

Survey of Egg Products Processing Plants

2 Sanitation and Other Practices

2.1 What production steps are used by this plant, and if used, is the step addressed in a written plan?

	Not Used by this Plant	Used but Not Addressed in a Written Plan	Used and Addressed in a Written HACCP Plan*	Used and Addressed in Some Other Type of Written Plan (not HACCP)
a. Receiving shell eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
b. Receiving liquid eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
c. Receiving non-egg ingredients	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
d. Receiving packaging materials	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
e. Storing shell or liquid eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
f. Storing non-egg ingredients	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
g. Storing packaging material	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
h. In-shell pasteurization	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
i. Handling of restricted eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
j. Breaking shell eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
k. Blending formulation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
l. Pasteurizing liquid eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
m. Drying egg products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
n. Pasteurizing dried egg whites	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
o. Packaging finished products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
p. Storing finished products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

*By HACCP plan we mean a set of written documents based on the seven principles of Hazard Analysis and Critical Control Points. A HACCP plan consists of (a) product description, (b) process flow diagram, (c) schedule of hazards identified by hazard analysis, (d) critical limits for critical control points (CCPs), (e) preventive measures and corrective actions, and (f) written records that verify monitoring and frequency of monitoring of CCPs and corrective actions.

At this time, HACCP is not required by FSIS for egg products processing plants.

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2.2 Which of the following records* that are not required by FSIS does this plant maintain? **Check all that apply.**

- 1. Employee task performance log verification
- 2. Deviation and corrective action log
- 3. Other records not required by FSIS (specify)

*By records we mean written or electronic logs or diaries used to document: (1) tasks completed, (2) observations made, and (3) any corrective actions taken.

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2.3 How often are drains sanitized at this plant?

- 1. Drains are not sanitized
- 2. One or more times per shift
- 3. One or more times per day, but not every shift
- 4. One or more times per week, but not every day
- 5. Less than once per week
- 6. No specific or regular frequency

2.4 Does this plant rotate sanitizing chemicals used on food contact equipment on an annual or more frequent basis?

- 1. Yes
- 2. No

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2.5 What sanitizing products are used at this plant? **Check all that apply.**

- 1. Quaternary ammonia
- 2. Trisodium phosphate
- 3. Chlorine
- 4. Iodine
- 5. Phosphoric acid
- 6. Acid quaternary compound
- 7. Acetic acid based compound
- 8. Dishwashing detergent
- 9. Other (specify)

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2.6 How frequently does this plant conduct sanitation inspections of product contact zones?

- 1. More than once per shift
- 2. Once per shift before shift operations begin
- 3. Once per day before daily operations begin
- 4. Once per week
- 5. Once per month
- 6. Less than once per month
- 7. No specific or regular frequency
- 8. This plant does not conduct sanitation inspections of product contact zones

2.7 How frequently does this plant conduct sanitation inspections of non-product contact zones?

- 1. More than once per shift
- 2. Once per shift before shift operations begin
- 3. Once per day before daily operations begin
- 4. Once per week
- 5. Once per month
- 6. Less than once per month
- 7. No specific or regular frequency
- 8. This plant does not conduct sanitation inspections of non-product contact zones

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2.8 Which of the following traceability practices does this plant currently use in its operations? **Check all that apply.**

- 1. Identifies and tracks its products using a traceable code, by production lot, backward to specific suppliers of egg inputs
- 2. Identifies and tracks its products using a traceable code, by production lot, forward to specific customers
- 3. None of the above

2.9 Which of the following food recall and **crisis management*** practices does this plant currently use in its operations?? **Check all that apply.**

- 1. Has written policies and procedures for recalling product
- 2. Conducts mock recalls of lot codes delivered to specific customers
- 3. Conducts mock recalls of lot codes backwards to raw material suppliers
- 4. Documents mock recall exercises and conducts a self assessment
- 5. Has a written crisis management program beyond the scope of product recalls
- 6. Conducts crisis management exercises
- 7. None of the above

*By **crisis management** we mean the process by which an organization deals with a major unpredictable event such as a voluntary food safety recall of products or a severe weather event.

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