sampling plan and action level indicator level assists with retentions.

G. Section V (Under Weights)

- **One size down under weights** – The top row in section V is used to record underweight individual eggs in the next lower weight class only (ex: LG in an XL pack). The tolerance for these underweights are 3.3% running average and 5% in an individual sample.
- **Two sizes down under weights** – The bottom row in section V is used to record individual underweight eggs that are 2 weight classes below the stated weight (ex: Med in an XL



pack). There is no tolerance for these underweights. Recording any eggs on this row should result in a retention.

- H. Section VI (Case or Package Weights)** – Weigh a minimum of two containers (one dozen cartons or other consumer sized containers) from each sample. Record in Section VI the net weight of each container. The weight should be adequate for the package size recorded above. If either of the containers are within .25 ounce of the stated weight of the consumer container involved, at least two more containers are to be weighed and recorded (above or below the two spaces in Section VI).

THERE IS NO TOLERANCE FOR INDIVIDUAL CONTAINERS WHICH WEIGH LESS THAN THE MINIMUM NET WEIGHT FOR THE SIZE INVOLVED.

I. Sampling Summary Section

- **Grade / Size** – Record the applicable grade and size.
- **No. Cases Retained** – Record the number of cases retained of the applicable grade and size.
- **Brand / Station** – Record the brand(s) involved, and if applicable, the packing station or other information to identify the line.
- **Cases Packed** – Record the total cases (converted to 30 dozen) packed on this line for the shift involved, including product retained based on unsatisfactory samples. Do not include product which has not been sampled yet (set aside for stationary lot sampling).
- **No. Samples** – Record the total number of samples examined from this line including unsatisfactory samples.
- **One Sample Per () Cases** – Divide the cases packed by the number of samples to determine the average interval. Round to the nearest whole number and show in the bracketed space.

J. Washing / Sanitizing Section

- **Time** – Record the time that washing and sanitizer verifications were completed. At a minimum, verifications should be recorded twice per shift, **within 30min. of startup at the beginning of the shift and after lunch**, for each washer and sanitizing unit.
- **Pre-Rinse Temp °F** – Record the temperature of the pre-rinse water.
- **Egg Temp** – For each shift, record a minimum of two internal egg temperatures taken before the eggs enter the washer. This is to assure that the wash water temperature is at least 20° Fahrenheit warmer than the temperature of the eggs.
- **Washer Temp** – Record the temperature of the wash water.
- **Sanitizer PPM** – Record liquid sanitizer strength in PPM Chlorine or equivalent.



- **UV Y/N** – Document that the UV sanitizing system was verified to be operational and functioning properly. Record “Y” for yes or “N” for no.
- **UV Hours** –Through periodic document and data reviews, verify that the bulbs installed in the UV sanitizing system are operating within the manufacture’s stated maximum number of hours. Record a checkmark (or other data approved by the Federal/State Supervisor) to indicate it has been verified the bulbs have not exceeded their maximum recommended operational hours. **It is not necessary to record bulb hours each day.**
- **Time Wash Water Was Changed** – Record wash water changes as necessary. On continuous type washers, the water must be changed once during each shift (approximately every 4 to 5 hours), at the end of each shift, and/or more frequently if necessary.

K. Cooler Section

- **Temp** – Record cooler temperatures. Temperatures for each cooler are to be checked twice (approximately every 4 to 5 hours) during the production shift
- **Time** - Record the time that cooler temperatures are verified.

L. Comment log – Use this area to make comments on any pertinent or unusual activities that are not covered in other areas of the worksheet. This may include sanitation deficiencies during processing, safety hazards, explanations of down time, etc.

M. Restricted / Inedible Labeling - Indicate whether proper labeling and denaturing is in place for restricted and inedible eggs.

N. Scale Verifications – Indicate that case, container and individual egg scales were properly verified with acceptable test weights.

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