



Federal Purchase Program Specification Procedures for Certification of Hard Cooked Eggs

I. Responsibility

USDA, AMS graders (grader) must read the Federal Purchase Program Specification (FPPS) for Refrigerated, Fully Cooked, Peeled Hard Cooked Eggs and this procedure carefully and note the items that must be observed and documented during processing, sampling, packaging, packing, labeling, check-loading, and shipping for certification purposes.

Additionally, the grader must note the pre-certification requirements for the processor and for product eligibility under this FPPS.

Only the USDA, AMS Contracting Officer has the authority to issue a waiver to the requirements of the FPPS for Hard Cooked Eggs. Graders will not proceed with certification until their supervisor has reviewed the FPPS requirements and this procedure with them.

The following materials are referenced throughout the FPPS and will be used during the certification process:

- [AMS Master Solicitation for Commodity Procurements](#)
- [7 CFR 56: Regulations Governing the Voluntary Grading of Shell Eggs](#)
- [QAD 600 Policies and Procedures](#)
- [7 CFR 42: Standards for Condition of Food Containers](#)
- [AMS Publication, “Visual Aids for Inspection of Rigid and Semi-rigid Containers”](#)
- [21 CFR 160: Eggs and Egg Products](#)
- [21 CFR 117: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food](#)
- [21 CFR 118: Production, Storage, and Transportation of Shell Eggs](#)

II. General Requirements

A. Pre-Certification

A copy of the Purchase Order ([Exhibit I](#)) will be sent to each grader stationed at a plant that successfully bids and is awarded a contract under the current Announcement. Upon receipt of the Purchase Order, the grader will contact management and review the proposed production, labeling, packaging, packing materials and check-loading procedures for their plant.



B. Food Defense Plan

Each contractor and subcontractor must have a documented food defense plan that has been audited and approved by AMS, QAD on file. QAD auditors or supervisors will conduct audit(s) verifying the contractor's and subcontractor's Food Defense Plan. Verification of the food defense audit requirement can be accomplished by maintaining a copy of the signed, currently approved, audit cover page only. (QAD 1032A) ([Exhibit II](#))

THE CONTRACTOR'S FOOD DEFENSE PLAN IS CONSIDERED CONFIDENTIAL INFORMATION AND WILL NOT BE COPIED OR KEPT ON FILE BY THE GRADER.

C. Domestic Origin

All commodity specifications require USDA purchased commodities be of domestic origin. The contractor must supply the grader with a Domestic Origin Certificate ([Exhibit III](#)) for each contract. Verification of segregation plans will only be necessary after QAD personnel are notified by the National Office of non-domestic eggs at their plant.

Graders must maintain the *Domestic Origin Certificate* and the LP-210S: *Shell Egg Grading Certificate*.

D. Marketing Claims

The grader must verify all marketing claims, statements, or symbols to ensure they are factual, verifiable, and truthful before allowing commodity hard cook eggs to be packed. The grader must be able to review documentation from the supplier plant indicating the eggs meet all requirements of the marketing claim(s).

E. Grading Equipment

All equipment used for the certification of hard cooked eggs (i.e., thermometers, scales, metal detectors, etc.) must be properly maintained and calibrated before each production shift. Graders must follow the applicable [600 series procedure](#) for proper calibration and testing of equipment. If the procedure differs between poultry and red meat, procedures for poultry will be followed.

F. Sample Verification Frequency

All egg products and further processed egg products certified for the FPPS for Hard Cooked Eggs will use the following sampling frequency, unless otherwise detailed.

Product must be selected or observed within a random time interval. The time interval between samples may vary between 10 and 90 minutes and must average 1 or more samples per hour of production. Within these limits, graders must sample frequently enough to maintain awareness of the product quality and ensure products within accepted lots are in compliance with the applicable FPPS.



G. Shell Egg Requirements

1. Shell eggs must be, U.S. Grade AA or A Medium, as outlined in the [United States Standards, Grades, and Weight Classes for Shell Eggs \(AMS 56\)](#).
2. All shell eggs used for the FPPS for hard cooked eggs must be covered by a LP-210S: *Shell Egg Grading Certificate* stating the U.S. grade and size. The LP-210S must include remarks that the eggs are of domestic origin and processed in plants with a current approved Food Defense Audit on file.
3. Tempering at room temperature is allowed prior to cooking and must not exceed 144 hours (6 days).
4. Shell eggs must be maintained at a maximum 45°F ambient temperature prior to tempering.

If the plant processes shell eggs that do not meet the FPPS requirements for hard cooked eggs, the plant must have a segregation plan to ensure only shell eggs that meet the requirements are used for the FPPS. USDA will verify segregation continually. Any deviations noted will result in the rejection of the lot (back to the last acceptable sample) for FPPS use.

H. Processing

Graders must verify the peeled, hard cooked eggs are processed, cooked, and packaged in a continuous process that complies with the time and temperature requirements of the FPPS; and processors are accurately formulating, including brining solutions, according to their documented Standard Operating Procedures (SOP).

1. Cooking

During cooking operations eggs are to be cooked to an internal temperature of 165°F.

Verification must be completed by monitoring cooking water temperatures and dwell times as stated in the plant's cooking SOP in combination with satisfactory yolk color and internal texture assessments.

2. Peeling Defects

Hard cooked eggs must be peeled in a manner that ensures the complete removal of the shell and shell membranes from adhering to the egg albumen and does not cause damage to the outer albumen layer. Refer to the *Hard Cooked Egg Defect Guide* ([Exhibit XI](#)) for acceptable albumen defect tolerances.

Peeled eggs must be free from shell material and moderate or server damage. Each egg having damage to the albumen including large scratches, cuts, and tears and/or shell material on the albumen must be recorded as a defect on the LP-232 SP-L2 ([Exhibit IV](#)).

3. Brining

Cooked eggs that are brined in a microbial brine must be maintained at a temperature not to exceed 45°F for no more than 48 hours prior to packaging. Brine formulation is the responsibility of the processor but must be consistent for all lots. When brine is formulated and mixed on site, graders must monitor that the ingredients do not deviate more than 0.5% from the plant's stated formulation.

Graders must monitor brining times for each lot by recording the time brining began and when the brined product was packed and packaged. Lots of product exceeding the brine time limit are not eligible for FPPS product.

4. Appearance

Cooked eggs must be white with no off coloring. The egg must be free of internal defects such as large spots (blood, meat spots). The yolk must be a consistent shade of yellow throughout with no grey or greenish coloring on the yolk surface. Refer to the *Hard Cooked Egg Defect Guide* ([Exhibit XI](#)) for acceptable color range and defects for appearance. Defects observed such as undercooking, overcooking, or large blood spots exceeding 1/8 inch in diameter will be assessed as (S) satisfactory or (U) unsatisfactory and recorded on the LP-232 SP-L2. Any unsatisfactory finding will result in retention of the lot represented by the sample.

Small blood spots 1/8 inch in diameter or smaller must be recorded as a defect on the LP-232 SP-L2.

When Kosher statements or symbols on finished product packing and/or packaging materials are observed, that indicates no tolerance for blood spots. The grader must record each defect as (S) satisfactory or (U) unsatisfactory on the LP-232 SP-L2. Any unsatisfactory finding will result in retention of the lot represented by the sample.

5. Organoleptic

Egg must be the primary ingredient and other ingredients used have a natural egg flavor and must be suitable for institutional food systems and prohibit microbial growth during packaging and storage.

Eggs must have a natural egg flavor profile and must not exhibit off flavors or odors. The eggs must not exhibit a rubbery (overcooked) or gelatinous (undercooked) mouthfeel.

Eggs must be free from foreign material (i.e., metal, plastic) and any adulteration including contamination.



Organoleptic defects will be assessed as (S) satisfactory or (U) unsatisfactory and recorded on the LP-232 SP-L2. Any unsatisfactory finding will result in retention of the lot represented by the sample.

I. Metal Detection

The use of metal detection is not required for the hard-cooked egg FPPS; however, facilities are required to have a process to mitigate foreign material contamination. If metal detectors are used, they must be properly functioning. Procedures and sensitivity levels for metal detection are outlined in [QAD 609 Procedure: *Metal Detection*](#).

J. Microbial Testing

The contractor must have a documented plan to comply with U.S. Food and Drug Administration (FDA) guidance and requirements for Salmonella and Listeria monocytogenes in egg products and ready-to-eat foods ([21 CFR 117](#)). Graders must be present during sample selection for microbial testing and monitor lab analysis results.

Graders must ensure each production day that any product that test positive for any pathogens are not being used in any USDA commodity products. The contractor will provide the grader with test results from the laboratory.

If the grader discovers positive lots have been used in USDA commodity products, all affected product will be rejected, the grader will immediately contact their supervisor, and document product lot codes, amount, and positive test dates/lots.

K. Net Contents

Graders must examine case contents online during production and/or when performing lot examinations prior to shipment. Each load must consist of:

- 1,709 cases containing 24 packs of 6 eggs per case.

There is no tolerance for cases missing packs or packs consisting of less than 6 eggs.

One case must be examined for net contents per sampling period. Graders will retain back to the last acceptable sample, during online examinations, when cases do not meet the net contents requirement.

L. Net Weights

Graders will verify all eggs hard cooked for the FFPS are medium eggs and are accompanied with a LP-210S certifying the eggs.

No net weight verifications will be conducted by the grader at the hard cooking facility.

M. Labeling Requirements

Each individual package and shipping container must be commercially labeled in accordance with FDA requirements.

1. Label Types Allowed

Commercial labels must be the processor's own commercial label. Distributors' labels will not be allowed. If a question arises as to whether a label is a processor's own label or that of a distributor, the grader will contact their supervisor for guidance.

All product within a purchase unit must be packaged in the same packaging and packing materials, with one label format.

2. Traceability of Product

The processor must establish a product identification and record system that clearly links product by place and date/time of processing to specific USDA contracts and destinations. When the processor uses the same commercial label for certified FPPS product and commercial product, the identification system must differentiate between USDA FPPS product and commercial product. An authorized alpha-numeric code may be used to distinguish the FPPS product in this case.

The required product identification and record system, including codes, must be reviewed by the grader or supervisor before production begins for the contract(s). A detailed explanation of the identification and tracking system is to be provided by the plant. Any changes to the product identification and record system must be submitted to the grader and/or supervisor for review prior to implementation.

N. Packaging and Packing Examinations

As indicated in the FPPS, the contractor must provide the grader with a letter certifying that all packaging (pouches), packing (cases), and marking materials comply with the requirements of the FPPS ([Exhibit V](#)). This certification letter must be presented on processor letterhead and be signed by a person authorized by the contractor. One certification letter is adequate for each Purchase Order.

1. Tamper-Evident

To meet the requirements of the FPPS, the packaging and packing material must be "tamper evident." Tamper-evident is defined as packaging or packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. Examples include damage to the box from tape being removed, or a hole in the plastic bag from it being torn or cut open, that would



be obvious to a person inspecting the product. Determination of whether the material meets these requirements may be made by the supervisor.

2. Lot inspections at time of shipment

i. Packaging

As an alternative to online examination, packaging examination for cuts, tears, holes, improper closure, excess moisture, dirty, smeared, or stained areas affecting primary containers can be performed at time of shipment. The criteria listed on the QAD 617A ([Exhibit VI](#)) worksheet (previously PY-110) must be used in checking the primary containers for the above listed items.

ii. Packing

As an alternative to online examination, shipping containers can be examined for condition, labeling, and markings at time of shipment. The criteria listed on the QAD 617A ([Exhibit VI](#)) worksheet will be used in checking the shipping containers for the above listed items. The manuals, [“Visual Aids for Inspection of Rigid and Semi-rigid Containers,”](#) and [“Condition of Food Container Manual,”](#) will be used as references for interpreting and applying the standards listed on the QAD 617A worksheet. Prior to sample selection, each lot is to undergo a preliminary inspection (scanning) to identify obviously damaged containers. When damaged containers are encountered, the lot is to be retained until the containers have been removed and replaced. Initial sampling may not proceed until the lot has been reworked.

3. Online Examination

On-line packaging and packing verification procedures are outlined in [QAD 617](#). AQL checks for packaging and packing examinations are recorded on the backside of the LP-232-L2.

O. Official Identification of Cases

Prior to shipment, each case of product eligible for delivery must be officially identified with the USDA Inspected for Contract Compliance Stamp bearing the applicable certificate number. When previously approved by the National Office, computer generated stamps may be used on case labels.

Any product bearing the contract compliance stamp that has been rejected for not meeting FPPS requirements must have the official identification removed/obliterated from the shipping container.

P. Unitization - Product Palletization

Each delivery unit of commodity product shipped by truck must be unitized (palletized and stretch wrapped). Pallets must be in new or well-maintained condition and product must be stacked to minimize overhang of the shipping containers over the edges of the pallet. At time of shipment, graders



must examine each unitized pallet to ensure that all outside cases are oriented with the label facing outward and that all containers are held firmly in place. If any containers need to be reoriented, the pallet must be rewrapped and resubmitted for acceptance.

Q. Grader Check Loading

When the grader check loading option is requested, graders must inspect each load and observe loading prior to shipping to ensure each load meets FPPS requirements.

Trailers that are damaged (affecting usability), dirty, have foreign odors, or exhibit signs of rodent or insect infestation must not be used unless satisfactory corrective actions are made. All shipments must be loaded on trailers that are equipped with working refrigeration units. The grader must ensure that the refrigeration unit is producing cool air before and after loading (include a statement on the LP-211). The grader must personally prepare the load and tally diagram on the LP-211 *Reverse*, listing the total number of individual shipping containers, number of pallets of product, and number of containers on each pallet. ([Exhibit VII](#))

There is no variation allowed in the boxes of finished product per purchase unit. If a processor wants an exception to this requirement, they must request a contract waiver from the USDA Contracting Officer. This waiver must be presented to the grader prior to issuance of the grading certificate covering product shipment.

R. Seals

All delivery units must be secured with serially numbered, tamper evident, barrier-type seals. The contractor is responsible for providing all seals and recording on each shipping document (bill of lading, shipment manifest, or other delivery document) the applicable seal number to be applied at each delivery destination. In the case of a multiple delivery shipments, the contractor is responsible for ensuring seals are in place at time of delivery.

S. Certificate Preparation

The initial seal number(s) used to seal the trailer at origin must be recorded on the LP-210S: *Shell Egg Grading Certificate* ([Exhibit VIII](#)) in the “Remarks” section. The “Additional Certification” section will read:

Product represented by this certificate meets specification requirements for:

“Federal Purchase Program Specification (FPPS) for Refrigerated, Fully Cooked, Peeled, Hard Cooked Eggs Dated April 2023.”

Additionally, the following statement must appear in the “Remarks” section:

“The number of containers shown above was counted by the official grader.”



Certificates along with all supporting documentation must be filed for the appropriate retention period.

T. Late Deliveries

When a plant fails to meet delivery schedules as listed on the Sales Order/Item Number, the grader is to notify their supervisor by phone/email using the “Report of Late Delivery Announcement” form ([Exhibit IX](#)). The supervisor will contact the Regional Office who will subsequently provide the information to the National Shell Egg Office. The information provided will include type of product, name of processor, purchase order, sales order, item number, delivery period, projected dates of delivery, and reason for delay. When production of the late load is completed and shipped, the grader is to notify the supervisor and the Regional Office that the product has, in fact, been produced and shipped. The form used for late delivery notification may be used again to inform the Regional Office that the product has subsequently been produced and shipped. Dates of production and shipment of the late load are to be recorded on the form.

U. Split Delivery Shipments

For some purchase units, the same Sales Order number may have two item numbers, each with a specified quantity of cases to be delivered to each destination. ([Exhibit X](#)) At time of shipment, contractors must provide the grader the number of boxes for each destination. Distinct separation of product on the load by drop point is not required. Correct box count at each drop point will be the responsibility of the contractor and the recipient agency.

Graders will show the total number of boxes to be delivered to each drop point in the remarks section of the certificate. The grader will send two copies of the grading certificate with the load.

As an option, contractors may elect to ship split deliveries on two separate trucks, provided both shipments represent the cumulative quantity stated on the Sales Order/Item Number. If this option is used, an original certificate, with applicable shipping examination documents as outlined in above section must be issued for each delivery.

Exhibits:

[Exhibit I: Destination Contract Abstract \(Purchase Order\)](#)

[Exhibit II: Food Defense Plan Certification](#)

[Exhibit III: Domestic Origin Certificate](#)

[Exhibit IV: LP-232-L2](#)

[Exhibit V: Packing and Packaging Certification Letter Example](#)

[Exhibit VI: QAD 617A: Packaging Defects Worksheet](#)



[Exhibit VII: LP-211: Poultry Products Grading Memorandum](#)

[Exhibit VIII: LP-210S](#)

[Exhibit IX: Report of Late Delivery](#)

[Exhibit X: LP-210S for Split Load Delivery](#)

[Exhibit XI: Hard Cooked Egg Defect Guide](#)

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United States Department of Agriculture
1400 Independence Avenue,
 S.W. – Room 3522
 1400 Independence Avenue, S.W.
 Room 3522-S, STOP 0239
 Washington, DC 20036

Purchase order
 Description: **12-3J14-18-P-0336**
 Purchase order number: **4100014080**
 Date: **11/17/2017**
 Contracting Officer: Jeffrey Jackson
 Purchasing Group: **AMS Poultry**

Purchase Order
Domestic Commodity

Supplier:
 SONSTEGARD FOODS COMPANY
 5005 S BUR OAK PL
 SIOUX FALLS, SD-57108-2228(US)
 Phone: 605-338-4642
 Email: slarson@sonstegard.com

Supplier Plant Address:
 SONSTEGARD/SUNRISE FARM-HARRIS IA
 2060 WHITE AVE
 HARRIS, IA -51345-7549(US)
 Phone: 000-000-0000
 Email: ASK@FOR.EMAIL

Vendor Shipping Point Address
 SONSTEGARD/SUNRISE FARM-HARRIS
 IA
 2060 WHITE AVE
 HARRIS,IA-51345-7549(US)
 Phone: 000-000-0000
 Email: ASK@FOR.EMAIL

Purchase Order Header
 PO Scenario: **Standard**
 Award Type: **Definite Delivery**
 Solicitation Number: **2000005053**
 Solicitation Description: **12-3J14-18-S-0048**

Purchase Order Item Details

Item	Description	Required By	Units	Quantity/UOM Weight	Unit price/ Net value
1	100936-HARD COOKED EGGS	01/16/2018-01/31/2018	1,709.000 CS	33,750.000 LB 36,011.250 LB	1,709.00 USD/100 CS 24,870.00 USD

ZFD - FOB Destination Solicitation Item: 150 Sales order: 5000405754 Item : 100

Goods Recipient:
 LA Dept. of Agriculture and Forestry
 5825 Florida Blvd Suite 4002
 BATON ROUGE,LA-70806(US)

Ship-to Address:
 SECOND HARVEST FOOD BANK
 700 EDWARDS AVENUE
 NEW ORLEANS,LA-70123-3167(US)
 Phone: 504-729-2848

2	100936-HARD COOKED EGGS	02/16/2018-02/28/2018	1,709.000 CS	33,750.000 LB 36,011.250 LB	1,709.00 USD/100 CS 24,870.00 USD
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ZFD - FOB Destination Solicitation Item: 160 Sales order: 5000405755 Item : 100

Goods Recipient:
 LA Dept. of Agriculture and Forestry
 5825 Florida Blvd Suite 4002
 BATON ROUGE,LA-70806(US)

Ship-to Address:
 SECOND HARVEST FOOD BANK
 700 EDWARDS AVENUE
 NEW ORLEANS,LA-70123-3167(US)
 Phone: 504-729-2848

3	100936-HARD COOKED EGGS	03/16/2018-03/31/2018	375.000 CS	8,437.500 LB 9,002.813 LB	1,709.00 USD/100 CS 6,217.50 USD
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Multistop: 0585912116 ZFD - FOB Destination Solicitation Item: 260 Sales order: 5000407064 Item : 100

Goods Recipient:
 MA Dept. of Education
 75 Pleasant Street
 MALDEN,MA-02148-5089(US)

Ship-to Address:
 WESTERN MASSACHUSETTS FOOD
 BANK
 97 NORTH HATFIELD ROAD
 HATFIELD,MA-01038(US)
 Phone: 413-247-9738

4	100936-HARD COOKED EGGS	03/16/2018-03/31/2018	1,334.000 CS	8,437.500 LB 9,002.813 LB	1,709.00 USD/100 CS 6,217.50 USD
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Multistop: 0585912116 ZFD - FOB Destination Solicitation Item: 270 Sales order: 5000407064 Item : 200



Agricultural
Marketing
Service

Quality Assessment Division
1400 Independence Avenue SW, Stop 0258
Washington, DC 20250

QAD 1032A Checklist FD Processing Plant
August 10, 2023
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FOOD DEFENSE VERIFICATION PROGRAM MEAT, POULTRY, EGG AND FISH PRODUCTS PROCESSING PLANT CHECKLIST	
Name of Applicant: Shelly's Egg Farm	Date of Audit: 03/20/2024
Plant Number: P-0000	List below all off-premise freezers used by the facility. Name(s):
Address of Facility: 2345 Farm Road Somewhere, USA	
Facility Phone Number: 800-867-5309	Facility Contact Person: Shelly Doe
Auditor's Name: <i>Shelly Doe</i>	Name: Title: Complex Manager Email: ShellyD@lolol.mail
AUDIT STATUS	
Audit Type: Original On-site Audit <input checked="" type="checkbox"/> (or) Corrective Actions Audit <u>1/</u> <input type="checkbox"/>	
If Corrective Action Audit, then check applicable below:	
<ul style="list-style-type: none"> • First Corrective Action Audit <u>2/</u> <input type="checkbox"/> (or) Second Corrective Action Audit <u>3/</u> <input type="checkbox"/> • Desk <input type="checkbox"/> (or) On-site <input type="checkbox"/> • Date Auditor Received Corrective Actions: _____ 	
<input checked="" type="checkbox"/> APPROVED <input checked="" type="checkbox"/> (or) PENDING CORRECTIVE ACTION RESPONSE <input type="checkbox"/>	
<p><u>1/</u> Auditor will receive written corrective action responses (CARs) from the facility representative within 14 calendar days from the day of the original on-site audit. Auditor will close out all CAR's within 14 calendar days from the day the CAR's were submitted by the facility representative.</p> <p><u>2/</u> If CARs from the facility representative are not acceptable during the first corrective action audit, the applicant will have 7 additional calendar days to provide a written CAR that effectively closes out the remaining non-conformances.</p> <p><u>3/</u> USDA, AMS Commodity Procurement Staff will be notified if CARs remain open after the second corrective actions audit.</p>	

Clear Form

DOMESTIC ORIGIN CERTIFICATION

For Shell Eggs

This form must be completed by an authorized company official or their designee for each contract/purchase order delivery awarded. The completed form must be presented to an AMS representative at the processing facility, and the Contracting Officer or agent thereof upon request. *If imported product is brought into the facility during the production and shipment of product for this contract, it is the contractor’s responsibility to notify the applicable certification Division.* Each processing plant producing product under this contract must have a copy of this form on file.

Solicitation Number: _____

Contract/Purchase Order Number: _____

Product: _____

Does your company process or handle products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands?

YES If yes, a copy of your segregation plan must be on file.

NO

Do any of your Subcontractor/Suppliers process or handle products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands?

YES If yes, a copy of their segregation plan must be on file.

NO

I certify under penalty of law that all products sold to the Department of Agriculture are of 100 percent domestic origin and that all above statements are true. I further certify that traceability documentation will be made available to USDA, AMS representatives upon request. WARNING: 18 U.S.C. Part 1, Chapter 47, Section 1001 states that “Except as otherwise provided in this section, whoever, in any manner within the jurisdiction of the executive, legislative, or judicial branch of the Government of the United States, knowingly and willingly (1) falsifies, conceals, or covers up by any trick, scheme, or device a material fact: (2) makes any materially false writing or document knowing the same to contain materially false, fictitious, or fraudulent statement or entry; shall be fined under this title or imprisoned not more than 5 years, or both.

Signature: _____

Title: _____

Company: _____

Date: _____

Exhibit IV

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM FURTHER PROCESSING GRADING RECORD COMMODITY: HARD COOKED EGGS	PLANT NO.	SHIFT NO.	PLANT NAME	VA = Veins/Arteries BC, B, D = Blood Clots, Bruises, Discoloration C, T, L = Cartilage, Tendons, Ligaments BN = Bone PS, W, L = Portion Size, Weight, Length F, S = Feathers, Skin O = Other
	MONTH/YEAR	GRADER(S)		

	TYPES OF DEFECTS ↓										TOTAL ↓
SAMPLE NO:											SMALL BLOOD SPOTS
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

	TYPES OF DEFECTS ↓										TOTAL ↓
SAMPLE NO:											
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

SAMPLE NO:											SMALL BLOOD SPOTS
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

SAMPLE NO:											
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

SAMPLE NO:											SMALL BLOOD SPOTS
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

SAMPLE NO:											
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

SAMPLE NO:											
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

SAMPLE NO:											
TIME:											
ITEM:											
HARD COOKED EGGS											
GRADE:	/										
DATE:											

REMARKS:

Exhibit IV

FURTHER PROCESSING CHECKS

PRODUCT: HARD COOKED EGGS											
SAMPLE NO. ▶											
ITEM ▼	TIME ▶	NO. CK: ▼									
NET CONTENTS: EGG COUNT											
ITEM ▼	TIME ▶										
NET CONTENTS: POUCH COUNT											
ITEM ▼	TIME ▶										
PEELING											
ITEM ▼	TIME ▶										
APPEARANCE: ALBUMEN											
ITEM ▼	TIME ▶										
APPEARANCE: COLOR											
ITEM ▼	TIME ▶										
ORGANOLEPTIC											
ITEM ▼	TIME ▶										
ITEM ▼	TIME ▶										
ITEM ▼	TIME ▶										

72-HOUR FREEZER CHECK DATE:		
1.	2.	3.
4.	5.	6.
7.	8.	9.
10.	11.	12.
13.	14.	15.

PRODUCTION:	
CASES	
POUNDS	
PRODUCTION TIME:	
Start	Stop

REMARKS:

ONLINE PACKAGING & PACKING EXAMINATION PACKAGING DEFECTS

SAMPLE NO. ▶									
TIME ▶									
ITEM:									
HARD COOKED EGGS									
DATE:									

PACKING DEFECTS

SAMPLE NO. ▶									
TIME ▶									
ITEM:									
HARD COOKED EGGS									
DATE:									

SAMPLE NO. ▶									
ITEM ▼	TIME ▶								

Hard Cooked Egg Processing Co.

1234 County Road 87, Yourtown, MD 12345

To whom it may concern:

“(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Federal Purchase Program Specification (FPPS) for Hard Cooked Eggs dated April 2023 comply or shall comply with the terms of the FPPS.

Name *Jon Sunshine* Title *General Manager*

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM PACKAGING DEFECTS WORKSHEET	PRODUCT	TYPE AND SIZE OF CONTAINERS	
	LOT SIZE	SALES ORDER/ITEM NUMBER	PURCHASE ORDER

NAME AND ADDRESS OF APPLICANT	LIST OF PRODUCTION CODES CONTAINED IN DELIVERY UNIT	NAME AND ADDRESS WHERE EXAMINED
-------------------------------	---	---------------------------------

CODE _____	NUMBER OF SAMPLE UNITS	CRITICAL		MAJOR		TOTAL (Minor, Critical, and Major defects)	
		AQL: 0.25		AQL: 1.5		AQL: 6.5	
		If other, specify _____		If other, specify _____		If other, specify _____	
		Ac	Re	Ac	Re	Ac	Re
FIRST SAMPLE	18	0	2	0	2	1	4
SECOND SAMPLE	18						
TOTAL SAMPLE	36	1	2	1	2	5	6

DEFECTS CLASIFICATION

CRITICAL DEFECTS	Holes or tears of any dimension where product has exuded through the cut, tear, or hole prior to product being frozen or exceeding maximum of 4 inches for cuts or tears, or 2 inches for holes.
MAJOR DEFECTS	Holes (in aggregate or individual) greater than 1 inch in diameter or cuts and tears greater than 2 inches in their greatest dimension. Improper closure exposing product that permits product dehydration. Dirty, stained or smeared areas that affect or are likely to affect container usability due to the likelihood of extraneous material being transferred to the packaged product when it is removed from the container.
MINOR DEFECTS	Holes (in aggregate or individual) 1/4 to 1 inch in diameter or cuts and tears 1/2 to 2 inches in their greatest dimension. Dirty, stained, or smeared areas that materially affect the appearance of the container but are not likely to transfer to the packaged product when it is removed from the container. More than occasional small areas showing a thin layer of clear or pinkish colored ice.
INSIGNIFICANT DEFECTS	Holes (in aggregate or individual) less than 1/4 to 1 inch in diameter or cuts and tears less than 1/2 inch in their greatest dimension. Stains or smears that are light in intensity and not of sufficient size or number to detract from the generally clean appearance of the container.

NO.	TYPE OF DEFECT	1 ST SAMPLE	2 ND SAMPLE	NO.	TYPE OF DEFECT	1 ST SAMPLE	2 ND SAMPLE
1	Products exuding through holes, cuts, or tears.	CRITICAL		5	Closure not sealed	MAJOR	
2	Cuts and tears exceeding 4 inches in length, holes exceeding 2 inches in diameter.	CRITICAL		6	Dirty, stained, or smeared areas affecting product.	MAJOR	
3	Holes 1 to 2 inches in diameter, cuts and tears 2 to 4 inches in length.	MAJOR		7	Dirty, stained, or smeared areas not affecting product.	MINOR	
4	Holes 1/4 to 1 inch in diameter, cuts, and tears 1/2 to 2 inches in length.	MINOR		8	Excess moisture (ice)	MINOR	

REMARKS

FIRST SAMPLE	MINOR	MAJOR	CRITICAL	TOTAL	ACTION TAKEN BASED ON FIRST SAMPLE <input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED <input type="checkbox"/> SECOND SAMPLE NEEDED
SECOND SAMPLE					ACTION TAKEN BASED ON SECOND SAMPLE (if required) <input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED
GRAND TOTAL					

PACKING DEFECTS WORKSHEET

CODE _____	NUMBER OF SAMPLE UNITS	CRITICAL		MAJOR		TOTAL (Minor, Critical, and Major defects)	
		AQL: 0.25		AQL: 1.5		AQL: 6.5	
		If other, specify _____		If other, specify _____		If other, specify _____	
		Ac	Re	Ac	Re	Ac	Re
FIRST SAMPLE	18	0	2	0	2	1	4
SECOND SAMPLE	18						
TOTAL SAMPLE	36	1	2	1	2	5	6

DEFECTS CLASSIFICATION

TYPE OF DEFECT	1 ST SAMPLE	2 ND SAMPLE	TYPE OF DEFECT	1 ST SAMPLE	2 ND SAMPLE
Type or size of container or component part not as specified.	NONE PERMITTED		WET OR DAMP (a) Materially affecting appearance but not usability.	MINOR	
CLOSURE NOT SEALED OR FITTED PROPERLY (Other than primary container).	MINOR			MAJOR	
Dirty, stained, or smeared container.	MINOR		WET OR DAMP (b) Materially affecting usability.		
CRUSHED OR TORN AREA (a) Materially affecting appearance but not usability.	MINOR			MAJOR	
(b) Materially affecting usability	MAJOR		SEALING TAPE, STRAPPING (a) Missing.		
Chemical contamination.	CRITICAL			MINOR	
			(b) Strapping Loose.		

LABEL, MARKING, OR CODE

Missing (when required).	MAJOR		Text illegible or incomplete.	MINOR	
Torn or scratched, obliterating any marking on the label (military purchase).	MAJOR			MINOR	
Loose or improperly applied.	MINOR		Incorrect.		
Torn or mutilated.	MINOR			MINOR	
			In wrong location.		

REMARKS

	MINOR	MAJOR	CRITICAL	TOTAL	ACTION TAKEN BASED ON FIRST SAMPLE	SECOND SAMPLE
FIRST SAMPLE					<input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED	<input type="checkbox"/> SAMPLE NEEDED
SECOND SAMPLE					ACTION TAKEN BASED ON SECOND SAMPLE (if required)	
GRAND TOTAL					<input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED	
DATE INSPECTED	PLANT NUMBER			SIGNATURE OF GRADER		

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM POULTRY PRODUCTS GRADING MEMORANDUM	CERTIFICATE NO.
---	-----------------

TO: APPLICANT (Name and address - include ZIP)	NAME AND ADDRESS OF SHIPPER OR SELLER 1/	NAME AND ADDRESS OF SHIPPER OR BUYER 1/
--	--	---

APPLICANT/PLANT NO.	PLACE ISSUED	PLACE EXAMINED	PRODUCT GRADED ("X" One) <input type="checkbox"/> Other <input type="checkbox"/> Poultry	TOTAL NO. OF CONTAINERS	TOTAL MARKED WEIGHT
---------------------	--------------	----------------	---	-------------------------	---------------------

LOT NO.	NO. PACKAGES PER LOT 1/	NO. PACKAGES EXAMINED	PRODUCT TYPE AND CLASS	TYPE GRADING (O or R)	MARKED WEIGHT OF LOT 1/	TEST		TOTAL NET	OFFICIAL U.S. GRADE
						<input type="checkbox"/> Shortage	<input type="checkbox"/> Overage		

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WAREHOUSE NO./CAR NO.	WHERE HELD AND TEMPERATURE	CONTAINERS WERE STAMPED WITH
				<input type="checkbox"/> Sample <input type="checkbox"/> All
				<input type="checkbox"/> Sample <input type="checkbox"/> All
				<input type="checkbox"/> Sample <input type="checkbox"/> All

SHELL EGGS

LOT NO.	TOTAL CASES	CASES EXAMINED	NET WT. 2/	PERCENTAGES										TYPE GRADING (O or R)	OFFICIAL GRADE AND SIZE	
				AA	A	B	B*	Dirty	Checks	Loss	Small End up 3/	Under Wt. 3/	Shortage 4/			

LOT NO.	DESCRIPTION					
	EGGS	CASE	PACKAGING	CASE QUALITY RANGE	CASE TEMP. RANGE	CHARACTER OF LOSS
					°F - °F	
					°F - °F	
					°F - °F	

WHERE HELD AND TEMPERATURE	<input type="checkbox"/> Sample <input type="checkbox"/> All	CASES WERE STAMPED WITH
----------------------------	---	-------------------------

REMARKS

1/ As stated by applicant or contractor. 2/ Weights based on 30-dozen equivalent. 3/ Eggs reported as undersized and small end up are also reported under other headings according to their quality. 4/ Percent reported as shortage was replaced to determine grade.	<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="10">GRADER</th> </tr> <tr> <th rowspan="2">F/S</th> <th rowspan="2">UNITS</th> <th rowspan="2">RATE CODE</th> <th colspan="2">AMOUNT</th> <th rowspan="2"> </th> <th rowspan="2"> </th> <th rowspan="2"> </th> <th rowspan="2"> </th> <th rowspan="2"> </th> </tr> <tr> <th>DOLLARS</th> <th>CENTS</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td>P O</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td>P O</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td>P O</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td>P O</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td colspan="3">EXPENSE</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td colspan="3">EXPENSE</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td colspan="3">TOTAL</td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	GRADER										F/S	UNITS	RATE CODE	AMOUNT							DOLLARS	CENTS			P O										P O										P O										P O								EXPENSE										EXPENSE										TOTAL										CONTRACT ACCEPTANCE <input type="checkbox"/> YES <input type="checkbox"/> NO TYPE: _____ OFFICIAL GRADER (Signature) _____ DATE _____
GRADER																																																																																														
F/S	UNITS	RATE CODE	AMOUNT																																																																																											
			DOLLARS	CENTS																																																																																										
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Exhibit VII

PURCHASE ORDER	SALES ORDER	ITEM	NET WEIGHT OF INDIVIDUAL PACKAGES					
PRODUCTION CODES CONTAINED IN DELIVERY UNIT REMARKS			MARKED	TEST	TEMP.	MARKED	TEST	TEMP.
			1.			14.		
			2.			15.		
			3.			16.		
			4.			17.		
			5.			18.		
			6.			19.		
			7.			20.		
			8.			21.		
			9.			22.		
			10.			23.		
			11.			24.		
			12.			25.		
			13.			26.		
NET WEIGHT DETERMINATION								
LBS. DIFFERENCE			÷	SAMPLES			=	
LBS. PER SAMPLE			X	CASES PER LOT			=	
LBS. SHORTAGE/OVERAGE								

SAMPLE PREDETERMINATION CHART								TARE WEIGHT DETERMINATION		LOAD DIAGRAM			
SAMPLE NUMBER	PALLET NUMBER	LAYER NUMBER	CONTAINER POSITION	SAMPLE NUMBER	PALLET NUMBER	LAYER NUMBER	CONTAINER POSITION	NO.	WEIGHT	1.	2.	3.	4.
1				16				1					
2				17				2					
3				18				3					
4				19				4					
5				20				5					
6				21				TOTAL WEIGHT					
7				22				AVERAGE					
8				23									
9				24									
10				25									
11				26									
12				27									
13				28									
14				29									
15				30									

OFFICIAL GRADE AND SIZE													
CASE NO.	NET WEIGHT	AA	A	B	B*	DIRTIES	CHECKS	LOSS	CHARACTER OF LOSS	SMALL END UP	UNDER CZ.	SHORTAGE	CASE TEMP.
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													
13													
14													
15													
16													
17													
18													
19													
20													
TOTAL													
AVERAGE													

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128



U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE
 Livestock and Poultry Program

**SHELL EGG
 GRADING CERTIFICATE**

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.

CERTIFICATE NO.

SEA- 1234567

PLACE EXAMINED

City, State

PLANT NUMBER

P-XXXX

APPLICANT (Name and address, including ZIP) Applicant Name Address City, State, Zip	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u> Shipper Name Address City, State, Zip	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u> Receiver Name Address City, State, Zip
---	---	--

LOT NO.	NO. CONTAINERS PER LOT ^{1/}	NO. CONTAINERS EXAMINED	NET WT. ^{2/}	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirties	Checks	Loss	Under Wt. ^{3/}	
1	*See Remarks	-----	---	--	--	--	--	--	--	--	--	---

DESCRIPTION							
LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
1	Hard Cooked Eggs	New Fiber, Taped	New 1/2 Dozen Containers	---	---	Cooler @ 42F	USDA Contract Compliance Certificate No. 1234567

ADDITIONAL CERTIFICATION		
Product represented by this certificate meets specification requirements for: Federal Purchase Program Specification for Hard Cooked Eggs Dated <u>April 2023</u>		<input checked="" type="checkbox"/> Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on <u>MM/DD/YYYY - MM/DD/YYYY</u> <input type="checkbox"/> Disease Free Certification Statements attached.
PURCHASE ORDER # 1234567890	SALES ORDER # 0987654321	ITEM # 100

REMARKS:
 * 1709/24 half dozen cases. The number of containers was counted by the official grader
 1709 Cases - Long Island, NY
 Seal Number: xxxx



CERTIFICATION STATEMENT	
In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/ or condition of the product(s) at the time and on the date shown, were as stated above.	
John Hancock _____ OFFICIAL GRADER (Printed Name & Signature)	MM/DD/YYYY _____ DATE

1/ As stated by applicant or contractor. 2/ Weights based on 30-dozen equivalent. 3/ Eggs reported as undersized are also reported under other headings according to their quality.
 LP-210S (08/2021) (Previous LPS-210S editions may be used.)

REPORT OF LATE DELIVERY



PLANT NAME: _____

LOCATION: _____

PRODUCT TYPE: _____

PURCHASE ORDER: _____

SALES ORDER: _____

ITEM: _____

NUMBER OF LOADS: _____

CONTRACTED DELIVERY PERIOD: _____

PROJECTED DELIVERY PERIOD: _____

ACTUAL PRODUCTION DATE: _____

ACTUAL SHIPPING DATE: _____

REASON(S) FOR DELAY: _____

Split Delivery

Exhibit X

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128

 U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE Livestock and Poultry Program SHELL EGG GRADING CERTIFICATE	This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.	CERTIFICATE NO. SEA- 1234567 PLACE EXAMINED City, State PLANT NUMBER P-XXXX
--	--	---

APPLICANT (Name and address, including ZIP) Applicant Name Address City, State, Zip	NAME AND ADDRESS OF SHIPPER OR SELLER ^{1/} Shipper Name Address City, State, Zip	NAME AND ADDRESS OF RECEIVER OR BUYER ^{1/} Receiver Name Address City, State, Zip
---	---	--

LOT NO.	NO. CONTAINERS PER LOT ^{1/}	NO. CONTAINERS EXAMINED	NET WT. ^{2/}	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirties	Checks	Loss	Under Wt. ^{3/}	
1	See Remarks	---	---	--	--	--	--	--	--	--	--	--

LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	DESCRIPTION			WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
				CASE QUALITY RANGE	CHARACTER OF LOSS			
1	Hard Cooked Eggs	New Fiber, Taped	New 1/2 Dozen Containers	---	---	Cooler 42F	USDA Contract Compliance Certificate No. 1234567	

ADDITIONAL CERTIFICATION		
Product represented by this certificate meets specification requirements for: Federal Purchase Program Specification for Hard Cooked Eggs Dated <u>April 2023</u>		<input checked="" type="checkbox"/> Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on <u>MM/DD/YYYY - MM/DD/YYYY</u>
PURCHASE ORDER # 1234567890	SALES ORDER # 0987654321	<input type="checkbox"/> Disease Free Certification Statements attached.
ITEM # See Remarks		

REMARKS:

1500/24 dozen cases. The number of containers was counted by the official grader.

Split Delivery:

- Item #100: 475 cases - Long Island, NY
- Item #200: 200 cases - Sag Harbor, NY
- Item #300: 825 cases - Hempstead, NY

Original Seal Number: XXXXX
 Second Seal Number: YYYYYY
 Third Seal Number: ZZZZZ



CERTIFICATION STATEMENT		
In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.		
John Hancock <small>OFFICIAL GRADER (Printed Name & Signature)</small>	 <small>DATE</small>	MM/DD/YYYY

^{1/} As stated by applicant or contractor. ^{2/} Weights based on 30-dozen equivalent. ^{3/} Eggs reported as undersized are also reported under other headings according to their quality.
 L.P.-210S (08/2021) (Previous LPS-210S editions may be used.)

Hard Cooked Egg Defect Guide

Ideal Yolks

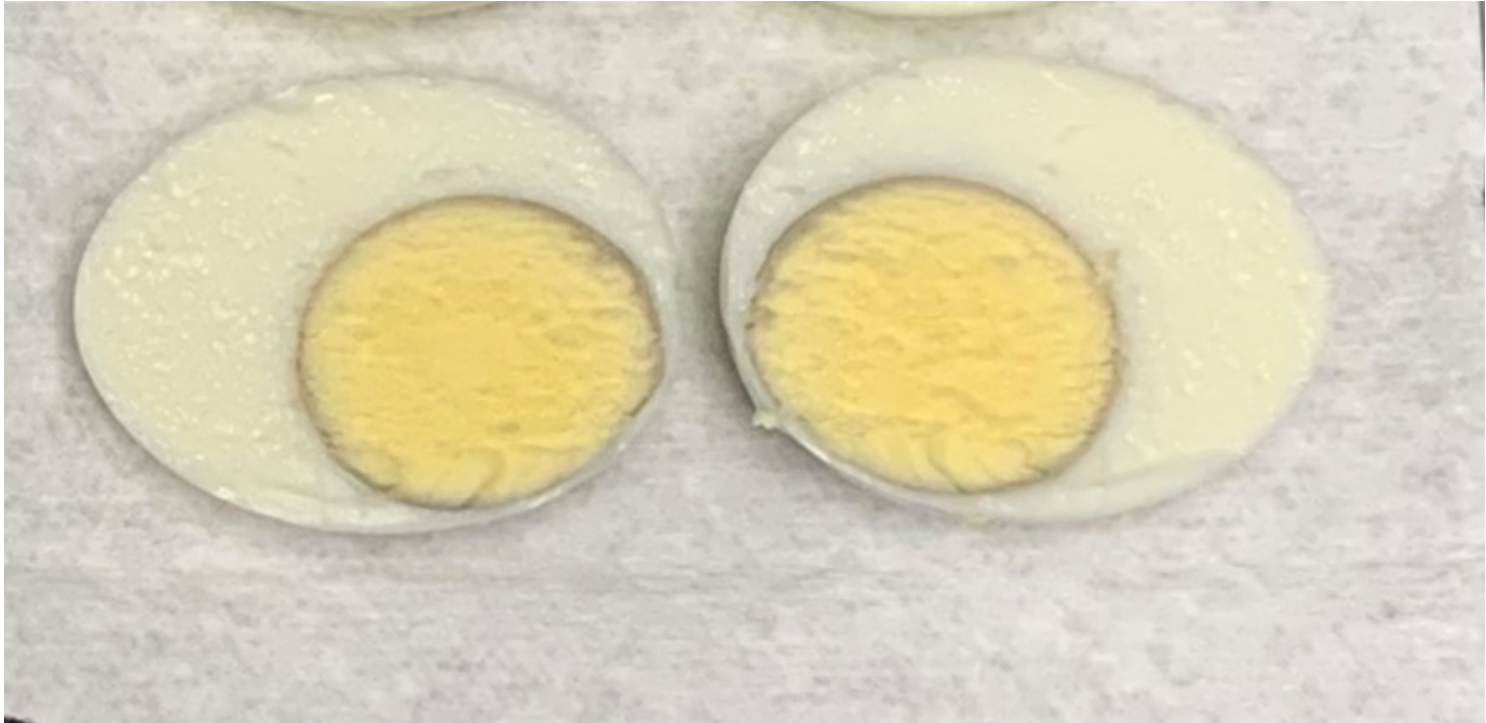


Description: Eggs are within the acceptable color range, properly cooked, have no out-of-range albumen or yolk imperfections, and contain no blood or meat spots.

Determination: Satisfactory eggs.

Action: No Action.

Yolk Imperfections



Description: Egg are overcooked displaying a green ring around the yolk.

Determination: Unsatisfactory egg.

Action: Retain product back to the last acceptable sample.

Yolk Imperfections



Description: Eggs are undercooked.

Determination: Unsatisfactory eggs.

Action: Retain product back to the last acceptable sample.

Yolk Imperfections



Description: Abnormal yolk color

Determination: Unsatisfactory eggs.

Action: Record as a defect on the LP-232 SP-L2.

Ideal Albumen



Description: Albumen containing no defects.

Determination: Satisfactory egg.

Action: No Action.

Albumen Imperfections



Description: Egg has a minor exterior quality imperfection.

Determination: Satisfactory egg.

Action: No Action.

Albumen Imperfections



Borderline Satisfactory

Borderline Unsatisfactory



Borderline Satisfactory

Borderline Unsatisfactory

Description: The eggs on the left are borderline satisfactory and the eggs on the right are borderline unsatisfactory.

Determination:

Eggs on the left are satisfactory.

Eggs on the right are unsatisfactory.

Action: Record unsatisfactory eggs as a defect on the LP-232 SP-L2.

Albumen Imperfections



Description: Eggs damaged during handling/processing.

Determination: Unsatisfactory eggs.

Action: Record as a defect on the LP-232 SP-L2.

Albumen Imperfections

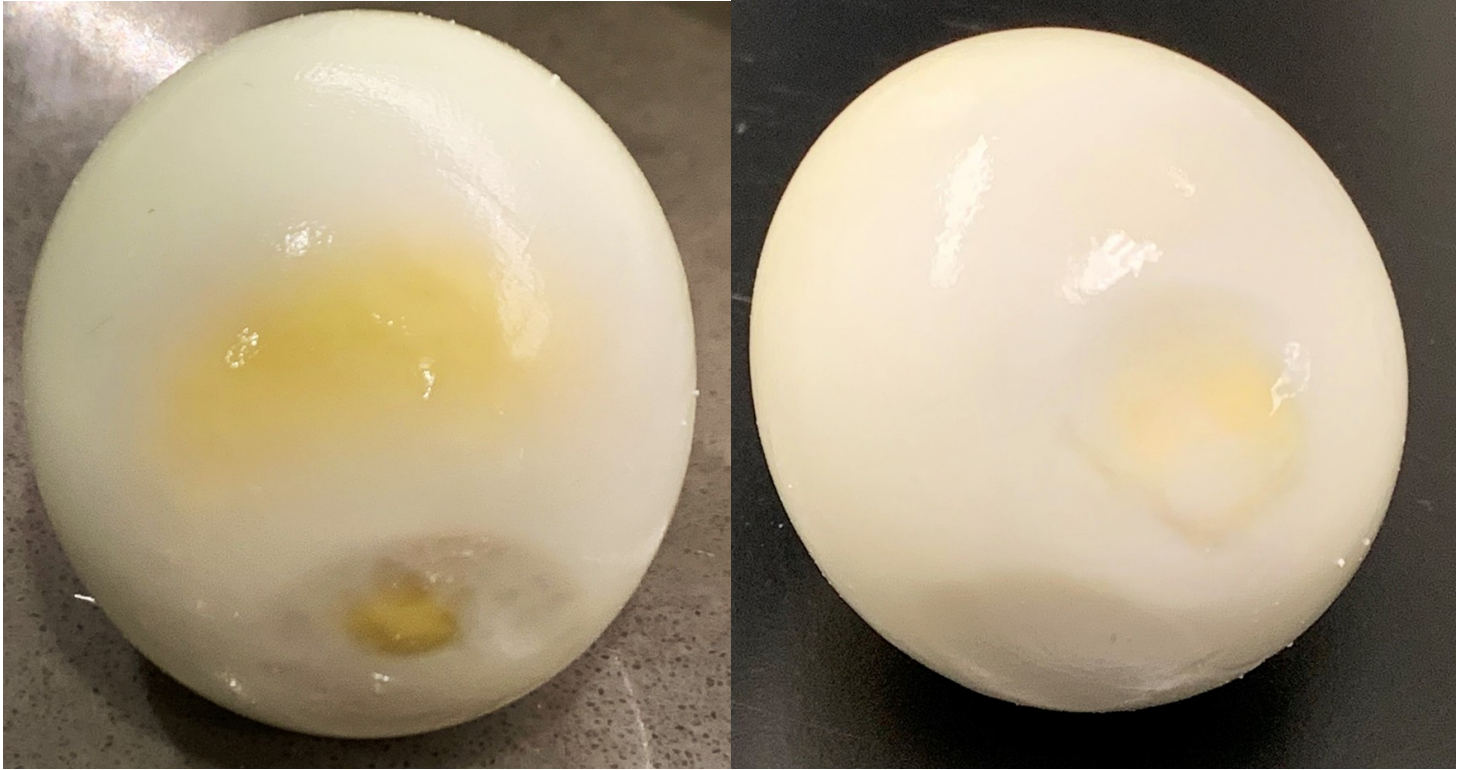


Description: Egg has minor indentation on the outer albumen due to air cell.

Determination: Satisfactory egg.

Action: None.

Albumen Imperfections



Description: Poor quality albumen causing off centered yolks.

Determination: Unsatisfactory eggs.

Action: Record as a defect on the LP-232 SP-L2.

Albumen Imperfections



Description: Albumen indentation caused from cracked shell during handling/processing.

Determination: Unsatisfactory egg.

Action: Record as a defect on the LP-232 SP-L2.

Albumen Imperfections

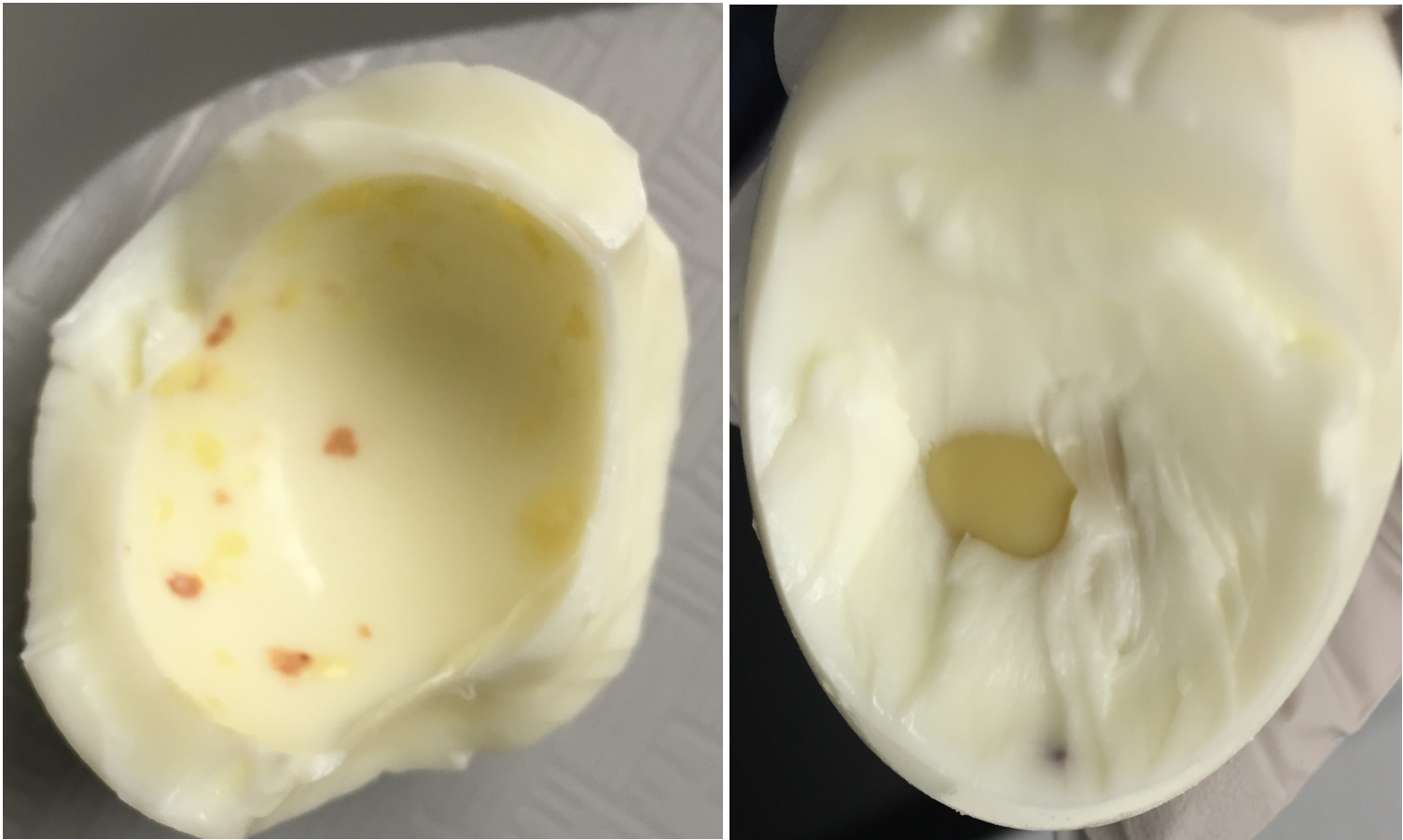


Description: Exterior shell pieces lodged within/beneath the albumen layer.

Determination: Unsatisfactory eggs.

Action: Record as a defect on the LP-232 SP-L2.

Interior Imperfections



Description: Eggs having blood and/or meat spots.

Determination: Unsatisfactory eggs.

Action: Record as a defect on the LP-232 SP-L2 when blood and meat spots are 1/8" inch or smaller. When blood and meat spots exceed 1/8" inch, the sample is rejected.

Additional information:

Kosher – No blood or meat spots are allowed in kosher identified product.