



Egg Standards of Australia for Grading and Packing Floors November 2019

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Participation Levels of Egg Standards of Australia

Participation in ESA is voluntary and application for certification is open to all egg farmers. Certification to the Standard, however, will only be granted to grading floors that meet the relevant requirements as set out in the ESA Standards and ESA Scheme Rules.

Within this Standard, each element is classified as Level 2 or Level 3, defining the two levels of participation in ESA for Grading and Packing Floors:

Level	Requirement	Description
Level 2	Core compliance with food safety elements.	Recommended for grading floors to meet Commonwealth, State and Territory food safety requirements.
Level 3	Comprehensive compliance with food safety and quality elements.	Recommended for grading floors to meet Commonwealth, State and Territory food safety requirements as well as the requirements of major retail customers.

For more information, visit the Australian Eggs Limited website www.australianeggs.org.au

Grading Floor Eligibility

The Grading Floor must be approved/registered by the relevant regulatory agency.

Grading Floors where there has been a conviction for an offence under legislation relating to any aspect as set out in the Grading Floor requirements in the previous 5 years may not be eligible for certification to this Standard.

In addition, if, during the period of validity of the certificate, the Grading Floor is the subject of a conviction for such an offence, ESA must be advised in writing within 28 days. The certificate may be revoked and the Grading Floor may be withdrawn from the Scheme. Failure to inform ESA of a conviction will also be deemed as not having met the conditions of membership.

Requirement Categories and Application of Non-Compliances

For audit purposes, non-compliances against the requirements of this Standard are classified as Critical, Major or Minor.

There are some code elements that are directly related to food safety management and that present significant potential or immediate risks to food safety when the Standard is not met. These elements are noted with an annotation of ² or ³. Failure to meet these elements will result in an immediate Major or Critical Corrective Action Request (CAR) respectively, which must be addressed within the appropriate timeframes.

(³) Immediate Critical CAR if not met; A Critical CAR is raised when an issue presenting an immediate risk to food safety, a breach of legislation or when the integrity of the ESA program has been compromised. Where a Critical CAR has been identified, an applicant Grading Floor cannot be certified to this Standard and existing certified Grading Floors cannot continue to supply eggs under the

Egg Standards of Australia Program. The auditor will immediately advise ESA of the situation and the certification may be suspended pending a review of the situation. The review will be based on the circumstances surrounding the non-compliance.

Note: the Grading Floor can re-apply when evidence is available that the problem has been rectified.

(²) Immediate Major CAR if not met: A Major CAR is raised when there is the potential to compromise food safety or the integrity of the ESA Program. Major CARs must be addressed within 14 days of audit and must subsequently be able to demonstrate that each such non-compliance has been addressed.

All Major CARs must be closed out within the 14 day period in order to be eligible for certification.

ESA reserves the right to carry out independent verification of the implementation of such corrective action.

Minor CAR: A Minor CAR will be raised where a non-conformance is identified that does not meet the requirements stated in the ESA code(s), but there is no evident or likely impact on food safety or quality. All minor CARs must be closed out within 28 days of audit.

If a repeat Minor CAR is identified at the next (consecutive) recertification audit, the CAR shall be raised as a Major. The egg farm must then address the corrective action as outlined under Major CARs above.

1.1 Regulatory Approvals	
Level 2	Level 3
1. When required under legislation, a current copy of the registration or licensing with the regulatory authority is sighted for the business. ²	1. When required under legislation, a current copy of the registration or licensing with the regulatory authority is sighted for the business. ²
	2. Changes to business circumstances (including but not limited to ownership, change of farms supplying the Grading Floor, changes to the egg production method(s) packed, and graded at the site) shall be recorded and communicated to relevant customers.

1.2 Policy Statements	
Level 2	Level 3
1. The owner or appropriate senior manager signs a commitment statement detailing the business commitment to support and comply with the ESA Program, rules and all relevant legislative requirements.	1. The owner or appropriate senior manager signs a commitment statement detailing the business commitment to support and comply with the ESA Program, rules and all relevant legislative and customer requirements.
2. The commitment statement is reviewed at least annually for suitability and effectiveness, and is displayed clearly on the Grading Floor.	2. The commitment statement is reviewed at least annually for suitability and effectiveness, and is displayed clearly on the Grading Floor.
3. The commitment statement is communicated, understood and implemented by staff.	3. The commitment statement is communicated, understood and implemented by staff.
4. The commitment statement shall commit to continuous improvement through supplying appropriate information, training, and equipment for all staff.	4. The commitment statement shall commit to continuous improvement through supplying appropriate information, training, and equipment for all staff.

1.3 Management Responsibility	
Level 2	Level 3
1. The organisation structure of the business is documented and shall include: • staff responsible for the management and compliance with any food safety elements of ESA Grading and Packing Floor. • reporting relationships of all staff whose roles can affect food safety.	1. The organisation structure of the business is documented and shall include: • senior staff responsible for the management and compliance with any food safety and quality elements of ESA Grading and Packing Floor, and their second in charge (2IC). • reporting relationships of all staff whose roles can affect food safety and product quality.
2. The commitment of the business owner or senior management to implement and adopt food safety and legislative requirements is clearly demonstrated and communicated.	2. The commitment of the business owner or senior management to implement and adopt food safety and legislative requirements is clearly demonstrated and communicated.
3. The business owner or the appointed management representative(s) is: • competent, including being familiar with relevant legislative requirements and Codes of Practice (see reference information at https://www.australianeggs.org.au/). • responsible for the implementation of the food safety elements of ESA, and shall establish an effective system to demonstrate that the requirements are being met. • available at audit.	3. The business owner or the appointed management representative(s) is: • competent, including being familiar with relevant legislative requirements and Codes of Practice (see reference information at https://www.australianeggs.org.au/). • responsible for the implementation of the food safety and product quality elements of ESA, and shall establish an effective system to demonstrate that the requirements are being met. • available at audit.
4. Where there are any significant Corrective Action Requests (CARs) (including regulatory sanctions) identified during internal/external audits or routine checks that have a potential impact on food safety, the business owner or senior management must implement the procedures as outlined Section 1.9.³	4. Where there are any significant Corrective Action Requests (CARs) (including regulatory sanctions) identified during internal/external audits or routine checks that have a potential impact on food safety or quality, the business owner or senior management must implement the procedures as outlined Section 1.9.³

1.4 Management Review	
Level 2	Level 3
1. Management review shall be conducted at least annually. Senior management shall attend the management review, and the review process shall include: • previous management minutes and actions • review of the Food Safety Management System • corrective and preventive actions including customer complaints and feedback • results of internal and external audits • support programs including pest management and resources • traceability • regulatory compliance.	1. Management review shall be conducted at least annually (or more often if required by customer(s)). Senior management shall attend the management review, and the review process shall include: • previous management minutes and actions • review of the Food Safety Management System and associated food safety and quality objectives • corrective and preventive actions including customer complaints and feedback • results of internal and external audits • support programs including pest management and resources • business continuity and traceability • regulatory compliance and industry issues. 2. A documented plan shall be developed and implemented to provide an opportunity for all staff to raise significant food safety, quality or regulatory issues with senior management.

1.5 Documentation and Records Control and Storage	
Level 2	Level 3
1. The Grading Floor Food Safety System shall incorporate the requirements of ESA, and at minimum include: • operational documents	1. The Grading Floor Food Safety and Quality System shall incorporate the requirements of ESA, and at minimum include: • operational documents

1.5 Documentation and Records Control and Storage	
Level 2	Level 3
- procedures and plans - product traceability and recall. Current copy of the ESA Grading Floor is kept.	- procedures and plans - product traceability and recall. Current copy of the ESA Grading Floor is kept.
2. All staff who have a potential impact on food safety shall have access to and understand the food safety manual documentation.	2. All staff who have a potential impact on food safety and quality shall have access to and understand the food safety manual documentation.
3. All records and documents required to verify compliance to this Standard are legible, and shall include: - title - date of issue or version number - business name - name of the person completing the record and date of completion - a master list of documents and procedures to identify the current revisions status - the methods and level of responsibility for the conduct of monitoring activities, verifying, maintaining and retaining records, are documented and implemented. All records shall be genuine and any amendments are clearly marked. All previous records shall also be legible.	3. All records and documents required to verify compliance to this Standard are legible, and shall include: - title - date of issue or version number - business name - name of the person completing the record and date of completion - a master list of documents and procedures to identify the current revisions status - the methods and level of responsibility for the conduct of monitoring activities, verifying, maintaining and retaining records, are documented and implemented. All records shall be genuine and any amendments are clearly marked. All previous records shall also be legible.
4. Out-of-date versions of documents and records are replaced when there are changes.	4. Out-of-date versions of documents and records are replaced when there are changes.
5. All records are kept for a minimum of two (2) years (or longer if required by legislation).	5. All records are kept for a minimum of two (2) years (or longer if required by legislation or customers).

1.5 Documentation and Records Control and Storage	
Level 2	Level 3
	6. Amendments and reasons for change to any certificates and/or documents are kept in an amendments register.

1.6 FSP/FSMS, HACCP and GMP Plans	
Level 2	Level 3
1. The following programs are documented, implemented and complied with.² • Food Safety Program (FSP) or Food Safety Management Statement (FSMS) * • Good Manufacturing Practice (GMP) • Good Hygiene Practice (GHP) relating to food safety. *Depending on which state/territory the Grading Floor operates in.	1. All pre-requisite requirements of • Good Manufacturing Practice (GMP) • Good Hygiene Practice (GHP) are documented, implemented and complied with.²
	2. A multi-disciplinary Hazard Analysis and Critical Control Points (HACCP) team is set up. The team leader shall complete a formal HACCP training course to show competency in the principles and applications of HACCP. Competencies shall be updated every 3 years. Training shall be delivered by an RTO and initial training shall be face-to-face (as required by the customer).
2. The FSP or FSMS shall identify all potential food safety hazard(s) that may be reasonably expected to occur in all operations of the business, and how the hazard(s) are controlled. ³	3. The HACCP plan shall be documented to demonstrate process control for the relevant product including shell eggs, egg pulp or egg products. Relevant hazards (food safety) and defects (product quality) shall be included with appropriate control measures. ³

1.6 FSP/FSMS, HACCP and GMP Plans

Level 2

3. The FSP or FSMS shall include:

- list all the steps in its egg handling operations (e.g. receipt, storage, washing, drying, packing, cleaning and sanitation of facilities and transportation), beginning with receiving eggs into the business and finishing with dispatch ²
- write and follow a FSP or FSMS that accurately reflects the potential food safety hazards identified in the handling activities of the business ²
- be a physical document, written in English that is kept on site ²
- be followed by the business who has developed it to control food safety hazards ².

Records demonstrating compliance are kept for all listed activities. ²

4. The FSP or FSMS is supported by management review and validated annually or when there is a change to the process by senior management.

Level 3

4. The HACCP Plan shall include:

- a scope statement covering all products and processes included within the HACCP system ²
- a product description and the intended and alternative use for all products included within the scope of the HACCP system ²
- a process flow diagram showing every step within all processes included within the scope of the HACCP system ²
- the conduct of a documented hazard analysis to identify quality and food safety hazards (chemical, including allergens, microbiological, physical/foreign bodies) at each step of the process, and the significance of the risks that these hazards represent ²
- identification of the Critical Control Points (CCP) and Quality Control Points (QCP) within the process ²
- setting of limits to control each CCP and QCP ²
- documentation of how CCP(s) and QCP(s) is/are maintained, documented, implemented and reviewed ²
- documentation of the corrective action to be taken, if a critical/quality limit is breached ²
- identification of responsibilities, procedures and records for each CCP and QCP ²
- re-validation and review of each CCP and QCP annually. ²

Records demonstrating compliance are kept for all listed activities. ²

5. HACCP plan is supported by management, reviewed and validated annually or when there is a change to the process by senior management.

1.7 Internal Checks, Audits, Complaints and Corrective Action	
Level 2	Level 3
1. An internal audit is conducted at least annually, or whenever significant changes occur in procedures relating to all food safety elements of ESA.	1. An internal audit is conducted at least annually, or whenever significant changes occur in procedures relating to all food safety and quality elements of ESA, or as per customer requirements.
2. Internal audits are conducted by competent staff, and wherever possible, are independent of the practices being assessed.	2. Internal audits are conducted by competent staff, and wherever possible, are independent of the practices being assessed.
3. In addition to the Internal Audit program, GMP audits of the facility shall be conducted including all processing, storage, maintenance and external areas. Frequency shall be based on risk.	3. In addition to the Internal Audit program, GMP audits of the facility shall be conducted including all processing, storage, maintenance and external areas. Frequency shall be based on risk.
	4. A procedure for corrective and preventive action management identified in the food safety and quality system, is documented and implemented.
4. A CAR shall be completed when the requirements of ESA, certification rules or legislation are not being met, as identified by: • routine activities • internal audits • external audits • a valid complaint received from a neighbour, customer or regulatory authority • where shell eggs, egg pulp or egg products are identified as being contaminated, or potentially contaminated.	5. A CAR shall be completed when the requirements of ESA, certification rules, legislation or customer requirements are not being met, as identified by: • routine activities • internal audits • external audits • a valid complaint received from a neighbour, customer or regulatory authority • where shell eggs, egg pulp or egg products are identified as being contaminated, or potentially contaminated.
5. A CAR shall include: • description of the problem • root cause of the problem	6. A CAR shall include: • description of the problem • root cause of the problem

1.7 Internal Checks, Audits, Complaints and Corrective Action	
Level 2	Level 3
• what was the impact on the product affected • how much product is affected • what will happen to the product affected • short-term fix (action taken to fix the problem) • long-term fix (action taken to prevent the problem recurring) • confirmation that short-term and long-term actions are completed and effective • name and signature of the person completing the review • date of the review.	• what was the impact on the product affected • how much product is affected • what will happen to the product affected • short-term fix (action taken to fix the problem) • long-term fix (action taken to prevent the problem recurring) • confirmation that short-term and long-term actions are completed and effective • name and signature of the person completing the review • date of the review.
6. Complaints received relating to shell eggs, egg pulp, egg products, the egg production site or general operations are recorded by competent staff in a complaints log or equivalent system.	7. Complaints received relating to shell eggs, egg pulp, egg products, the egg production site or general operations are recorded by competent staff in a complaints log or equivalent system.
7. Reoccurrences of non-compliances are reviewed by the owner or appropriate senior manager.	8. Reoccurrences of non-compliances are reviewed by the owner or appropriate senior manager.
8. A record is kept detailing results of the findings of internal and external audits and complaints, and any corrective actions and preventative actions taken.	9. A record is kept detailing results of the findings of internal and external audits and complaints, and any corrective actions and preventative actions taken.
	10. Trends in complaint data are analysed by volume and category as required by the customer. Complaint targets shall be agreed with the customer if required.

1.8 Customer and Stakeholders Requirements	
Level 2	Level 3
1. Shell eggs for sale or supply shall comply with the Shell Egg Specification (Appendix 1): • egg grading standards (weights) • egg quality characteristics (external factors only) • appropriate product labelling (refer to Egg Labelling Integrity Panel - http://elip.com.au/people/login/). Or as per customer requirements.	1. Shell eggs for sale or supply shall comply with the Shell Egg Specification (Appendix 1): • egg grading standards (weights) • egg quality characteristics (external and internal factors) • appropriate product labelling (refer to Egg Labelling Integrity Panel - http://elip.com.au/people/login/). Or as per customer requirements.
2. A current register of all customers is documented.	2. A current register of all customers is documented.
3. Where a written finished product specification or requirements have been provided by, a copy (either hard or soft copy) is kept and shall be made available to relevant staff.	3. Where a written finished product specification or requirements have been provided by, or agreed with a customer, a copy (either hard or soft copy) is kept and shall be made available to relevant staff.
4. Product is checked to ensure that it meets the agreed specification before dispatch.	4. Product is checked to ensure that it meets the agreed specification before dispatch.
5. If customer and/or stakeholder food safety requirements are not met, corrective action(s) shall be implemented and recorded, and the customer is informed.	5. If customer and/or stakeholder quality and/or food safety requirements are not met, corrective action(s) shall be implemented and recorded, and the customer is informed.
6. Supplier agreements relating to food safety are reviewed to determine that all requirements can be met prior to acceptance.	6. Supplier agreements relating to food safety and quality are reviewed to determine that all requirements, including documentation, can be met prior to acceptance.
	7. Specifications are reviewed whenever products change (e.g. ingredients or processing method), or at least annually.

1.8 Customer and Stakeholders Requirements	
Level 2	Level 3
7. Notification to customers and stakeholders shall be in accordance with specific legislative requirements or customer standards.	8. Notification to customers and stakeholders shall be in accordance with specific legislative requirements or customer standards.

1.9 Supplier Management	
Level 2	Level 3
1. All approved suppliers of materials, ingredients and services that may introduce a food safety risk are identified and managed appropriately, and shall comply with the food safety elements of ESA and the Food Standards Australia and New Zealand Code. Suppliers shall be reviewed annually for risk.	1. All approved suppliers of materials, ingredients and services that may introduce a food quality and/or safety risk are identified and managed appropriately, and shall comply with the quality and food safety elements of ESA, Food Standards Australia and New Zealand Code and other customer/stakeholder requirements. Suppliers shall be reviewed annually for risk.
2. Current specification and/or Safety Data Sheets (SDSs) or other appropriate guarantees showing suitability for use in egg grading, egg pulp and egg products production shall be available for products purchased for food contact or incidental contact.	2. Current specification and/or Safety Data Sheets (SDSs) or other appropriate guarantees showing suitability for use in egg grading, egg pulp and egg products production shall be available for products purchased for food contact or incidental contact.
3. Raw materials received from non-approved suppliers is acceptable only in an emergency situation, provided that appropriate information (e.g. specification, certificate of analysis, audit certificate or SDS) is obtained and assessed, and the raw materials are inspected and analysed before use.	3. A procedure for the receipt of raw materials received from non-approved/'emergency' suppliers is documented and implemented. A record is kept of any emergency suppliers used.
4. A register or list of approved suppliers is kept and reviewed annually, and contains at least: - names - contact details - material(s) or service(s) provided.	4. A register or list of approved suppliers is kept and reviewed annually (or when product claim certifications are updated), and contains at least: - names - contact details

1.9 Supplier Management	
Level 2	Level 3
Production diseases monitored by supplier	- material(s) or service(s) provided - Production diseases monitored by supplier
5. If the owner, business, supervisor or employee knows, or ought to reasonably know or suspect that - shell eggs, and/or - egg pulp, and/or - egg products are unsafe or unsuitable for human consumption, they shall not be obtained/supplied for human consumption. ³	5. If the owner, business, supervisor or employee knows, or ought to reasonably know or suspect that - shell eggs, and/or - egg pulp, and/or - egg products are unsafe or unsuitable for human consumption, they shall not be obtained/supplied for human consumption. ³
6. For all shell eggs, egg pulp or egg products processed and/or packed at the site, it is required that the site have documented: - evidence that these have been produced under minimum the same level of ESA certification as the site - evidence of poultry disease monitoring programs in place at site of production - records to demonstrate that product provenance and production system claims are true	6. For all shell eggs, egg pulp or egg products processed and/or packed at the site, it is required that the site have documented: - evidence that these have been produced under minimum the same level of ESA certification as the site - evidence of poultry disease monitoring programs in place at site of production - records to demonstrate that product provenance and production system claims are true
	7. A procedure for the performance review of approved suppliers is documented and implemented.

1.10 Water	
Level 2	Level 3
1. Water used for food contact or incidental contact is potable.	1. Water used for food contact or incidental contact is potable.
2. Testing for microbial load in water shall be conducted by a NATA accredited laboratory at least annually (or as per legislative requirements), and shall meet: • <i>E. coli</i>: <1 cfu / 100 ml ² • coliforms: 0-2 cfu / 100 ml. ² If a stricter limit is required by a customer, it shall be met.	2. Testing for microbial load in water shall be conducted by a NATA accredited laboratory at least annually (or as per legislative requirements) or as per customer's requirement, and shall meet: • <i>E. coli</i>: <1 cfu / 100 ml ² • coliforms: 0-2 cfu / 100 ml. ² If a stricter limit is required by a customer, it shall be met.
3. Testing is conducted with the sample being taken from the point furthest from the water source inlet.	3. Testing is conducted with the sample being taken from the point furthest from the water source inlet.
4. Any failure in water quality parameters shall be investigated immediately and corrective action shall be taken.	4. Any failure in water quality parameters shall be investigated immediately and corrective action shall be taken.
5. The effectiveness of water treatment systems shall be validated before use. ²	5. The effectiveness of water treatment systems shall be validated before use. ²
6. If the water source or the treatment system is changed, the new source/treatment system shall be validated before use. ²	6. If the water source or the treatment system is changed, the new source/treatment system shall be validated before use. ²
7. If water is chlorinated on site, it shall be tested daily and shall have a minimum of: • 1-2 ppm free available chlorine (FAC), or • an equivalent ORP¹ at the point of use.	7. If water is chlorinated on site, it shall be tested daily and shall have a minimum of: • 1-2 ppm free available chlorine (FAC), or • an equivalent ORP¹ at the point of use.

¹ Oxidation and Reduction Potential: a measure of the sterilising capability of chemical sterilising agents.

1.10 Water	
Level 2	Level 3
8. All holding tanks, water treatment, water recycling and sampling points at point of use are documented on a water distribution map.	8. All holding tanks, water treatment, water recycling and sampling points at point of use are documented on a water distribution map.

1.11 Product and Packaging Traceability and Identification	
Level 2	Level 3
1. An identification and traceability procedure that traces all shell eggs and/or egg pulp to the original egg production farm(s)/site(s) supplying the business, and to the customer(s), is documented and implemented. ³	1. An identification and traceability procedure that trace all shell eggs and/or egg pulp to the original egg production farm(s)/site(s) supplying the business, and to the customer(s), is documented and implemented. ³
2. Egg packaging and whole shell eggs shall be marked with a code unique to the business, compliant with the state/territory legislation in the state/territory of packing. ³ Evidence is kept.	2. Egg packaging and whole shell eggs shall be marked with a code unique to the business, compliant with the state/territory legislation in the state/territory of packing. ³ Evidence is kept.
3. Regulators and customers shall be notified if eggs cannot be stamped. ³	3. Regulators and customers shall be notified if eggs cannot be stamped. ³
4. Best before date shall not be greater than 42 days from date of packing. Eggs should be packed within 4 days (96 hours) of lay. Where justification can be given, eggs may be packed up to 6 days after lay if acceptable to the customer. Shelf life >42 days may be acceptable, if the shelf life is validated and meets the customer requirements.	4. Best before date shall not be greater than 42 days from date of packing. Eggs should be packed within 4 days (96 hours) of lay. Where justification can be given, eggs may be packed up to 6 days after lay if acceptable to the customer. Shelf life >42 days may be acceptable, if the shelf life is validated and meets the customer requirements.
5. Traceability records for shell eggs and egg pulp shall include the: • source of the eggs • production method (e.g. free range, barn or cage)	5. Traceability records for shell eggs and egg pulp shall include the: • source of the eggs • production method (e.g. free range, barn or cage)

1.11 Product and Packaging Traceability and Identification	
Level 2	Level 3
• date of collection • quantity • packed date • eggs' or egg pulp's unique traceability mark • destination.	• date of collection • quantity • packed date • eggs' or egg pulp's unique traceability mark • destination.
6. Individual cartons, packages, catering packs, or trays (including 'outers') containing shell eggs shall have identification that meets the Egg Labelling Guide requirements (refer to Egg Labelling Integrity Panel website – http://elip.com.au/people/login/).	6. Individual cartons, packages, catering packs, or trays (including 'outers') containing shell eggs shall have identification that meets the Egg Labelling Guide requirements (refer to Egg Labelling Integrity Panel website – http://elip.com.au/people/login/).
7. Product traceability records shall enable a forward and backward trace, including enabling a mass balance to be carried out.	7. Product traceability records shall enable a forward and backward trace, including enabling a mass balance to be carried out.
8. Product traceability exercises shall be conducted at least annually and/or to customer requirements, and records are kept.	8. Product traceability exercises shall be conducted at least annually and/or to customer requirements, and records are kept.
1.12 Management of Product Recall and Withdrawal	
Level 2	Level 3
1. A product recall, withdrawal and mock recall procedure is documented and implemented. ³	1. A product recall, withdrawal and mock recall procedure is documented and implemented. ³
2. ESA, the state or territory food enforcement agency, Food Standards Australia New Zealand (FSANZ) and customer(s) are notified if a recall or withdrawal is required. ³ Notification in writing is required within 2 days (48 hours).	2. ESA, the state or territory food enforcement agency, Food Standards Australia New Zealand (FSANZ) and customer(s) are notified if a recall or withdrawal is required. ³ Notification in writing is required within 2 days (48 hours).

1.12 Management of Product Recall and Withdrawal	
Level 2	Level 3
3. Key staff have undertaken training in the recall/withdrawal procedure.	3. Key staff have undertaken training in the recall/withdrawal procedure.
4. Mock recall is conducted at least annually.	4. Mock recall is conducted at least annually.
	5. The root cause of a withdrawal or recall shall be determined, and details of investigations and any action taken is kept.
	6. At least one trained staff member and a deputy responsible for co-ordinating product withdrawal/recall shall be available during all business hours.

1.13 Saleable Shell Egg Production	
Level 2	Level 3
1. No shell eggs for sale or supply shall be cracked and/or dirty. Shell eggs shall be clean with no visible: • cracks • faecal matter • soil • any other foreign matter.	1. No shell eggs for sale or supply shall be cracked and/or dirty. Shell eggs shall be clean with no visible: • cracks • faecal matter • soil • or any other foreign matter.

1.13 Saleable Shell Egg Production	
Level 2	Level 3
Dry Cleaning Shell Eggs 2. If shell eggs are to be dry cleaned, the operator shall use: • a disposable dry towel/cloth, or • a clean, dry, sanitised cloth, or • other suitable material that does not compromise egg safety.	Dry Cleaning Shell Eggs 2. If shell eggs are to be dry cleaned, the operator shall use: • a disposable dry towel/cloth, or • a clean, dry, sanitised cloth, or • other suitable material that does not compromise egg safety and quality.
Wet Shell Egg Washing 3. Water used for washing shell eggs be potable (refer to Section 1.10). 4. Shell eggs shall not stand or soak in the wash water long enough to raise the internal temperature during the washing process. 5. Shell eggs shall be dried immediately after washing. 6. Equipment is cleaned and sanitised at least daily after use. 7. The washing procedure of shell eggs in Appendix 2 is to be followed and is to show that the process is effective. ³	Wet Shell Egg Washing 3. Water used for washing shell eggs shall be potable (refer to Section 1.10). 4. Shell eggs shall not stand or soak in the wash water long enough to raise the internal temperature during the washing process. 5. Shell eggs shall be dried immediately after washing. 6. Equipment is cleaned and sanitised at least daily after use. 7. The washing procedure and the validation of shell eggs in Appendix 2 is to be followed and is to show that the process is effective. ³
8. Detergents and sanitisers shall be suitable for shell egg washing and shall be used in accordance with manufacturer instructions.	8. Detergents and sanitisers shall be suitable for shell egg washing and shall be used in accordance with manufacturer instructions.
1.14 Inspection and In-process Testing of Shell Eggs and Egg Pulp	
Level 2	Level 3
1. All incoming shell eggs and egg pulp are checked for cleanliness, agreed specification and supplier approval status.	1. All incoming shell eggs and egg pulp are checked for cleanliness, agreed specification and supplier approval status.

1.14 Inspection and In-process Testing of Shell Eggs and Egg Pulp	
Level 2	Level 3
2. Shell eggs are inspected for cracks and defects by candling or other equivalent methods prior to packing. ³	2. Shell eggs are inspected for cracks and defects by candling or other equivalent methods prior to packing. ³
3. Quality checks are carried out according to Appendix 1 – Egg Specification (external factors at a minimum).	3. Quality checks are carried out according to Appendix 1 – Egg Specification.
4. Incoming egg pulp products are received from approved suppliers. Products shall comply with the relevant specification. Visual inspection shall be conducted to ensure that products are free from visible contamination.	4. Incoming egg pulp products are received from approved suppliers. Products shall comply with the relevant specification. Visual inspection shall be conducted to ensure that products are free from visible contamination.
5. In-process checks (e.g. candling, manual grading checks) for shell eggs shall be carried out according to the FSP or FSMS.	5. In-process checks (e.g. candling, manual grading checks) for shell eggs shall be carried out according to the HACCP Plan.
6. The oil that is used to oil shell eggs, and the ink used to stamp shell eggs, shall not contaminate the internal contents of the egg. Evidence of the suitability of the oil and ink is to be kept.	6. The oil that is used to oil shell eggs, and the ink used to stamp shell eggs, shall not contaminate the internal contents of the egg. Evidence of the suitability of the oil and ink is to be kept.
7. A documented and implemented shelf life assessment procedure is in place. The shelf-life testing procedure shall be based on the recommended storage temperatures. End of shelf life testing demonstrates that the product meets specified quality parameters and customer requirements (if applicable). Refer to Appendix 1 for quality criteria guidance. Shelf life verification shall consider the pack weight of the product at the end of shelf life to ensure that the label legal requirements are also met. Shelf life verification shall be conducted annually as a minimum.	7. A documented and implemented shelf life assessment procedure is in place. The shelf life testing procedure shall be based on the recommended storage temperatures. End of shelf life testing demonstrates that the product meets specified quality parameters and customer requirements. Refer to Appendix 1 for quality criteria guidance. Records shall demonstrate that the shelf life has been validated to a minimum of 110% of the stated shelf life (when it is a customer requirement). Shelf life verification shall consider the pack weight of the product at the end of shelf life to ensure that the label legal requirements are also met. Shelf life verification shall be conducted annually at a minimum.

1.14 Inspection and In-process Testing of Shell Eggs and Egg Pulp	
Level 2	Level 3
8. An annual verification of the washing process shall be conducted by <i>Salmonella</i> testing of the edible portion of the egg, on an annual basis.	8. An annual verification of the washing process shall be conducted by <i>Salmonella</i> testing of the edible portion of the egg, on an annual basis.
9. Legible and current standard operating procedures (SOPs), work instructions (WI), or alternative documentation provide instruction and detail to support the staff doing the task.	9. Legible and current standard operating procedures (SOPs), work instructions (WI), or alternative documentation provide instruction and detail to support the staff doing the task.

1.15 Packaging of Shell Eggs	
Level 2	Level 3
1. Only clean and uncracked shell eggs are packed and sold or supplied as shell eggs for human consumption. ³	1. Only clean and uncracked shell eggs are packed and sold or supplied as shell eggs for human consumption. ³
2. Packaging is suitable for its use and the prescribed shelf life of the shell eggs, and is stored properly prior to use to reduce any risk to product safety (e.g. in a separate storage room).	2. Packaging is suitable for its use and the prescribed shelf life of the shell eggs, and is stored properly prior to use to reduce any risk to product safety and quality (e.g. in a separate storage room).
3. A procedure to prevent contamination and damage of shell eggs during packing is documented and implemented.	3. A procedure to prevent contamination (including other allergens) and damage of shell eggs during packing is documented and implemented.
4. Grading Floors and equipment shall be kept in a hygienic condition and cleaned regularly.	4. Grading Floors and equipment shall be kept in a hygienic condition and cleaned regularly.
5. Shell eggs shall be dry before packing.	5. Shell eggs shall be dry before packing.
6. Finished product packaging for retail sale shall be clean, new and single use.	6. Finished product packaging for retail sale shall be clean, new and single use.
7. A register of packaging specifications and label approvals is kept.	7. A register of packaging specifications and label approvals is kept.

1.15 Packaging of Shell Eggs	
Level 2	Level 3
8. Room temperature of the Grading Floor shall be maintained or adjusted to minimise condensation on shell eggs within the relevant storage areas.	8. Room temperature of the Grading Floor shall be maintained or adjusted to minimise condensation on shell eggs within the relevant storage areas.
	9. Certificates of conformity and supplier approval documents are to be kept for all shell egg packaging, to confirm its suitability for use and supplier status.
	10. Obsolete packaging is visually identified and stored in a separate area, and systems are in place to prevent accidental use.
	11. Secure disposal methods of obsolete packaging are documented, and records of disposal are maintained for contract packed customers (i.e. retailers).

1.16 Equipment Calibration	
Level 2	Level 3
1. Equipment used to inspect, measure and/or test the product or process has a documented procedure to ensure that the equipment is accurate at the time of use.	1. Equipment used to inspect, measure and/or test the product or process has a documented procedure to ensure that the equipment is accurate at the time of use.
2. Equipment is calibrated at least annually using a recognised method, or as per the manufacturer's instructions.	2. Equipment is calibrated at least annually using a recognised method, or as per the manufacturer's instructions.
3. Calibration records are kept and shall include the: • date of calibration • method of calibration and results • name of the person calibrating the equipment.	3. Calibration records are kept and shall include the: • date of calibration • method of calibration and results • name of the person calibrating the equipment.

1.16 Equipment Calibration	
Level 2	Level 3
4. Where equipment has potentially become 'out of calibration' (e.g. when measuring equipment has been dropped), an assessment of the validity of previous inspection results, the likely impacts, and the appropriate corrective and preventive actions shall be carried out. Affected product shall be managed in accordance with Section 1.17.	4. Where equipment has potentially become 'out of calibration' (e.g. when measuring equipment has been dropped), an assessment of the validity of previous inspection results, the likely impacts, and the appropriate corrective and preventive actions shall be carried out. Affected product shall be managed in accordance with Section 1.17.
	5. A register of all such equipment is maintained, which includes: • identification/location • tolerance and accuracy required • calibration frequency and responsibility • calibration method or reference • operational checks required (e.g. start-up checks) to ensure continuing accuracy.

1.17 Control of Non-conforming Product and Dropped Product	
Level 2	Level 3
1. A procedure to ensure that non-conforming product/material is identified (including reworked) and not used or released, is documented and implemented . ²	1. A procedure to ensure that non-conforming product/material is identified (including reworked) and not used or released, is documented and implemented . ²
2. Incidents with a potential to cause a food safety hazard shall be recorded and reported. ²	2. Incidents with a potential to cause a food safety and quality hazard shall be recorded and reported. ²
3. Where unsaleable or non-conforming shell eggs, egg pulp or egg products are disposed of, this shall be done according to legislation, with documentation that enables full traceability,	3. Where unsaleable or non-conforming shell eggs, egg pulp or egg products are disposed of, this shall be done according to legislation, with documentation that enables full traceability,

1.17 Control of Non-conforming Product and Dropped Product	
Level 2	Level 3
and shall be authorised by the personnel specified in Section 1.3.³ Notification to ESA, customers or external authorities shall be conducted when a potential external food safety, welfare or environmental risk is identified.	and shall be authorised by the personnel specified in Section 1.3.³ Notification to ESA, customers or external authorities shall be conducted when a potential external food safety, quality, welfare or environmental risk is identified.
4. Rejected shell eggs and/or egg pulp shall not be used as animal feed unless they are further heat treated to eliminate any pathogens.	4. Rejected shell eggs and/or egg pulp shall not be used as animal feed unless they are further heat treated to eliminate any pathogens.

1.18 Final Inspection and Testing	
Level 2	Level 3
1. A procedure (including any specific tests required by customers) for the release of all quality assured finished product is documented and implemented. ³	1. A procedure (including any specific tests required by customers) for the release of all quality assured finished product is documented and implemented. ³
2. The person responsible for final product approval and release of the final product is identified in the procedure.	2. The person responsible for final product approval and release of the final product is identified in the procedure.
3. Records of all product released is kept.	3. Records of all product released is kept.
4. Third party laboratories shall be accredited to NATA or ISO17025 or IANZ for the relevant tests where available.	4. Third party laboratories shall be accredited to NATA or ISO17025 or IANZ for the relevant tests where available.
	5. Product assessment is carried out during and at the end of the best before date period.
	6. Finished shell egg products are tested at least annually for microbiological contamination. Additional testing may be conducted as required by the customer for:

1.18 Final Inspection and Testing	
Level 2	Level 3
	• pesticide residues • heavy metals • food additives • chemicals and contaminants.
	7. Retention samples are kept as per customer requirements.

1.19 Site Security	
Level 2	Level 3
1. The site or building is properly secured to prevent unauthorised access. Signs restricting access to the site or building are displayed.	1. The site or building is properly secured to prevent unauthorised access. Signs restricting access to the site or building are displayed.
2. All permanent, casual and temporary staff who need to enter into the Grading Floor shall undergo induction training on site security.	2. All permanent, casual and temporary staff who need to enter into the Grading Floor shall undergo induction training on site security.
3. All staff shall sign a declaration that they have been trained, understand and agree to comply with site security.	3. All staff shall sign a declaration that they have been trained, understand and agree to comply with site security.
4. Visitors and contractors shall comply with site security procedures and are not permitted to enter the Grading Floor without reading and agreeing to comply with site security requirements.	4. Visitors and contractors shall comply with site security procedures and are not permitted to enter the Grading Floor without reading and agreeing to comply with site security requirements.
5. A site visitor and contractors log is maintained for all visitors and contractors, to prevent any entry of unauthorised personnel. A record is kept and shall include: • date • name and business	5. A site visitor and contractors log is maintained for all visitors and contractors, to prevent any entry of unauthorised personnel. A record is kept and shall include: • date • name and business

1.19 Site Security	
Level 2	Level 3
• poultry, bird, livestock and/or Grading Floor or egg packing facility contact in last 48 hours • recent overseas travel • any illness in the past 48 hours • reason for visit/who visiting • time in/time out • vehicle registration number (if applicable) • name and signature of visitor/contractor • loose personal items that are taken on to the floor (e.g. mobile phones).	• poultry, bird, livestock and/or Grading Floor or egg packing facility contact in last 48 hours • recent overseas travel • any illness in the past 48 hours • reason for visit/who visiting • time in/time out • vehicle registration number (if applicable) • name and signature of visitor/contractor • loose personal items that are taken on to the floor (e.g. mobile phones).
6. Visitors and contractors entering the Grading Floor shall be accompanied by an authorised staff representative at all times.	6. Visitors and contractors entering the Grading Floor shall be accompanied by an authorised staff representative at all times.
7. Staff, contractors and visitors entering the Grading Floor are visually clean. Protective clothing is provided by the facility when required.	7. Staff, contractors and visitors entering the Grading Floor are visually clean. Protective clothing is provided by the facility when required.
8. A site map is documented and maintained. The map identifies: • site boundaries and areas • buildings • staff facilities (changing rooms, toilets, canteens and smoking areas) • rooms • gas • electricity • emergency routes • access point and routes of movement for personnel	8. A site map is documented and maintained. The map identifies: • site boundaries and areas • buildings • staff facilities (changing rooms, toilets, canteens and smoking areas) • rooms • gas • electricity • emergency routes • access point and routes of movement for personnel

1.19 Site Security	
Level 2	Level 3
• access points and routes of movement for raw materials (including packaging) • routes for the removal of wastes • drains, showing the direction of flow • rework and process flow.	• access points and routes of movement for raw materials (including packaging) • routes for the removal of wastes • drains, showing the direction of flow • rework and process flow.
9. A re-entry procedure to production areas after an evacuation exit is documented and maintained.	9. A re-entry procedure to production areas after an evacuation exit is documented and maintained.
10. Site security controls are reviewed at least annually.	10. Site security controls are reviewed at least annually.

1.20 Cleaning and Sanitation	
Level 2	Level 3
1. A cleaning and sanitation schedule is documented and implemented for the exterior and interior of the Grading Floor, all food contact equipment including trays, flats, pallets, drains, storage and transport facilities. The program shall include: • the frequency and method of cleaning (including WHS safety hazards) • the person(s) responsible for cleaning • what is to be cleaned • how it is to be cleaned (chemicals and concentrations) • cleaning work instructions. • Evidence of testing being carried out to validate the effectiveness of the cleaning and sanitisation program	1. A cleaning and sanitation schedule is documented and implemented for the exterior and interior of the Grading Floor, all food contact equipment including trays, flats, pallets, drains, storage and transport facilities. The program shall include: • the frequency and method of cleaning (including WHS safety hazards) • the person(s) responsible for cleaning • what is to be cleaned • how it is to be cleaned (chemicals and concentrations) • cleaning work instructions. • Evidence of testing being carried out to validate the effectiveness of the cleaning and sanitisation program

1.20 Cleaning and Sanitation	
Level 2	Level 3
2. Prior to reusing cardboard or plastic egg flats/fillers which have come from other farms or egg grading floors: - cardboard egg flats shall be heat sanitised - plastic egg flats and fillers shall be disinfected - pallets shall be cleaned to remove all visible organic matter - All are to be stored in an area which is not a potential habitat for rodents	2. Prior to reusing cardboard or plastic egg flats/fillers which have come from other farms or egg grading floors: - cardboard egg flats shall be heat sanitised - plastic egg flats and fillers shall be disinfected - pallets shall be cleaned to remove all visible organic matter - All are to be stored in an area which is not a potential habitat for rodents
3. A designated person shall: - carry out pre-operational inspections - maintain a record of verification of the effectiveness of the cleaning and sanitation program. ²	3. A designated person shall: - complete cleaning checklists (signed off by the operator, and signed/verified by a supervisor) - carry out pre-operational inspections - maintain a record of verification of the effectiveness of the cleaning and sanitation program (e.g. through visual inspection and swab testing). ²
4. Contract cleaners have a contract or written service agreement in place, with full specifications and detailed relevant training requirements. ²	4. Contract cleaners have a contract or written service agreement in place, with full specifications and detailed relevant training requirements. ²
5. Hoses used for cleaning activities are: - clean - always kept off the floor when not in use.	5. Hoses used for cleaning activities are: - clean - always kept off the floor when not in use.
	6. Following maintenance, a cleaning and inspection protocol shall be implemented and conducted by a competent person.

1.20 Cleaning and Sanitation	
Level 2	Level 3
	7. Cleaning staff shall be trained in individual cleaning procedures, and the application and use of chemicals and equipment.
	8. Where clean-in-place (CIP) systems are in use for processing of egg products, they shall demonstrate: • effective segregation of product lines from cleaning lines • effective CIP cleaning processes through validation • that an annual review of the CIP system shall be conducted.

1.21 Pest Management	
Level 2	Level 3
1. A documented and implemented pest management program includes controls for: • insects • rodents • animals.	1. A documented and implemented pest management program includes controls for: • insects • rodents • animals.
2. The pest management program includes: • responsibilities • procedures • monitoring activities • bait station map.	2. The pest management program includes: • responsibilities • procedures • monitoring activities • bait station map.
3. Copies of SDSs for all pest management chemicals used on site are held, and their currency maintained.	3. Copies of SDSs for all pest management chemicals used on site are held, and their currency maintained.

1.21 Pest Management	
Level 2	Level 3
4. The pest management provider shall meet legal requirements, and be licensed where required.	4. The pest management provider shall meet legal requirements, and be licensed where required.
5. Bait station map includes all bait stations (internal and external) and insect traps/insect UV light attracting units fitted with sticky pads.	5. Bait station map includes all bait stations (internal and external) and insect traps/insect UV light attracting units fitted with sticky pads.
6. Bait stations are: • clearly identified • handled in a safe manner • secured • tamperproof • checked against the map for positioning • in working condition.	6. Bait stations are: • clearly identified • handled in a safe manner • secured • tamperproof • checked against the map for positioning • in working condition.
7. Where temporary bait stations are used, these are noted in the pest control log or service report upon both placement and removal.	7. Where temporary bait stations are used, these are noted in the pest control log or service report upon both placement and removal.
8. Bait stations are placed according to the manufacturer's recommendations or risk assessment, where they do not expose shell eggs, egg pulp, egg products or water to risks of contamination. Toxic baits shall not be used in egg or egg product processing or storage areas.	8. Bait stations are placed according to the manufacturer's recommendations or risk assessment, where they do not expose shell eggs, egg pulp, egg products or water to risks of contamination. Toxic baits shall not be used in egg or egg product processing or storage areas, and shall be used in accordance with customer requirements.
9. Baiting supplies are kept locked if stored on site (see also the requirements for chemical storage at Section 1.27).	9. Baiting supplies are kept locked if stored on site (see also the requirements for chemical storage at Section 1.27).

1.21 Pest Management	
Level 2	Level 3
10. Routine checks of bait stations are conducted at a frequency determined by a documented risk assessment. Dead rodents are collected and disposed of in a timely manner.	10. Routine checks of bait stations are conducted at a frequency determined by a documented risk assessment. Dead rodents are collected and disposed of in a timely manner.
11. Insect UV light attracting units, fitted with shatterproof tubes and sticky pads, are located away from egg packing areas, packaging equipment and operations.	11. Insect UV light attracting unit fitted with shatterproof tubes and sticky pads, are located away from egg packing areas, packaging equipment and operations.
12. Employees understand and recognise the signs of pest activity and report any pest activity to site management.	12. Employees understand and recognise the signs of the pest activity signs and report any pest activity to site management.
	13. The findings of pest control inspections are assessed and analysed for trends, at least annually or in the event of an infestation.

1.22 Maintenance	
Level 2	Level 3
1. A preventive maintenance program for equipment to minimise the risk of contaminating shell eggs, egg pulp or egg products, and that defines the operation of the equipment, is documented and implemented. The program describes: • areas/equipment • details of maintenance • frequency of maintenance • name of the person responsible for ensuring that maintenance is completed.	1. A preventive maintenance program for equipment to minimise the risk of contaminating shell eggs, egg pulp or egg products, and that defines the operation of the equipment, is documented and implemented. The program describes: • areas/equipment • details of maintenance • frequency of maintenance • name of the person responsible for ensuring that maintenance is completed.

1.22 Maintenance	
Level 2	Level 3
2. All external maintenance personnel shall comply with the company hygiene procedures before starting work. A record is kept.	2. All external maintenance personnel shall comply with the company hygiene procedures before starting work. A record is kept.
3. Maintenance procedures shall not compromise food safety or the hygienic procedures for shell eggs, egg pulp or egg products.	3. Maintenance procedures shall not compromise food safety, food quality or the hygienic procedures the shell eggs, egg pulp or egg products.
4. Tools and equipment brought into the egg grading area shall be kept clean and controlled in a manner that minimises any potential contamination.	4. Tools and equipment brought into the egg grading area shall be kept clean and controlled in a manner that minimises any potential contamination.
5. A post-maintenance process to ensure that the tools, equipment and materials used are accounted for before restarting production.	5. A post-maintenance process to ensure that the tools, equipment and materials used are accounted for before restarting production.
6. Cleaning is only carried out post-maintenance, where there is no risk of contamination of shell eggs, egg pulp or egg products.	6. Cleaning is only carried out post-maintenance, where there is no risk of contamination of shell eggs, egg pulp or egg products.
7. Materials that come in contact with production equipment (e.g. lubricating oil) shall not cause contamination of the shell eggs, egg pulp or egg products. If the material is of a known allergen status, it shall not come in contact directly or indirectly with shell eggs, egg pulp or egg products.	7. Materials that come in contact with production equipment (e.g. lubricating oil) shall not cause contamination of the shell eggs, egg pulp or egg products. If the material is of a known allergen status, it shall not come in contact directly or indirectly with shell eggs, egg pulp or egg products.

1.23 Foreign Object Control	
Level 2	Level 3
1. Brittle objects (i.e. glass, some plastics, ceramic and/or similar materials) are removed from the Grading Floor and storage	a. Brittle objects (i.e. glass, some plastics, ceramic and/or similar materials) are removed from the Grading Floor and storage

1.23 Foreign Object Control	
Level 2	Level 3
areas. Where this is not possible, precautions are taken to ensure that these materials do not contaminate shell eggs, egg pulp or egg products.	areas. Where this is not possible, precautions are taken to ensure that these materials do not contaminate shell eggs, egg pulp or egg products.
2. Wooden pallets and pallet debris shall be kept clean and controlled to prevent chemical and physical contamination risk.	2. Wooden pallets and pallet debris shall be kept clean and controlled to prevent chemical and physical contamination risk.
	3. A register documenting all brittle objects (glass, some plastics and/or ceramics) within the processing area is kept.
	4. Staff are to report the presence, or the potential for presence, of foreign objects in the processing area(s).
	5. A documented procedure covering the breakage of all glass/hard plastics, ceramics, metal control and foreign objects shall be implemented. Breakage controls shall be implemented in accordance with specific customer requirements (if applicable).
1.24 Exterior Structure and Grounds	
Level 2	Level 3
1. The building and surrounds are designed, constructed and suitably maintained to eliminate potential pest breeding sites and minimise the risk of contaminating shell eggs, egg pulp or egg products.	1. The building and surrounds are designed, constructed and suitably maintained to eliminate potential pest breeding sites and minimise the risk of contaminating shell eggs, egg pulp or egg products.
2. Any unused buildings, service buildings, equipment, and similar are well maintained, in a clean state, and free from debris and pests.	2. Any unused buildings, service buildings, equipment, and similar are well maintained, in a clean state and free from debris and pests.

1.24 Exterior Structure and Grounds	
Level 2	Level 3
3. Exterior finishes, including the roofs and gutters of the premises are designed, constructed, and maintained to: • prevent rain access • prevent leaking roofs • prevent water pooling • maintain comfortable temperatures for staff • ensure product safety of shell eggs, egg pulp or egg products • prevent debris and weeds.	3. Exterior finishes, including the roofs and gutters of the premises are designed, constructed, and maintained to: • prevent rain access • prevent leaking roofs • prevent water pooling • maintain comfortable temperatures for staff • ensure product safety and quality of shell eggs, egg pulp or egg products • prevent debris and weeds.
4. Vents from drains, sewers and rainwater drain pipes are located outside of the plant to minimise the risk of contaminating shell eggs, egg pulp or egg products.	4. Vents from drains, sewers and rainwater drain pipes are located outside of the plant to minimise the risk of contaminating shell eggs, egg pulp or egg products.
5. Ventilation systems are designed, constructed and maintained to: • prevent air flowing from contaminated areas to clean areas • prevent condensation on eggshells.	5. Ventilation systems are designed, constructed and maintained to: • prevent air flowing from contaminated areas to clean areas • prevent condensation on eggshells.

1.25 Entry to Egg Grading Area	
Level 2	Level 3
1. A procedure on good hygiene practices at the entry and exit from all Grading and Packing Floor areas is documented and implemented (see also requirements in 1.33 relating to clothing).	1. A procedure on good hygiene practices at the entry and exit from all Grading and Packing Floor areas is documented and implemented (see also requirements in 1.33 relating to clothing).
2. Entry points into the Grading Floors and egg processing areas shall:	2. Entry points into the Grading Floors and egg processing areas shall:

1.25 Entry to Egg Grading Area	
Level 2	Level 3
• be equipped with warm running water, liquid soap and hand sanitiser • have disposable paper towels and a bin for used paper towels, or other suitable means for effective hand drying • visibly display hand washing instructions.	• have non-hand operated washing taps • be equipped with warm running water, liquid soap and hand sanitiser • have disposable paper towels and a bin for used paper towels, or other suitable means for effective hand drying • visibly display hand washing instructions.

1.26 Interior Structure and Premises	
Level 2	Level 3
1. The Grading Floor has adequate area for the volume of work carried out, and has all the necessary equipment to ensure the proper handling of shell eggs, egg pulp or egg products.	1. The Grading Floor has adequate area for the volume of work carried out, and has all the necessary equipment to ensure the proper handling of shell eggs, egg pulp or egg products.
2. Ancillary rooms (e.g. storage and grading rooms, food stores, egg stores, changing rooms, break rooms, toilets and other stores) are of sound structure, individually separated with appropriately sealed doors. Rooms where saleable eggs are exposed, shall be kept closed to the outdoors during production, after cleaning and during sanitation.	2. Ancillary rooms (e.g. storage and grading rooms, food stores, egg stores, changing rooms, break rooms, toilets and other stores) are of sound structure, individually separated with appropriately sealed doors. Rooms where saleable eggs are exposed, shall be kept closed to the outdoors during production, after cleaning and during sanitation.
3. Pipes, pipework, lagging, electrical cables and the like shall be clean, secured, properly constructed, and be to of an approved standard.	3. Pipes, pipework, lagging, electrical cables and the like shall be clean, secured, properly constructed, and be to of an approved standard.
4. Working surfaces that come in contact with shell eggs, egg pulp or egg products are clean and maintained to ensure that they do not contaminate final product.	4. Working surfaces that come in contact with shell eggs, egg pulp or egg products are clean and maintained to ensure that they do not contaminate final product.

1.26 Interior Structure and Premises	
Level 2	Level 3
5. Service holes into the ceiling are sealed and the roof space shall be accessible for inspection and service access, to minimise contamination and pest harbourage.	5. Service holes into the ceiling are sealed and the roof space shall be accessible for inspection and service access, to minimise contamination and pest harbourage.
6. Floors shall be clean and free from the accumulation of water and/or debris in corners or in areas hidden by machinery.	6. Floors shall be clean and free from the accumulation of water and/or debris in corners or in areas hidden by machinery.
7. Rubber mats or plastic meshes if used, are cleaned and maintained to ensure that they do not contaminate shell eggs, egg pulp or egg products.	7. Rubber mats or plastic meshes if used, are cleaned and maintained to ensure that they do not contaminate shell eggs, egg pulp or egg products.
8. Lighting on Grading Floor: • is adequate for the tasks performed • does not distort the colour of shell eggs, if colour is needed for assessment.	8. Lighting on Grading Floor: • is adequate for the tasks performed • does not distort the colour of shell eggs, if colour is needed for assessment.
9. Doors (excluding emergency doors), door frames and windows are designed and constructed to prevent: • pests entering the facility • odours and dust from entering.	9. Doors (excluding emergency doors), door frames and windows are designed and constructed to prevent: • pests entering the facility • odours and dust from entering.
10. Doors and windows are constructed from shatterproof material. If glass or hard plastic panels are present they should be protected to minimise risk of contaminating shell eggs, egg pulp or egg products.	10. Doors and windows are constructed from shatterproof material. If glass or hard plastic panels are present they should be protected (i.e. laminated or similar) to minimise risk of contaminating shell eggs, egg pulp or egg products.
11. Drains, wall surfaces, ceilings, girders, floors and overhead pipework are designed, constructed and maintained to: • prevent ponding in areas where shell eggs, egg pulp or egg products are handled and stored • prevent pests and odour entering the facility • enable regular cleaning	11. Drains, wall surfaces, ceilings, girders, floors and overhead pipework are designed, constructed and maintained to: • prevent ponding in areas where shell eggs, egg pulp or egg products are handled and stored • prevent pests and odour entering the facility • enable regular cleaning

1.26 Interior Structure and Premises	
Level 2	Level 3
not contaminate shell eggs, egg pulp or egg products.	not contaminate shell eggs, egg pulp or egg products.
12. Drainage channels that are crossing personnel working areas and passageways shall be protected with removable covers to enable cleaning.	12. Drainage channels that are crossing personnel working areas and passageways shall be protected with removable covers to enable cleaning.
13. Equipment, clean pallets, and other materials stored in the Grading Floor are stored in a manner to prevent contamination.	13. Equipment, clean pallets, and other materials stored in the Grading Floor are stored in a manner to prevent contamination.
	14. Drainage from any on-site laboratories shall be designed to exit the building before joining up with other waste systems to minimise possible risk of contamination of the egg packing facility.
14. Pallet racks are designed, constructed and suitably maintained to minimise contamination and pest harbourage, and enable access for cleaning (e.g. off the floor).	15. Pallet racks are designed, constructed and suitably maintained to minimise contamination and pest harbourage, and enable access for cleaning (e.g. off the floor).

1.27 Chemicals and Cleaning Materials	
Level 2	Level 3
1. Chemicals are purchased from suppliers that are managed in accordance with the approved supplier requirements specified in Section 1.9.	1. Chemicals are purchased from suppliers that are managed in accordance with the approved supplier requirements specified in Section 1.9.
2. Cleaning equipment and chemical storage areas are: located and constructed to minimise the risk of contaminating shell eggs, egg pulp or egg products directly or indirectly	2. Cleaning equipment and chemical storage areas are: located and constructed to minimise the risk of contaminating shell eggs, egg pulp or egg products directly or indirectly

1.27 Chemicals and Cleaning Materials	
Level 2	Level 3
- structurally sound, adequately lit and constructed to protect chemicals from direct sunlight and weather exposure - equipped with a spill kit to contain and manage chemical spills - secured and lockable, with access restricted to authorised staff.	- structurally sound, adequately lit and constructed to protect chemicals from direct sunlight and weather exposure - equipped with a spill kit to contain and manage chemical spills - secured and lockable, with access restricted to authorised staff.
3. Chemicals are stored in designated and separate areas for each category of chemical, and for chemicals awaiting disposal.	3. Chemicals are stored in designated and separate areas for each category of chemical, and for chemicals awaiting disposal.
4. Chemicals are stored in original containers according to the directions on the container label. If a chemical is transferred to another container for storage purposes, the new container is a clean chemical container and a copy of the chemical label is applied to the new container. Diluted chemicals shall be labelled with the chemical name and the dilution rate.	4. Chemicals are stored in original containers according to the directions on the container label. If a chemical is transferred to another container for storage purposes, the new container is a clean chemical container and a copy of the chemical label is applied to the new container. Diluted chemicals shall be labelled with the chemical name and the dilution rate.
5. All chemicals used are selected based on suitability for use and best efficacy for the specific process. Chemicals shall be used in accordance with label instructions.	5. All chemicals used are selected based on suitability for use and best efficacy for the specific process. Chemicals shall be used in accordance with label instructions.
6. All chemicals purchased are recorded in a chemical inventory. A record is kept and shall include: - date received - place of purchase - name of chemical - batch number (where available) - expiry date or date of manufacture - quantity used.	6. All chemicals purchased are recorded in a chemical inventory. A record is kept and shall include: - date received - place of purchase - name of chemical - batch number (where available) - expiry date or date of manufacture - quantity used.

1.27 Chemicals and Cleaning Materials	
Level 2	Level 3
7. Staff authorised to store, handle, apply and dispose of chemicals have been trained.	7. Staff authorised to store, handle, apply and dispose of chemicals have been trained.

1.28 Waste Management and Disposal	
Level 2	Level 3
1. A program for the management and disposal of all organic and inorganic waste material in accordance with relevant legislation is documented and implemented. ²	1. A program for the management and disposal of all organic and inorganic waste material in accordance with relevant legislation is documented and implemented. ²
2. Waste containers (including skips/compactors) are provided, appropriate for use, clearly identified and emptied on a regular basis. External waste containers for organic matter shall have a cover/lid.	2. Waste containers (including skips/compactors) are provided, appropriate for use, clearly identified and emptied on a regular basis. External waste containers for organic matter shall have a cover/lid.
3. Waste disposal is appropriate for the type of waste generated (including waste eggs, packaging material and consumables).	3. Waste disposal is appropriate for the type of waste generated (including waste eggs, packaging material and consumables).
4. Waste storage and disposal sites are located to minimise the risk of contaminating shell eggs, egg pulp or egg products, and are clearly identified and kept clean and tidy.	4. Waste storage and disposal sites are located to minimise the risk of contaminating shell eggs, egg pulp or egg products, and are clearly identified and kept clean and tidy.
5. Liquid waste is removed from the Grading Floor continuously, or held in a designated storage area in lidded containers prior to disposal.	5. Liquid waste is removed from the Grading Floor continuously, or held in a designated storage area in lidded containers prior to disposal.

1.29 Storage and Transport of Eggs and Egg Pulp	
Level 2	Level 3
1. Shell egg or egg pulp stock rotation is managed.	1. A documented and implemented stock rotation procedure is in place with records showing shell egg or egg pulp stock, and materials rotation is managed.
2. All egg products are transported in clean transport, free from odours.	2. A transport and loading inspection procedure is documented and implemented. All egg products are transported in clean transport, free from odours.
3. Shell eggs are stored and transported (including by a third party) in the range of 4°C to 18°C to minimise surface condensation or contamination. A minimum and maximum temperature record is kept.	3. Shell eggs are stored and transported (including by a third party) in the range of 4°C to 18°C to minimise surface condensation or contamination. A minimum and maximum temperature record is kept.
4. Refrigerated storage/transport is maintained (i.e. once refrigerated, shell eggs shall not be stored/transported in ambient conditions).	4. Refrigerated storage/transport is maintained (i.e. once refrigerated, shell eggs shall not be stored/transported in ambient conditions).
5. Chilled raw liquid egg product (raw egg pulp) is transported and stored at less than 5°C.	5. Chilled raw liquid egg product (raw egg pulp) is transported and stored at less than 5°C.
6. Frozen liquid egg (egg pulp) is transported and stored at -18°C or below.	6. Frozen liquid egg (egg pulp) is transported and stored at -18°C or below.
7. Dried egg products are stored in a cool, dry place.	7. Dried egg products are stored in a cool, dry place.
8. Transport of shell eggs, egg pulp and egg products is undertaken by licensed food vehicle.	8. Transport of shell eggs, egg pulp and egg products is undertaken by licensed food transporters, and approved under the approved supplier requirements specified in Section 1.9.
	9. Incidents of vehicle or controlled temperature equipment breakdown are recorded and corrective action documented,

1.29 Storage and Transport of Eggs and Egg Pulp	
Level 2	Level 3
	including the outcomes for any product that may have been affected.

1.30 Personal Health and Hygiene	
Level 2	Level 3
1. A personal health and hygiene procedure for all personnel onsite, including contractors, and visitors is documented and implemented. ²	1. A personal health and hygiene procedure for all personnel onsite, including contractors, and visitors is documented and implemented. ²
2. Any person who comes in contact with shell eggs, egg pulp or egg products shall immediately report - any illness or symptoms, and - their causes to the owner, business operator or supervisor, to prevent contamination of the final product.	2. Any person who comes in contact with shell eggs, egg pulp or egg products shall immediately report - any illness or symptoms, and - their causes to the owner, business operator or supervisor, to prevent contamination of the final product.
3. Where a person's health poses a possible risk to food safety, the affected person should be removed from the food handling area until deemed safe for them to return. Expert medical advice shall be sought where required.	3. Where a person's health poses a possible risk to food safety, the affected person should be removed from the food handling area until deemed safe for them to return. Expert medical advice shall be sought where required.
4. Visitors/contractors shall comply with the personal health and hygiene procedure before entering the Grading Floor.	4. Visitors/contractors shall comply with the personal health and hygiene procedure before entering the Grading Floor.
	5. Compliance with the personal health and hygiene procedure is monitored and records are kept.

1.31 First Aid	
Level 2	Level 3
1. One staff member is trained in first aid procedures, and a first aid kit is available.	1. One staff member is trained in first aid procedures, and a first aid kit is available.
2. Cuts, sores and grazes shall be completely covered with a waterproof dressing.	2. Cuts, sores and grazes shall be completely covered with a blue coloured adhesive dressing. In addition to the first aid dressing strip, waterproof finger stalls or waterproof gloves shall be worn.

1.32 Personal Hygiene	
Level 2	Level 3
1. A documented personal hygiene procedure shall be developed and documented based on risk. This shall include the following requirements, as a minimum: • perfume or aftershave shall not be worn • jewellery shall not be worn (with the exception of a plain wedding band or medical ID bracelet) • false fingernails, false eyelashes and nail polish are not permitted • fingernails shall be kept clean and short • rings and studs on exposed parts of the body shall not be worn • food shall not be stored or consumed in egg handling or storage areas.	1. A documented personal hygiene procedure shall be developed and documented based on risk. This shall include the following requirements, as a minimum: • perfume or aftershave shall not be worn • jewellery shall not be worn (with the exception of a plain wedding band or medical ID bracelet) • false fingernails, false eyelashes and nail polish are not permitted • fingernails shall be kept clean and short • rings and studs on exposed parts of the body shall not be worn • food shall not be stored or consumed in egg handling or storage areas. The personal hygiene procedure shall also take into account any specific customer requirements (if applicable).
2. Non-phenolic and non-perfumed cleansers and sanitisers are available for use by staff, contractors and visitors.	2. Non-phenolic and non-perfumed cleansers and sanitisers are available for use by staff, contractors and visitors.

1.33 Clothing and Locker Rooms	
Level 2	Level 3
1. All staff, contractors and visitors shall comply with the personal hygiene policy for both packing and grading, and processing of egg products (if applicable).	1. All staff, contractors and visitors shall comply with the personal hygiene policy for both packing and grading, and processing of egg products (if applicable).
2. Where protective clothing is provided, a procedure for the management of contaminated clothing shall be implemented. Used protective clothing shall be separated from clean clothing.	2. Where protective clothing is provided, a procedure for the management of contaminated clothing shall be implemented. Used protective clothing shall be separated from clean clothing.
	3. Where a contract laundry is used, it shall be subject to supplier approval and monitoring.
3. Where protective clothing is provided and worn on the Grading Floor, it will not be worn outside, and shall not be worn inside toilets. Protective clothing for outdoor jobs is not worn in egg storage or handling areas.	4. Where protective clothing is provided and worn on the Grading Floor, it will not be worn outside, and shall not be worn inside toilets. Protective clothing for outdoor jobs is not worn in egg storage or handling areas.

1.34 Staff Facilities	
Level 2	Level 3
1. Toilets, including office toilets, shall: • be located to minimise the risk of contaminating shell eggs, egg pulp or egg products, and to maximise accessibility • be kept clean, well ventilated, and regularly maintained and serviced • be designed to ensure hygienic removal of waste and to minimise the risk of contaminating shell eggs, egg pulp or egg products directly or indirectly • be equipped with warm running water, liquid soap and hand sanitiser • have disposable paper towels and a bin for used paper towels, or other suitable means for effective hand drying • have hand washing instructions visibly displayed.	1. Toilets, including office toilets, shall: • be located to minimise the risk of contaminating shell eggs, egg pulp or egg products, and to maximise accessibility • be kept clean, well ventilated, and regularly maintained and serviced • be designed to ensure hygienic removal of waste and to minimise the risk of contaminating shell eggs, egg pulp or egg products directly or indirectly • have non-contact operated hand washing taps • be equipped with warm running water, liquid soap and hand sanitiser • have disposable paper towels and a bin for used paper towels, or other suitable means for effective hand drying • have hand washing instructions visibly displayed.
2. Staff, contractors and visitors are allowed to eat, drink and smoke only in designated areas.	2. Staff, contractors and visitors are allowed to eat, drink and smoke only in designated areas.

1.35 Training/Skills and Knowledge	
Level 2	Level 3
1. A management representative(s) is responsible for identifying and coordinating the training needs of the business.	1. A management representative(s) is responsible for identifying and coordinating the training needs of the business.
2. A review of training is conducted at least annually or when tasks and/or staff change.	2. A review of training including the training skills matrix, describing who has been trained in relevant skills, is conducted at least annually or when tasks and/or staff change.

1.35 Training/Skills and Knowledge	
Level 2	Level 3
3. All staff (permanent and temporary) shall receive basic food safety training before commencing their employment.	3. All staff (permanent and temporary) shall receive basic food safety training before commencing their employment.
4. All staff in contact with shell eggs, egg pulp or egg products shall receive job specific training in areas including: • GMP and GHP • food regulations/Food Standards Code • identifying food hazards and taking steps to minimise them, as stated in the FSP or FSMS • specific monitoring responsibilities which impact food safety and regulatory compliance.	4. All staff in contact with shell eggs, egg pulp or egg products shall receive job specific training in areas including: • GMP and GHP • Allergen management • food regulations/Food Standards Code • critical steps in the HACCP plan • customer specifications and process efficiency • specific monitoring responsibilities which impact food safety, quality, customer requirements or regulatory compliance • allergen management.
5. Training is provided in the relevant language for staff, or pictorially.	5. Training is provided in the relevant language for staff, or pictorially.
6. Staff training and competency shall be commensurate with risk.	6. All staff shall have an understanding of the facility's HACCP. Staff training and competency shall be commensurate with risk.
7. A record of internal and external training is kept and shall include: • name and signature of the trainee • name of the trainer or training provider • topic of training (includes refresher training) • date of training and expiry date (where applicable) • competency required and/or achieved.	7. A record of internal and external training is kept and shall include: • name and signature of the trainee • name of the trainer or training provider • topic of training (includes refresher training) • date of training and expiry date (where applicable) • competency required and/or achieved.

1.36 Crisis/Business Continuity Plan	
Level 2	Level 3
NA	1. A documented crisis/business continuity plan for any likely incident that would impact food safety, legislative obligations or product quality, is in place. 2. The crisis/business continuity plan is tested and reviewed at least annually, on different crisis scenarios on each occasion. 3. A post-incident management briefing is carried out and documented, in both real and test scenarios.
1.37 Allergen Management	
Level 2	Level 3
NA	1. All materials on site are reviewed for known allergens. 2. If allergens are identified, an allergen management plan is documented and shall include: • a list of all raw materials and/or produce containing allergens • how these products are used, stored and handled • control measures to prevent cross-contamination. 3. If allergens are identified, cleaning procedures shall be designed to effectively reduce the level of cross-contamination to an acceptable level. The cleaning methodology shall be validated on at least an annual basis.

1.38 Processing Egg Products (if applicable)	
Level 2	Level 3
1. A procedure for the processing of egg products is documented and implemented.	1. A procedure for the processing of egg products is documented and implemented.
2. Egg products are processed by pasteurisation (refer Appendix 3) or an equivalent process supported by a verified risk assessment. Records are kept.	2. Egg products are processed by pasteurisation (refer Appendix 3) or an equivalent process supported by a verified risk assessment. Records are kept.
3. Where eggs are cracked, or the membrane is ruptured but the egg is not leaking, the eggs shall only be used after pasteurisation, or an equivalent verified process, for egg products.	3. Where eggs are cracked, or the membrane is ruptured but the egg is not leaking, the eggs shall only be used after pasteurisation, or an equivalent verified process, for egg products.
4. Where eggs undergo centrifuge, or any processes involving the crushing of the whole egg to obtain egg pulp or white from empty shells, the resulting products are only used after pasteurisation or an equivalent verified process. Dirty eggs shall not be used in centrifuge products.	4. Where eggs undergo centrifuge, or any processes involving the crushing of the whole egg to obtain egg pulp or white from empty shells, the resulting products are only used after pasteurisation or an equivalent verified process. Dirty eggs shall not be used in centrifuge products.
5. A process to remove physical contamination from finished product shall be implemented.	5. A process to remove physical contamination from finished product shall be implemented.
6. Additives added to egg products are free from contaminants, and are added before their use by dates.	6. Additives added to egg products are free from contaminants, and are added before their use by dates. Finished product shelf life shall not exceed the raw material shelf life, unless validation data indicate that finished product quality and safety are not compromised.
7. Pasteurised and dried egg products are stored separately from raw products.	7. Pasteurised and dried egg products are stored separately from raw products.
8. Egg products are chilled to <5°C or frozen to -18°C after treatment.	8. Egg products are chilled to <5°C or frozen to -18°C after treatment.

1.38 Processing Egg Products (if applicable)	
Level 2	Level 3
9. Dried egg products are pasteurised or subjected to an equivalent verified process before drying.	9. Dried egg products are pasteurised or subjected to an equivalent verified process before drying.
10. Testing for microbial load in finished egg products demonstrates compliance for: • <i>Salmonella</i>: Not detected in 25 g of product. The frequency of testing shall be based on risk, or as required to meet customer requirements. Testing shall be conducted at least annually.	10. Testing for microbial load in finished egg products demonstrates compliance for: • <i>Salmonella</i>: Not detected in 25 g of product. The frequency of testing shall be based on risk, or as required to meet customer requirements. Testing shall be conducted at least annually.
	11. Protective clothing used in egg processing facilities may be laundered externally or internally. Where internal laundering is used, the process shall be validated. Where a contract laundry is used, it shall be subject to supplier approval and monitoring.
11. Protective clothing shall be worn prior to entry to the processing of egg products area. Protective clothing shall not be worn without hair nets or beard nets (if applicable).	12. Protective clothing shall be worn prior to entry to the processing of egg products area. Protective clothing shall not be worn without hair nets or beard nets (if applicable).
12. Staff (including contractors) and visitors entering the egg processing area shall cover head hair, including facial hair to prevent contamination of egg products.	13. Staff (including contractors) and visitors entering the egg processing area shall cover head hair, including facial hair to prevent contamination of egg products.
1.39 Packaging of Egg Products	
Level 2	Level 3
1. Egg products are packed in clean and sanitised returnable containers, or new containers or bags. ³	1. Egg products are packed in clean and sanitised returnable containers, or new containers or bags. ³
2. Empty containers are visually inspected before filling to ensure that they are clean.	2. Empty containers are visually inspected before filling to ensure that they are clean.

1.39 Packaging of Egg Products	
Level 2	Level 3
3. Egg products are filled into containers in a closed line system. If large vats are used, a pipe is inserted through a lid.	3. Egg products are filled into containers in a closed line system. If large vats are used, a pipe is inserted through a lid.
4. Staff shall not contaminate the egg product when the container or bags are filled.	4. Staff shall not contaminate the egg product when the container or bags are filled.
5. Filled egg container or bags are sealed immediately and are chilled to <5°C or frozen to -18°C.	5. Filled egg container or bags are sealed immediately and are chilled to <5°C or frozen to -18°C.
6. Records are kept.	6. Records are kept.

APPENDIX 1

Shell Egg Specification

1. Egg Grading Standards

Only shell eggs from hens (*Gallus gallus*) may be marketed under this Standard.

The eggs pack weight shall be graded according to the Trade Measurements Act for a pack of 12 eggs as follows:

Pack weight	Egg size range*	Average size per egg	Edible portion per egg	Size*
500 g	41.7 g – 49.9 g	43 g	37 g	Medium
600 g	50.0 g – 58.2 g	52 g	45 g	Large
700 g	58.3 g – 66.6 g	60 g	52 g	X-large
800 g	66.7 g – 71.6 g	68 g	59 g	Jumbo
860 g	71.7 g – 78.0 g	73 g	64 g	King-size

All samples tested shall be above the declared minimum net weight. When a minimum weight for an individual egg is declared, all eggs within the package shall be above the declared minimum egg weight.

*The “egg size range” and the “size” columns are an industry guidelines and there is no mandatory requirement to follow these guidelines.

Note: see Australian Eggs - Egg labelling guide for full details (<https://elip.com.au/people/login/>)

Note: eggs of a larger size may be substituted for eggs of a smaller size where sufficient smaller sized eggs are not available.

2. Egg Quality Characteristics

Egg quality factors may be divided as follows:

External Factors	Internal Factors
Clean oval shape Smooth strong shell Uniformity of shell colour	Albumen condition Yolk centrally held Distinct thick inner, thin outer albumen Yolk firm, round

The following table summarises the factors by which eggs must be graded

FACTOR	FIRST QUALITY - GRADE A
Appearance	Normal shape, clean, flawless
Shell	Smooth and strong Free from areas of weakness, cracks and soiling
Yolk	Outline indistinct, well centred, round in shape and with very slight movement. No mottling or patchiness. Deep yellow-gold colour (e.g. 7-15 on a fan scale). Free from blood or meat spots.
Albumen	Translucent. Free from blood or meat spots (i.e. > 2 mm diameter), discoloration, cloudiness. Albumen quality (e.g average 70 Haugh unit)
Miscellaneous	No visible germ cell development No moulds, rot or taint No fertilised eggs

APPENDIX 2

Cleaning of Shell Eggs

Salmonellae are the most important human pathogens carried by shell eggs. Cleaning of the shell of eggs is aimed at removing faecal material and debris and reducing or eliminating Salmonellae which may have contaminated the outside of the eggs during lay and from the nest and collection environment.

However, cleaning of shell eggs must be carried out in such a way that contamination of the egg shell is reduced to <1000 cfu/ml as demonstrated by the rinsate method below or equivalent.

Cleaning Methods

Cleaning can be achieved by:

- Dry cleaning i.e. removing visible contamination of the shell using a clean dry material (i.e. a disposable dry towel/cloth) in a manner which does not spread contamination to other eggs and does not damage the shell
- Wet washing i.e. removing visual and microbiological contamination from the shells of eggs in a manner which can demonstrate a significant reduction in microbiological levels but does not allow bacteria or chemicals to enter the eggs (i.e. by controlling the water and sanitizer temperatures).

Wet Washing Process Control

Adequate process control must be demonstrated by regular measurement of significant processing variables. Precise measurement of important variables can be difficult but as long as there is evidence to correlate / link these with tests that are easy to measure, this is adequate. For example in wet washing:

- Water temperature at the surface of the egg can be measured through the wash system and this can be correlated / linked with readings from water tank or displayed dial / gauge temperatures.
- Chemical concentrations can be measured by titration or by test strips for chemical levels at spray points or by measuring the levels in the tank rewash water.

Wet Washing Process Requirements

1. Cleaning systems that reuse water must add more chemicals regularly during the processing period and totally replace water regularly, unless it can be demonstrated that there is sufficient overflow to constantly maintain the correct active levels of chemicals at all times. There will need to be documented evidence to prove this i.e. recorded monitoring of the chemical levels throughout the process shift.
2. Wash systems must be completely drained and adequately cleaned after each washing period.
3. Source water must meet the requirements of Grading Floor requirements in Section 1.10 i.e. *E.coli* <1 cfu/100ml and Coliforms 0-2 cfu/100 ml.

4. Cleaning chemicals are recommended to be used when washing eggs but must be fit for purpose as guaranteed by the manufacturers: as per the SDS.
5. Washing chemicals and sanitisers used must be compatible and effective (to achieve the outcome required) and must be used as per manufacturers' recommendations.
6. All methods must include a final rinse with water as per Grading Floor requirements Section 2.13 (with the temperature of rinse water greater than that of the wash water). This rinse water can be combined with the sanitiser (but applied as a fresh solution and not recycled.)
7. In multi-stage systems, the temperature of the contact water must increase at each stage from the initial wash to final rinse.
8. Water temperature at the egg surface at the initial contact must be at least 11°C above the internal temperature of the egg. The maximum temperature difference at the initial contact is approximately 27°C, as greater than this may cause eggs to crack. Later wash / rinse temperatures may exceed these temperature difference (refer to Figure 1 on the next page) as the first contact will warm up the egg surface and prevent further cracking.
9. Effective drying of eggs needs to occur as fast as possible. Handling and equipment after this stage must be operated as hygienically as possible to prevent recontamination of the shells.
10. It must be demonstrated that internal egg temperatures do not rise significantly (more than 2-3°C) from before wash until after packing.

Where an egg business proposes a technique different from the one described in this Standard, an assessment of equivalence must be determined by the relevant controlling authority. ESA will establish methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique must supply sufficient supporting information to validate the procedure to the relevant authority. The submission must include a FSP / FSMS or HACCP plan that ensures equivalence is maintained.

Validation

Regardless of which method is used, the process must be validated yearly at a minimum or whenever changes are made to the processing system that could affect the efficacy of the process. Validation of wet washing can be done according to a rinse method as follows:

- Set aside a group of 10 unwashed eggs and a second group of 10 washed and dried eggs (use sterile gloves and clean packaging to handle the eggs). If transporting to a laboratory cool the eggs to less than 4°C and transport as quickly as possible.
- Rinse each egg individually in each group with 10 ml of sterile peptone water for 2 minutes in a sterile plastic bag by carefully massaging the egg in the rinse water.
- Test 1ml of the rinsate for Total Plate Count (TPC) using Petrifilm (or equivalent) and incubate at 35 °C for 2 days.
- Results are reported as count per ml of rinsate and results should demonstrate that a reduction in total counts from the unwashed eggs to the washed eggs of more than 2 log₁₀

were achieved (i.e. >1000 cfu/ml difference). With good systems, 0-1 organism per ml can be achieved.

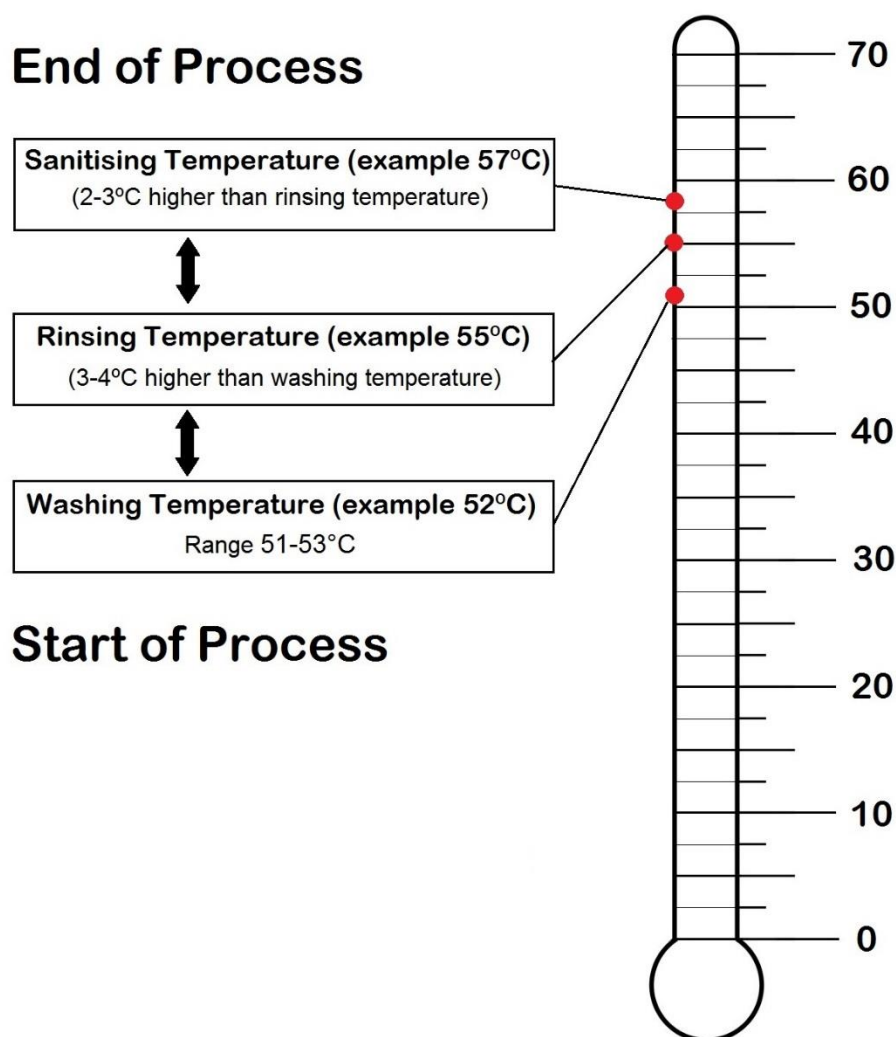


Figure 1: Example of Temperatures Used for a Three Stage Shell Egg Washing and Sanitising Process

APPENDIX 3

Processing Egg Products

The objective in pasteurising raw egg is to destroy pathogenic organisms, especially salmonellae, without affecting the physical and functional properties of the raw egg. The correct time and temperature must be used to ensure the product is pasteurised.

Once a product has been pasteurised, it is important to protect it from any risk of contamination.

Liquid Egg Product	Minimum Temperature to be retained at	Minimum Time to be Retained for	Maximum Temperature to be cooled to	Other Requirements
(i) Liquid egg or mixture of liquid yolk and liquid white	64°C	2.5 minutes	< 5°C	
(ii) Liquid yolk	60°C	3.5 minutes	< 5°C	
(iii) Liquid white	55°C	9.5 minutes	< 5°C	
(iv) Egg white mix	55°C	9.5 minutes	< 5°C	Made from liquid egg white which has been pasteurised in accordance with (iii)
(v) Sugared / salted yolk	62°C	3.5 minutes	< 5°C	

Dried Egg Products

To destroy all pathogens, dried egg white products processed from unpasteurised liquid egg white shall be subjected to a suitable heat treatment process, (such as hot room process), preferably in its final packaging. The product shall be held for at least 15 days in a room at a temperature of at least 60°C.

APPENDIX 4

Minimum Documented Procedures & Policies Required to meet the Egg Standards of Australia for Grading and Packing Floors (ESA Grading and Packing).

Element Clause	Required document
1.2.1	The commitment statement.
1.3.1	Organisation chart.
1.5.3	Documentation and record keeping procedure.
1.6.1	Pre-requisite programs such as Good Manufacturing Practice (GMP) Good Hygiene Practice (GHP) as required throughout the rest of the std.
1.6.1	Level 2: Food Safety Program.
1.6.3-4	Level 3: Full Hazard Analysis Critical Control Point (HACCP) system.
1.7.4	Level 3: Corrective action procedure.
1.9.7	Level 3: Approved Supplier procedure.
1.11.1	Identification and traceability procedure.
1.12.1	Product recall, withdrawal and mock recall procedure.
1.13.7	Shell egg washing procedure.
1.14.7	Shelf life procedure.
1.15.3	Procedure to explain the control measures to stop the contamination of product.
1.15.11	Level 3: Procedure for secure control & disposal of packaging owned/supplied by customers.
1.16.1	Calibration Operational procedure.
1.17.1	Non-conforming Product and Dropped Product procedure.
1.18.1	Final Inspection and Testing procedure.
1.19.9	Re-entry procedure.

1.21.1-2	Pest control procedure.
1.22.1	Preventive maintenance program.
1.23.5	Level 3: Procedure for breakage and foreign object controls.
1.25.1	Entry to Egg Grading Area Procedure.
1.28.1	Waste management procedure.
1.29	Level 3 – clauses 1, 2 & 9: Storage and Transport of Eggs and Egg Pulp procedure.
1.30 1.32 1.33	Personnel Hygiene procedure.
1.36	Level 3: business continuity plan.
1.37.2	Level 3: Allergen management plan.
1.37.3	Level 3: Allergen cleaning procedure.
1.38	Processing Egg Product procedure.

APPENDIX 5

Minimum Documented Records Required to meet the Egg Standards of Australia for Grading and Packing Floors (ESA Grading and Packing).

Element Clause	Document
1.1.1	Current copy of the registration or license with the regulatory authority.
1.2.2	Annual review of the Commitment Statement.
1.3.4	Corrective Action Requests (CAR's) system must be in place to be used for any non-conformances.
1.4.1	Annual Management review meeting minutes and action list.
1.4.2	Level 3: Documented plan for all staff to raise significant food safety, quality or regulatory issues with senior management.
1.5.1	Copy of the current ESA Grading and Packing standard onsite.
1.5.3	Level 3: Master list of all documents used & the current revision status of all issued documents.
1.5.6	Level 3: Document amendment register.
1.6.2	Level 3: HACCP training certificate for the HACCP Team Leader.
1.6.4	Level 2: Annual review of the Food Safety Program (FSP).
1.6.5	Level 3: Annual review of the Hazard Analysis Critical Control Point (HACCP) system, Critical Control Points (CCP)/Quality Control Points (QCP) Monitoring records.
1.7.1	Internal audit reports, non-conformance reports & product related customer complaints.
1.7.9	Corrective and preventative action records for internal audit reports, non-conformance reports & product related customer complaints.
1.7.10	Level 3: trends of customers' complaints. Refer to section 1.2.
1.8.1 & 3	Shell Egg Specifications & Finished product specification Register.
1.8.6	Supplier agreements.
1.8.7	Level 3: Annual review of Specification Register.
1.9.1	Annual review of Approved Supplier status.
1.9.2	Current specification, Safety Data Sheets (SDSs) or other appropriate guarantees for products purchased.
1.9.3	Level 3: Records of any use of unapproved suppliers.
1.9.4	Register/list of approved suppliers.
1.9.6	Records to substantiate any product provenance and production system claims.
1.10.2.	Water lab test records.

1.10.4	Corrective action investigation records for any failures.
1.10.7.	Water chlorination test records (if relevant).
1.10.8	Level 3: Water distribution site map.
1.11.5	Australian Egg Labelling guidelines & Traceability records.
1.11.7-8	Level 3: Annual trace check/mass balance.
1.12.3	Staff training records for recall procedures.
1.12.4	Annual mock recall record.
1.14.4	Egg pulp specifications (if relevant).
1.14.7	Annual shelf life verification records.
1.14.8	Annual salmonella validation of the egg washing system in use & results of the annual end of shelf life testing.
1.15.7	A register listing all packaging specifications and labels. Refer to section 1.8.
1.15.9	Level 3: Certificates of conformity and supplier approval documents for packaging.
1.16.3	Equipment Calibration records.
1.16.5	Level 3: A register of all equipment use.
1.17.2	Non-conforming Product and Dropped Product records.
1.18.4	ISO 17025 certification records for labs used for testing.
1.18	Level 3 –clauses 5, 6 & 7: annual micro testing of shell egg products & product assessments records.
1.19.2	Induction site security training records.
1.19.3	Staff declarations for understanding site security requirements.
1.19.5	Visitor's & contractors' logbook.
1.19.8 & 10	A site map & annual site security controls review.
1.20.1	Cleaning and sanitation schedules & validation test results.
1.20.3	Cleaning and sanitation pre-operational inspection records including verification records.
1.20.4	Contract cleaners service agreement (if relevant).
1.20.7	Level 3: Cleaning staff training records.
1.20.8	Level 3: CIP cleaning records, CIP verification & validation records.
1.21.2 - 5	Pest control inspection records, Safety Data Sheets (SDSs), pest controllers licence (if relevant) & Site map.
1.21.12	Pest sighting log.
1.21.13	Level 3: Annual trend analysis of results.
1.22.2	Site hygiene compliance records for maintenance staff and contractors.

1.22.5	A post-maintenance tool count.
1.22.7	Allergen status of food contact maintenance chemicals i.e. lubricants (if relevant).
1.23.3	Level 3: A register of all brittle objects.
1.27.6-7	Chemical register, staff training records & record of all chemical purchases.
1.29.3	Records of the minimum and maximum storage temperatures for egg products.
1.29.9	Level 3: Records for stock movement, transport vehicle inspections & any refrigeration breakdowns.
1.30.5	Level 3: Compliance records for the Personnel Hygiene procedure.
1.31.1	Training records for the First Aid person.
1.33.3	Level 3: Contract Laundry monitoring records (if relevant).
1.35.2 & 7	Staff training records, Training matrix & annual training review.
1.36.2	Level 3: Business Continuity Plan (BCP) test.
1.37.2	Level 3: Allergen list.
1.37.3	Level 3: Annual allergen cleaning validation.
1.38.2	Egg pasteurisation records (if relevant).
1.38.10	Records of annual egg testing showing that <i>salmonella</i> is not detected in 25gm of product.
1.38.11	Level 3: Record of validation of internal laundry / or contract laundry monitoring records.
1.39.6	Records of all egg product packaging & filling.