

FOOD SAFETY PROGRAM FOR SMALL EGG PRODUCER

TEMPLATE



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Introduction

About this document

This is an official template to assist egg producers comply with the legal requirement to develop and implement a food safety program. It also aims to reduce the time and resources needed by a business to comply with the Regulation.

This template has been specifically developed for small egg producers. It includes typical production operations undertaken by these businesses. It also includes additional food safety procedures that must be followed to ensure that eggs are safe (e.g. personal hygiene, structural requirements, cleaning, pest control).

The Food Act 2008 requires egg businesses to be licensed with the Local Government Authority and develop and implement a food safety program that complies with Standard 3.2.1 – *Food Safety Programs* of the Food Standards Code. This Standard is available at <http://www.comlaw.gov.au/Details/F2011C00551>

What is a food safety program?

A Food Safety Program (FSP) is a written document that shows a business has examined their food production activities and identified all potential food safety hazards. An FSP outlines how these hazards are controlled, corrective action if they are not controlled, regular review of the program, and appropriate records to be kept.

How do I use this document?

The final, tailored version of this document needs to include all the production operations and food safety procedures undertaken by a business. It also needs to reflect how these operations and procedures are undertaken. Therefore, this document may need to be customised.

For example, businesses that do not use pesticides or oil eggs after grading will need to remove these procedures from their FSP, or businesses that sell cracked eggs as stock food, instead of disposing of them, will need to change their crack detection procedure accordingly.

Alternatively, businesses that wet wash eggs, collect pulp or sell cracked eggs will need to include these operations in their FSP.

However, if businesses undertake all the production operations and food safety procedures included in this document, they may adopt it in full.

Management responsibility

Food safety commitment

_____ is committed to maintaining this food safety program so that:

- the eggs produced and sold are safe and suitable for human consumption, and
- the business complies with the requirements of *Food Act 2008* (WA), and the Food Regulation and the national Food Standards Code.

Scope

This food safety program covers the collection, grading (including crack detection and dry cleaning dirty eggs), stamping, storage and transport of eggs sold for human consumption.

Egg production operations

Collection

Potential food safety risk	How to control this risk
Collection equipment, laying environment or leakers contaminate eggs with Salmonella .	Collection trays that are visibly dirty, damp or contain egg liquid are cleaned or discarded. Laying environment is kept clean and in good repair. Leakers are removed, and disposed of, frequently enough from the laying environment to minimise any build-up of egg product and shell.

Grading

Potential food safety risk	How to control this risk
Visual and hairline cracks, and dirt (i.e. visible faeces, soil or other matter) contaminate eggs with Salmonella .	<ul style="list-style-type: none"> • Crack detection • All eggs are examined by an acceptable method, e.g. candling for visual and hairline cracks before they are sold. • Cracked eggs are not sold for human consumption. They are segregated and disposed of hygienically away from clean intact eggs. • Dry cleaning dirty eggs • Dirty eggs are not sold for human consumption. Only eggs that are visibly dirty are cleaned. • Dirty eggs are dry cleaned so that visible faeces, soil or other matter is removed from the shell. • Dirty eggs are cleaned with a dry cloth that is changed when visibly dirty. Dirty cloths are cleaned and sanitised after use. • Eggs with visible faeces, soil or other matter that cannot be removed by dry cleaning are segregated and disposed of hygienically away from clean intact eggs. • Stamping eggs • All individual eggs and packages of egg pulp for sale are stamped with a unique identifying mark to enable trace back to the place of production in the event of a food poisoning outbreak.

Storage

Potential food safety risk	How to control this risk
Eggs contaminated with Salmonella during storage.	Storage facilities are kept clean and in good repair.

Transport

Potential food safety risk	How to control this risk
Eggs are contaminated or damaged during transport.	Transport vehicles kept clean and in good repair. Eggs are adequately packed and transported to prevent damage during transportation.

Annual review

To ensure operational compliance with procedures as well as assessing the accuracy and effectiveness of this food safety program, a review by the producer will be conducted annually as a minimum.

Records of the annual review including any corrective actions taken for issues identified are recorded on *Form 3: Annual Review*.

Inputs

Water

The bird's primary drinking water is supplied from a clean, good quality (e.g. no mould or algae) source.

Drinkers are regularly cleaned and at a height that prevents fouling by birds.

Stock food

Stockfeed is stored to prevent contamination from pests, vermin and other foreign materials.

Records are maintained for each stockfeed delivery, including the name and address of the supplier from whom feed is purchased, and the date and batch details of stock food deliveries. The supplier's invoice will be maintained for this record.

Feeders are regularly cleaned.

Pesticides and veterinary medicines

All pesticides and veterinary medicines are registered for use with the Australian Pesticides and Veterinary Medicines Authority. This register is available at www.apvma.gov.au. They are used and stored according to the manufacturer's instructions.

Packaging materials and oil

Packaging materials and oil used in the oiling of eggs are suitable for contact with food. The supplier will provide this information.

Waste disposal

Birds

Dead birds are promptly removed from the laying environment and disposed of in a designated facility on a daily basis.

Manure

Manure is removed often enough to minimise cross-contamination between egg, bird and manure.

Eggs

Leakers are not sold for human consumption. They are discarded hygienically and away from clean intact eggs.

Health and hygiene requirements

Egg handlers and visitors follow the hygiene checklist below to make sure their personal health and hygiene practices do not contaminate eggs.

Table 1: Hygiene checklist for egg handlers and visitors

Risk	Procedure	Corrective action
Contamination of eggs Example – egg handlers with unclean hands, clothing or uncovered wounds	Body and outer clothing of personnel handling eggs is clean at start of operations each day	Wash hands thoroughly with soap and sanitiser (or use gloves); change into clean outer clothing
	Egg handlers are free from known infectious diseases	Do not engage in handling eggs
	Egg handlers cover open wounds with a secure and waterproof bandage	Securely apply waterproof bandages
	Egg handlers wash hands whenever it is likely that their hands could contaminate eggs (i.e. after handling sick birds; after removing dead birds from laying environment; after visiting the toilet; after meal breaks)	Discard contaminated eggs; wash hands thoroughly with soap and sanitiser (or use gloves); retrain staff handling eggs

Skills and knowledge

Egg handlers have appropriate skills and knowledge of safe food handling and food hygiene to enable them to perform their job safely and competently.

Egg handlers are made aware of their responsibilities according to this FSP.

Design, construction and maintenance of premises, equipment and transportation vehicles

Premises, equipment and transport vehicles

The premises, equipment and transport vehicles are designed and constructed to:

- minimise the risk of eggs being contaminated,
- allow for the premises, equipment and transport vehicles to be effectively cleaned, and
- minimise the harbourage of pests.

The premises, equipment and transport vehicles are maintained in good working order.

Monthly inspections to identify construction and maintenance issues relating to the premises and equipment are recorded on **Form 1: Monthly FSP Monitoring Checklist**.

Cleaning and sanitation

(a) Laying environment

Equipment that comes into contact with eggs is cleaned often enough to ensure it is free from heavy soiling.

(b) Grading room

Fittings, fixtures and equipment in the grading room are cleaned and sanitised (egg contact surfaces only) whenever it is necessary to prevent eggs from being contaminated.

All egg contact surfaces are cleaned and sanitised between use.

(c) Cleaning chemicals

Chemicals used to clean equipment that come into contact with eggs are suitable for contact with food. The supplier will provide this information.

Chemicals are labelled, stored and handled to prevent contamination, and used in accordance with the manufacturer's instructions.

Pest control

(d) Laying environment

The laying environment, including feed and water storage facilities, is constructed and maintained to minimise the entry of pests and the congregation of wild birds.

(e) Grading room

Doors will be kept closed as much as possible to minimise the entry of flies.

The grading room is kept in good repair to minimise the entry or harbourage of pests.

The area outside the grading room is kept clean and tidy to minimise the harbourage of pests. This includes mowing or reducing excess grass or weeds, removal of rubbish or unused equipment.

Pest control chemicals used in the grading room are safe for use in a food premises. The supplier will provide this information.

Any records of pest control undertaken are kept.

Bird health

Sick birds will be promptly removed from the laying environment and treated or culled.

Form 2: Veterinary Medicine Record is maintained to show observance with the correct withholding periods when veterinary medicines are administered to birds including the date treated, drug used, animal treated (e.g. shed number), and observance with the withholding period.

Traceability

Egg carton labels

Egg cartons for retail sale are labelled to comply with Part 1.2 *Labelling and other Information Requirements* of the Food Standards Code. This Standard is available at www.foodstandards.gov.au and includes the requirement to label egg cartons for retail sale with:

the name of the food,

the business name and address,

lot identification (date marking may be used instead of the lot identification),

nutrient information panel, and

country of origin.

Based on the above advice, for traceability purposes, the following information is included on our retail egg cartons for sale:

Name of the food (brand name)	to be completed
Business name and address	to be completed
Lot identification	to be completed
Nutrient information panel	to be completed
Country of origin	to be completed

Egg stamping

To comply with national Standard 4.2.5 – *Primary Production and Processing Standard for Eggs and Egg Products*, each egg for sale will be stamped with a unique identifier (e.g. image, letters, numbers) so they can be traced to the place of production.

The Department of Health will be notified of, and approve, any new or alternative egg stamp design to ensure that it is unique and not currently in use by any other business.

Replacement ink will be available at all times to ensure that each egg is stamped prior to sale.

Details of the approved egg stamp used by this business	
Description (provide as much information as possible on the relevant details as to how to interpret the details of this stamp, e.g. do the numbers relate to a lot #))	
Text/data of the approved stamp	
Insert image of the approved stamp	

Equipment failure – egg stamping

If egg stamping equipment (manual or automatic) breaks down or needs replacing, the Department of Health must be contacted before any unstamped eggs are sold.

This business will:

- not sell unstamped eggs prior to receiving formal approval from the Department of Health, Food Unit
- demonstrate to the Department of Health, Food Unit that all measures necessary will be taken to rectify the equipment failure that is currently preventing you from stamping your eggs until the agreed date
- follow through with all proposed corrective actions as soon as practicable to bring production of stamped eggs back on-line as soon as possible
- not sell eggs beyond an agreed resumption date if the equipment failure has not been rectified by that time
- contact the Department of Health, Food Unit as soon as:
 - the equipment is repaired and egg stamping resumes
 - the equipment remains broken beyond the agreed resumption date and an extension of the grace period is required
- keep a copy of this form in the food safety program for review by an Environmental Health Officer

Until the egg stamping equipment is repaired or replaced, a traceability system will be implemented to ensure unstamped eggs can be recalled should a foodborne illness incident occur. The following records will be maintained for the sale of unstamped eggs:

- the name and address of the person or business to whom the eggs are sold,
- the lot identification (or the date of sale), and
- the quantity of eggs sold.

Form 1: Monthly FSP Monitoring Checklist *Print as required, complete and file*

Satisfactory (✓) Unsatisfactory (✗) and complete corrective action column

Date:	✓/✗	Corrective action
Laying environment		
Premises (e.g. sheds/barns) tidy and in good repair		
Equipment (e.g. feeders, water storage, cages/nesting boxes, collection equipment, waste containers) routinely cleaned and in good repair		
Storage of feed prevents entry, harbourage or contamination from pests and vermin		
Pesticides/veterinary medicines used and stored according to manufacturer's instructions		
Procedures for dealing with sick/dead birds, manure and leakers followed		
Grading room		
Ceilings, floors and walls maintained smooth and impervious		
Doors, benches and cupboards free from damage and deterioration		
Lights covered		
Equipment and fittings free from rust, corrosion and peeling paint		
Hand wash basins are operating and accessible, have warm water, soap and paper towels available		
Chemicals, cleaning equipment and packaging stored to prevent cross contamination		
Premises construction and stored materials not providing harbourage or entry of pests/vermin		
External doors/openings prevent entry of pests, windows have flyscreens attached		
Premises and equipment effectively cleaned and sanitised (where applicable)		
Procedures for crack detection and dry cleaning dirty eggs followed		
Procedures for personal health and hygiene followed		
Eggs correctly labelled for traceability as per FSP		
Completed by:	Signed:	

[illegible]

Form 3: Annual Review *Print as required, complete and file*

Satisfactory (✓) Unsatisfactory (✖) and complete comments/corrective action column

Date:	✓/✖	Comments/corrective action
FSP on site and available		
FSP includes all current production operations		
FSP procedures followed		
Records completed and maintained		
Issues identified on Form 1: Monthly FSP Checklist adequately rectified		
Reviewed by:	Signed:	

Form 4: Equipment Failure – Egg Stamping**Equipment failure investigation**

Investigation summary:
Cause of failure:
Corrective action taken by licensee: (What actions have been taken to trace eggs without the stamp?)
Estimated egg stamping resumption date:
Department of Health Food Unit notification:
Actual egg stamping resumption date:

NOTE:

- licensee is to maintain a copy of this completed report in their Food Safety Program for further assessment by an Environmental Health Officer.
- a formal letter from the Department of Health, Food Unit providing your business with a grace period from the stamping requirement will not be provided until this notification has been received, and an egg stamping resumption date has been agreed by both parties.