

Record of In-Shell Pasteurization Operations

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|--|----------------|----------------|---------|
| Plant Name/Address | Plant Number | Plant Number | Date(s) |
| | Julian Date(s) | Name of Grader | |
| The in-shell pasteurized eggs represented on this form are destined for the following country: | | | |
| The raw shell eggs presented for processing are covered by USDA Shell Egg Grading Certificate SEA: | | | |

| Section A. Inspection (as applicable) | Time of Inspection | | | |
|---|--------------------|--|--|--|
| 1. Health and cleanliness of employees (<i>uniforms, hair nets, clean hands, etc.</i>). | | | | |
| 2. Segregation of ineligible eggs for pasteurizing. | | | | |
| 3. Denaturing and labeling of inedible eggs | | | | |
| 4. Sanitation of packing room and equipment. | | | | |
| 5. Product packaging is clean and packed in a sanitary manner | | | | |
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| Section B. Pasteurization (as applicable) | | Time of Inspection | | | |
|---|----------------------------|--------------------|--|--|--|
| Lot Number | Minimum process parameters | Egg Size: | | | |
| Pasteurization Temperature | | | | | |
| Hold Time (Minutes:Seconds) | | | | | |
| Temperature of Pasteurized Egg Cooler | | | | | |
| Case Weight (30 dozen equivalent) | | | | | |
| Lot Number | Minimum process parameters | Egg Size: | | | |
| Pasteurization Temperature | | | | | |
| Hold Time (Minutes:Seconds) | | | | | |
| Temperature of Pasteurized Egg Cooler | | | | | |
| Case Weight (30 dozen equivalent) | | | | | |
| Lot Number | Minimum process parameters | Egg Size: | | | |
| Pasteurization Temperature | | | | | |
| Hold Time (Minutes:Seconds) | | | | | |
| Temperature of Pasteurized Egg Cooler | | | | | |
| Case Weight (30 dozen equivalent) | | | | | |

| <i>Section C. Check as applicable</i> | Yes | No | N/A |
|---|-----|----|-----|
| 1. Identification and segregation of USDA certified raw shell eggs is properly maintained. | | | |
| 2. Are food/non-food compounds used in processing the in-shell pasteurized eggs USDA accepted, properly stored, and identified? | | | |
| 3. Are packaging materials clean and properly handled? | | | |
| 4. Is equipment clean and sanitized prior to use? | | | |
| 5. Is the integrity of the in-shell pasteurized eggs maintained as defined in government accepted company procedures? | | | |
| 6. Are the in-shell pasteurized shell eggs labeled in accordance with applicable domestic / export requirements? | | | |
| 7. Source eggs are certified to USDA Grade: _____ quality. If the "Prepared From" certification is used, are in-shell pasteurized product labeled "Prepared From" either the same or lesser grade as the source eggs? | | | |
| 8. Are source eggs certified as Kosher? | | | |
| 9. When certification is requested, is transport unit clean, sanitary and odor free? | | | |
| 10. When certification is requested, is transport unit capable of providing ambient refrigeration temperature? | | | |

Remarks: (Use this section to document deficiencies. Include time, deficiency, and corrective action, if applicable).

| | <i>Grading Stamp Impression</i> |
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