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QAD 701: INTRODUCTION – SHELL EGG GRADER PROCEDURES

701.1 Purpose

701.1a The 700 Procedure Series contains detailed information and explanations concerning technical aspects of the voluntary shell egg grading program. It is a working tool for the use of supervisors and graders.

701.1b Notifications will be emailed to employees when revisions are made to the various sections.

701.2 Authority

The authority for these procedures is contained in the:

- Regulations Governing the Voluntary Grading of Shell Eggs ([7 CFR part 56](#)).
- United States Standards, Grades, and Weight Classes for Shell Eggs ([AMS 56](#)).
- Agricultural Marketing Act ([AMA](#)) of 1946, as amended.
- Regulations Governing the Inspection of Eggs (Egg Products Inspection Act (EPIA)) ([7 CFR part 57](#)) provides the authority for the Shell Egg Surveillance Program.

701.3 Policy

It is the responsibility of each grading supervisor and grader to understand the information contained in the procedures. Plant management and other stakeholders may find the current version on the [AMS website](#).

701.4 Basis of Service

Shell egg grading service is rendered in accordance with the shell egg regulations and standards described in Section 701.2 above for class, quality, quantity, condition, or any combination thereof.



QAD 702: GRADER AND PLANT REQUIREMENTS

702.1 USDA Grader

A USDA, AMS grader (grader) may be either a Federal or State employee who is licensed and authorized to certify to interested parties the class, quality, quantity, or condition of shell eggs. Graders **must** limit their activities to the official plant(s) at which they are stationed unless specifically assigned by their supervisor to perform grading service elsewhere. Graders are required to limit their activities to grading and related grading work as described in this procedure and in their job description.

702.2 Duties of a Shell Egg Grader

A grader's primary responsibility is to accurately assign the correct grade and size to each lot to be graded. When requested by the applicant, the grader **will** assign the class, quantity, or condition, or any combination thereof. Federal employees are required to make appropriate entries **in the AMS Billing and Information System (ABI)**, at the end of each working day. State-employed graders are to follow their supervisors' instructions for preparing time and attendance reports.

702.2a Biosecurity Requirements

Biosecurity procedures established by egg producers and packers include a range of measures focusing upon reducing the risk of the transmission of avian disease and Salmonella Enteritidis (SE) in layer flocks to food safety. Recognizing that pet birds, waterfowl, seabirds, etc. are a vector for the transmission of avian disease and SE, current [QAD 730: QAD Biosecurity Policy](#) states that graders are prohibited from raising or working with small home flocks of poultry or possessing exotic birds.

When grading service is implemented at an egg grading plant that includes an associated egg production plant, plant management must provide a detailed description of any biosecurity measures/procedures to be followed at the processing plant by USDA representatives. The Food and Drug Administration's Regulations for the Prevention of SE in Layer Flocks identifies biosecurity as a major element of an egg producer's plan.

Consequently, the level of biosecurity may change depending on the status of a layer flock at the production site. These procedures shall be reviewed with the supervisor for acceptance determination. Any impact upon providing grading service will be reviewed with plant management at this time. The review is to determine if the grading service can comply with the proposed biosecurity procedure.

When determined acceptable, the company biosecurity procedures will be placed in the USDA grader's files (file folder 2) for reference by graders performing relief grading service. All USDA representatives providing grading service at the processing plant will follow the accepted company biosecurity procedures.

702.2b Company Quality Assurance Standards

As quality and food safety factors receive further attention, national brand distributors, volume food buyers, grocery chains, etc., have requested that egg suppliers comply with the standards described by the Global Food Safety Initiative (GFSI). The egg processors have responded to these requirements through internal quality assurance and food safety programs GFSI standards. To assure conformance, egg processors employ an independent third-party auditor to verify the program meets established minimum requirements. An egg processor's quality assurance and food safety program may include specific requirements that exceed that identified in this procedure and may also require USDA representatives working in the processing plant to sign a document confirming knowledge for continued conformance with these requirements. The supervisor shall be responsible for the review and acceptance of proposed quality assurance procedures requiring USDA graders as third-party contactors for grading service to follow stringent procedures exceeding USDA minimum standards. When egg processors requests USDA representatives to sign a document relative to a company's quality assurance and food safety program, the document will be forwarded to the Regional Director and the National Office for review prior to acceptance.

Recognizing that USDA daily inspection and grading records reflect the sanitary conditions and the quality of a significant volume of product packaged in a plant, a company representative may request authorization for an auditor to review related official records such as the [LP-75](#) forms under continuous USDA oversight.

The review (not copying) by an auditor of official documents related to quality assurance and sanitation completed by the USDA grader may be authorized by the supervisor under the provisions that such records will not leave the plant and be returned to the USDA grader for filing by the end of the established tour of duty. [The Regional Office will be advised of all company requests for review of official documents related to quality assurance and sanitation.](#)

702.2c Safety

Observance of safety rules is an essential duty of each grader. Common attributes of an egg processing plant include the use of chemical compounds, potentially slick processing room floors, floor drains, electrical equipment, moving conveyors, and forklifts. The USDA grader **must** be aware of the conditions in the work area during processing. When a hazard is observed, report it at once to plant management and document the conditions observed. If correction is not satisfactorily completed, report the matter to your supervisor.

Refer to [QAD 1701 Procedure: Safety and Health Program](#).

702.2d Utilization of [Dark](#) Time

Refer to [QAD 405](#) and [QAD 1603](#) for complete instructions.

702.3 Plant and Equipment Requirements for Grading Service

702.3a Designated Company Official

Plant management must provide the USDA Grader with a letter designating the company official(s) on each shift to contact for resolving problems in connection with rendering grading service, see [Exhibit II](#). The designated company contact must always be available during an established shift. This letter must be prepared on company letterhead and signed by plant management. The designated letter is to be placed in file 2a of the Shell Egg Graders Filing System.

702.3b To Be Furnished by the Plant: ([7 CFR 56.17 and 56.76](#))

Refer to [QAD 100: Application for Service](#) for office, booth, and equipment requirements furnished by the plant.

After grading service is inaugurated, it is the responsibility of the grader assigned to the plant to determine that the plant and operating procedures which were approved are maintained.

702.3c Surveys

A [QAD 100E Form: Plant Survey for Shell Egg Grading \(Exhibit I\)](#) is to be completed and submitted to the [Regional Office](#) for approval. All plant facilities and equipment must be approved before service may be rendered ([7 CFR 56.75 and 56.76](#)).

702.4 Shell Egg Graders Filing System

The responsibility for a current filing and maintenance system for instructions, supplies, memorandums, reports, certificates, etc., is an essential part of a grader's duties. Adequate file cabinets **must** be available at each plant and files are to be kept locked when not in use. File folders are to be stored vertically beginning with file No. 1 in the front of the cabinet and working toward the back for additional folders. Three ring binders may be used in lieu of file folders, as long as the general order outlined below is followed and no confidential information is stored outside of the locked filing cabinet. All filing systems should be set up on a uniform basis following the general guide plan shown below.

1. Printed volume reports and supporting billing documentation when applicable. (eg. State trust billing documents.)
2. Information for relief graders as follows:
 - 2a. Information relevant to the plant and local area including Wi-Fi passwords, door codes, shift times, and any other pertinent information.
 - 2b. Signed letters from plant management, including company biosecurity policy, designated company officials, wholesomeness certification, verification of eggs of current production, request to remove undergrade eggs, request to grade all product to grade AA standards, descriptions of alternate lot number or pallet stacking procedures, etc.

- 2c. Signed letters from AMS Supervisors, Regional Directors, or the National Office including LP-110: *Work Schedule Request*, approval of Quality control forms, approval of alternate systems for identifying official samples, Noise level records.
- 2d. Copies of annual scale and/or test weight certifications.
- 3a. Current in-progress LP-210S: *Shell Egg Grading Certificates*, memorandums, and worksheets.
- 3b. Completed file copies of issued LP-210S: *Shell Egg Grading Certificates* with supporting documentation.
- 3c. Form LP-185: *Consignment, Receipt, and Disposition* with current pad of unused numbered certificates, if present.
- 3d. Completed Form LP-185: *Consignment, Receipt, and Disposition* record.
- 4a. Completed Form LP-75's, daily candling [worksheets](#).
- 4b. Form LP-516: *Product Retention Log*; Retained Product Transfer/Release Memorandum.
- 4c. Completed Form LP-74: *Pre-Operative Shell Egg Plant Sanitation Report*.
- 4d. Completed Reports of Alleged Violation of the Federal Food Drug and Cosmetic Act.
- 4e. Completed cooler sample worksheets.
- 4f. Approvals for alternate inspection frequencies for heat exchangers or wash reservoirs (signed by supervisor).
- 5a. Form LP-238: *Grading Stamp Control Record* and the list of users of USDA grading stamps.
- 5b. Completed copies of the List of Authorized Users of USDA Grading Stamps
- 6. Chemical Compound log with approval letters.
- 7a. Current NPIP VS9-3 forms with Certificate of Conformance on company letterhead.
- 7b. Export related verification documents (e.g., Environmental Sampling Log for Canada).
- 8. Specialty egg verifications, certifications, and approved segregation plans.
- 9. Institutional purchase information, approved commercial specifications, and materials of this type. Only store this information locally if unable to access through AGNIS. All proprietary information (e.g., commercial specifications) must be in grader's possession, or under lock and key at all times.

10. Label Log with attached forms LP-221: *Label Notice* and approved labeling material. State egg laws with specific labeling requirements if applicable. FDA approval letters overwrap materials.
11. Water and iron content analysis reports and water certification log.
12. Grader's copy of Form LP-156: *Shell Egg Regulatory Inspection Report*.

In some cases, additional folders may be necessary at the discretion of the supervisor. Additional folders may follow in numerical order, as necessary. However, when adding new folders, careful adherence to the current filing system is mandatory.

702.5 Additional Equipment, Unused Forms, and Instruction Storage

Official grade identification stamps, unused numbered certificates, unused officially accountable forms, and printed copies of commercial specifications must be kept in a locked drawer or file which is accessible only to authorized personnel.

Each official plant is to be supplied with a government-owned lock for securing the files. The use of the keys to these locks must be restricted to authorized [USDA](#) personnel, only. Duplicate keys must be obtained from the AMS supervisor.

Supervisors are required to check grader's files and record their observations on Form [LP-227: Review of Employee Performance and Worksite Facilities](#).

702.6 Disposition Schedule for Grading Program Records

The disposition schedule for grading records is located at [QAD 437 on QAD AGNIS](#).



PLANT SURVEY FOR SHELL EGG GRADING

INSTRUCTIONS: Mark an "X" in appropriate blocks (If "No", explain in the "Remarks" section on page 2).

NAME AND ADDRESS OF PLANT (City, State and Zip)	DATE SURVEYED (Month, Day, Year)	PLANT NUMBER
<input type="checkbox"/> INITIAL SURVEY		<input type="checkbox"/> SCHEDULED
<input type="checkbox"/> RE-SURVEY (Explain in Remarks)		<input type="checkbox"/> UNSCHEDULED

I. BUILDINGS, PREMISES, AND STORAGE AREAS	YES	NO	N/A
A. Buildings of sound construction and in good repair.			
B. Floors, walls, and ceilings reasonably smooth and readily cleanable.			
C. Covered floor drains provided where needed.			
D. Use of moisture impervious materials where appropriate.			
E. Packing and packaging storage areas clean, dry, and adequate.			
F. Adequate ventilation, heating, and cooling provided in areas where needed.			
G. Adequate precautions taken to prevent the entrance of rodents and pests. Established rodent and pest control program in place.			
H. Outside premises free of trash, rubbish, weeds, and surplus equipment.			
I. Outside premises adjacent to processing areas are properly graded and well drained.			
J. Satisfactory system for daily removal and accumulation of refuse provided.			
II. WASHING, GRADING, AND PACKING OPERATIONS AND EQUIPMENT			
TYPE OF WATER SUPPLY: MUNICIPAL _____ WELL _____			
A. Potable water supply with an iron content of less than 2 parts per million.			
B. Water Chlorinators provided and functioning properly, if required.			
C. Processing areas maintained in a clean and sanitary condition.			
D. Processing equipment sanitarly designed and constructed to facilitate cleaning.			
E. Washers, heat exchangers (as approved), nozzles, brushes, and compartments maintained in a clean and sanitary condition.			
F. Wash water temperature maintained at or above the required minimum.			
G. Accurate thermometers are available for checking wash water temperature.			
H. Prewetting water temperature maintained at or above the required minimum.			
I. Waste water from washers discharged directly to drains.			
J. Steam and vapors generated from the washing operation continuously exhausted directly to the outside of the building.			
K. Sanitizer spray system functioning properly by providing an adequate spray at the required temperature and concentration levels.			
L. Alternate sanitizing/disinfecting process, e.g. Ultra-Violet lighting or Ozone application utilized according to the requirements in the shell egg grader instructions. Technical information and certification documents on file.			
M. Egg drying equipment clean, sanitary, and adequate to dry the maximum volume of washed eggs.			
N. Egg oiling equipment sanitarly designed, clean, and functioning properly. Oil filtered, if applicable, and free of off odors or obvious contamination.			
O. Mass scanning, scales, and packing equipment and conveyors clean and sanitary.			
P. Mass scanning area adequately darkened for accurate quality determinations.			
Q. Required approvals on file for utilization of mechanical segregation systems (checks, bloods, leakers, dirt detectors) and equipment acceptable.			
R. Benches, shelves, and platforms subjected to moisture constructed of metal or moisture impervious materials.			



III. TOILET AND HANDWASHING FACILITIES	YES	NO	N/A
A. Toilet and hand washing facilities operational and adequate in number.			
B. Toilet facilities properly vented to the outside of the building.			
C. Restrooms maintained in a clean and sanitary condition with hot and cold running water provided.			
D. Restrooms provided with soap, sanitary towels, or other hand drying equipment.			
E. Signs posted advising employees to wash their hands before returning to work.			
F. In new or remodeled construction, toilet rooms must not open directly into processing rooms.			
IV. SHELL EGG COOLING FACILITIES			
A. Processed egg coolers capable of cooling eggs in accordance with the Regulations.			
B. Humidifying equipment available to maintain an appropriate relative humidity.			
C. All cooler rooms maintained in a sanitary condition and free from odors and mold.			
D. Accurate thermometers, hygrometers, or other recording devices provided in all coolers.			
V. STORAGE AND USE OF CHEMICALS AND COMPOUNDS			
A. Use only approved pesticides, rodenticides, and insecticides according to manufacturer's instructions.			
B. Use only approved egg detergents and sanitizing compounds according to manufacturer's instructions.			
C. Only approved egg oils and inks used in shell eggs processing operations.			
D. Chemical compounds stored in separate areas from edible food products.			
VI. FACILITIES AND EQUIPMENT PROVIDED TO GRADER			
A. Facilities			
1. Sufficient office space that is adequately lighted, heated, and cooled.			
2. Internet connectivity, telephone, office desk and chair.			
3. Four drawer file cabinet with a proper tamper-resistant, locking device.			
4. Two-person candling booth (10' x 6' minimum size) located in close proximity to processing area, sufficient electrical outlets, and temperature controlled between 68 - 76 degrees.			
B. Equipment			
1. Two hand candling lights with approved case light, adjustable height cart to transport samples, and antifatigue mats.			
2. Electronic digital individual egg scale graduated in 1 /10 ounce or less increments and test weights for calibrating.			
3. Electronic digital consumer package scale graduated in 1/4 ounce or less increments and test weights for calibrating.			
4. Bulk scales for weighing shipping containers graduated in 1/4 pound increments or less and test weights for calibrating. (Test weights not to exceed 25 lbs., two may be necessary.)			
5. Accurate metal stem pocket digital thermometer and break-out plate(s) for quality correlations.			
6. Test kit for verifying the strength of the sanitizing spray.			
VII. SAFETY AND HEALTH			
A. Safety Review and Sound Check performed.			
B. All safety and health hazards observed have been reported to plant management and corrected.			

REMARKS:

SURVEY MADE BY (Signature):	APPROVED (Regional Director or Designee):	DATE:
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(EGG COMPANY LETTERHEAD)

May 4, 2022

Rohare's Egg Company
10553 Chicken Road
Anytown, MD 20220

TO WHOM IT MAY CONCERN:

We designate, Shannon Peterson, Production Manager, as the company employee required to furnish the USDA grader and other voluntary grading service personnel with information necessary for rendering official grading service.

We designate the following company employees/titles for the USDA grader to notify when specific problems arise relating to the day-to-day grading activities:

- Michelle Merr, Processing Room Supervisor
- Bob Wilson, Packaging Supervisor
- Jose Lombardozi, Loading Supervisor
- Bucky Goldstein, Clean-up Supervisor

Sincerely,

Christine Hansen

President, Rohare's Egg Company



QAD 703: SHELL EGGS ELIGIBLE FOR GRADING

703.1 Eggs of Current Production

Eggs of current production means shell eggs that are no more than 21 days old (date of the final gather from layer house) are eligible for grading in accordance with the [U.S. Standards, Grades, and Weight Classes for Shell Eggs, AMS 56](#).

For example: Completion of the gathering of eggs at 4:00 p.m. on Monday, August 26, 2019, will be identified with the production date 08-26-2019 representing the first day of the 21 days.

703.2 Eggs Identified as Wholesome

Eggs identified as wholesome are defined as shell eggs that have not been contaminated or adulterated. Any eggs on the premises of an official plant that are contaminated or adulterated must be properly segregated, identified, and controlled by plant management. This includes eggs identified through a condition inspection for quality (sensory/organoleptic examination) such as the odor of smoke or residual chemical odor, mold, and the following:

- A. Eggs tested positive for the presence of Salmonella Enteritidis (identified as adulterated).
- B. Eggs that have been [retrieved](#) by the packer as a result of contamination of the product.

703.3 Eggs Eligible for Identification with the USDA Grademark

The applicant requesting service is responsible for presenting only eggs that are wholesome and unadulterated for grading in accordance with minimum quality standards for identification with the USDA grademark. In signing the [LP-109: Application for Service](#), or a State-Trust State's Application for Service, plant management for a shell egg processing plant agrees to notify the USDA, AMS grader (grader) of any contaminated or adulterated (chemical, physical, or biological agents) shell eggs in the plant and assure proper identification, segregation, and inventory control of such product. This includes eggs originating from a layer flock that tests positive for the presence of Salmonella Enteritidis (SE). Additionally, plant management must inform USDA of any company [retrievals](#), eggs subject to a market withdrawal, or any [retrieved](#) eggs received at the plant and procedures for control of such eggs.

The USDA, AMS grader and supervisor will review the detailed description and implementation of the identification, segregation, and the inventory control for eggs detained by the company. When the company's detention procedures are determined inadequate for control of such product, the grader will retain the product following procedures outlined in [QAD 708: On-line Sampling of Shell Eggs](#).

- 703.3a Monitoring and Handling of Eggs Originating from Egg Laying Flocks in an Environment Testing Positive for the Presence of Salmonella Enteritidis (SE) or Eggs from a Layer Flock Testing SE-Positive.

The Food and Drug Administration's (FDA) regulations for the prevention of Salmonella enteritidis in shell eggs during production, storage, and transportation ([21 CFR 118](#)) requires shell egg producers to generate food safety information that may impact an egg processor's eligibility to use the USDA grademark. The FDA has identified fresh shell eggs that test positive for SE as adulterated, requiring treatment to destroy the microorganism.

The FDA regulations require egg producers to monitor the layer house environment. When these monitoring procedures require testing of eggs for the presence of SE, the producer/processor is responsible for notifying the grader of the date of collection of the eggs for testing, identity of the house(s) involved, and the date test results are received. The processor may package eggs from the layer house(s) being tested, but any product identified with the USDA grademark must be controlled until the plant presents negative test results.

The FDA regulations require egg producers to test the layer house environment for the presence of SE. When an environmental sample result is positive for SE, the producer/processor must:

1. Inform the grader of the identity and location of the layer house flock(s) and the date laboratory results were received.
2. If plant management acknowledges the receipt of eggs from a layer house flock with a SE-positive environment, the grader is to request the following information:
 - a) If management will elect to test the eggs for the presence of SE in accordance with FDA regulations to determine if production from the identified layer house flock(s) can continue to be marketed to the table egg market?
 - b) If management is not going to test the eggs, will the eggs be diverted for treatment to destroy SE for the remainder of the production cycle of the layers?
 - c) Will any eggs from the identified layer flock(s), enter the official processing plant? If plant management confirms that the eggs will be stored in the plant, a copy of the company's segregation plan shall be reviewed with and remain accessible by the grader to aid in monitoring the segregation process.
 - d) If management elects to depopulate the layer flock(s) and proceed with the cleaning and disinfecting of the layer house, what is the estimated date of depopulation?

Upon obtaining the above information, the grader will **promptly** notify the immediate supervisor and provide relevant information reported by plant management regarding the identified layer flock(s), (approximate number of layers, identity, and location), and plant management's decision on handling the affected eggs.

703.3b Diversion

When eggs from a layer house(s) have been determined positive for the presence of SE, are diverted for the remainder of the flock's production cycle, the pallet, case, or other shipping container must be legibly and conspicuously labeled with the following statement:

“Federal law requires that these eggs must be treated to achieve at least a 5-log destruction of Salmonella Enteritidis or processed as egg products in accordance with the Egg Products Inspection Act, 21 CFR 118.6 (f).”

If plant management elects to divert eggs from a layer house with SE-positive environment, the grader(s) must monitor and verify the plant's segregation plan assures that, when required, the eggs designated for diversion are not commingled with eggs eligible for packing and distribution, in commerce.

703.3c Company Notification of Egg Testing

A company may elect to test eggs from the identified flock(s) in accordance with FDA regulations. When the grader receives notification of a negative-egg test result from an identified flock(s):

1. Confirm through company records the date in which the negative-egg test results were received.
2. Release for distribution into commerce all of the detained eggs identified with the USDA grademark back to the time and date of collection of egg samples to be tested.

Note: Eggs packed in containers that are not identified with the USDA grademark packaged during the period while awaiting egg test results may be distributed in commerce in accordance with the referenced FDA regulations. If egg test results are SE-positive, the egg packer must issue a market [retrieval](#) of eggs packaged and distributed subsequent to the collection of the samples for egg testing.

A company may elect to continue testing eggs from the identified flock(s) in accordance with FDA regulations by conducting a total of 4 consecutive tests taken not more than 2 weeks apart. When the company elects to continue the testing of eggs, the grader will request the following information and follow the guidance below:

3. Company management will provide notification to the grader of the date of collection of eggs for each consecutive test.
4. The grader will follow the procedures outlined above, in [703.3c 1. and 2.](#) until four consecutive, negative-egg test results are achieved.
5. When additional testing of the identified flock (s) is conducted in accordance with the requirements stated in the FDA regulations or in accordance with a State SE monitoring

program, company management must notify the grader of the sample collection date for control of eggs as outlined above.

Note: An example of testing and monitoring periods is detailed in (Exhibit I).

703.3d Positive-Egg Test Results

Eggs testing SE-positive must be diverted for treatment (breaking for pasteurization, hard cooking, or other FDA-approved process). Additionally, in accordance with the regulations,

1. All eggs testing SE-positive must be labeled as stated below in accordance with FDA regulations.

“Federal law requires that these eggs must be treated to achieve at least a 5-log destruction of Salmonella Enteritidis or processed as egg products in accordance with the Egg Products Inspection Act, 21 CFR 118.6 (f).”

2. All eggs from a layer flock(s) with an SE-positive test result entering an official shell egg plant must be labeled and controlled as stated in the company’s procedures to assure the adulterated eggs are not commingled with other eggs determined eligible to be identified with the USDA grademark. When the company elects to conclude the production cycle and depopulate the identified layer flock(s), the grader must be notified, and the information recorded on the company’s control records.

Additional guidance may be provided by the supervisor to address detailed control procedures at each official plant testing eggs originating from a layer house with an SE-positive environment as provided in the referenced FDA regulations.

703.4 Cooperation with the Food and Drug Administration Representatives or Other Government Agencies

The Food and Drug Administration (FDA) maintains jurisdiction for the production and processing of shell eggs in accordance with good manufacturing practices to assure that the product is safe for human consumption. Therefore, FDA officials may visit shell egg plants to observe operations and collect market survey samples for a variety of analysis.

When an FDA representative visits a plant the grader shall cooperate, to the extent possible without neglecting required grading and certification duties. If the FDA representative is introduced, exchange official identification and contact information. If the grader is invited to accompany the FDA representative during a tour of the egg processing plant, the grader will determine if it is feasible. The grader shall inform the FDA representative of availability to review observations or any deficiency to be included in a report relative to sanitary conditions and processing of shell eggs. The grader will not be present during FDA discussions with plant management.

The grader will immediately (same day) **inform** the supervisor of the visit from the FDA representative(s), providing all relative contact information and comments regarding the egg processing plant. Visits to an in-line egg production plant focusing solely on the egg production must also be reported. This information will be forwarded to the National Office by the Regional Office as soon as practical.

703.4a Plant Management's Responsibility

Plant management at an official shell egg plant is responsible for notifying the grader **within 1 business day of occurrence**, whenever contaminated or adulterated shell eggs are present in the official shell egg plant. Any shell eggs identified as contaminated or adulterated must be properly labeled and controlled by plant management. This includes shell eggs originating from a layer house with a positive environment for Salmonella Enteritidis (SE) or eggs testing positive for the presence of SE. Failure to control, detain and/or notify the grader of the presence of contaminated or adulterated shell eggs in the official plant will constitute a violation of the regulations.

703.4b Procedures to Follow When Product is Suspected of Being Adulterated Through Contaminated or Evident Tampering

Graders must be alert for any possible product contamination, either accidental or intentional. Although processors may have extensive preventative and security measures in place, graders may encounter product that may be suspected of or found to be contaminated. Contamination may be from various sources such as:

- **Chemical Agents** - Agents usually delivered as airborne droplets, liquids, aerosols, or solids. Additionally, these agents can include toxic industrial chemicals such as pesticides, rodenticides, and heavy metals.
- **Biological Agents** - Agents that are generally in the form of bacteria, toxins, viruses, and parasites and are usually delivered through liquids, aerosols, or solids.
- **Physical Agents** - Materials that could cause adverse health effects if consumed. Examples include bones or hard-like materials, glass fragments, and metal pieces or filings.

After review by applicable parties, the supervisor will provide the grader guidance in determining what further action is to be taken.

703.4c Memorandum of Understanding (MOU) Between the Food and Drug Administration (FDA) and the Agricultural Marketing Service (AMS)

In accordance with the MOU between the agencies, graders and Shell Egg Surveillance Inspectors will report the observation of the violation of the Federal Food Drug and Cosmetic Act (FFDCA) that reflect a high risk or probable contamination while conducting grading or inspection activities. When graders encounter evident instances of adulteration or contamination, the affected product must be

retained to prevent further distribution in marketing channels. Upon review of the information provided, additional guidance for contacting the FDA District Office and further guidance for the grader will be provided to the supervisor. The detailed information and observations regarding such an incident will be reported immediately to the supervisor and plant management. The supervisor will complete the Interagency Referral Report ([Exhibit II](#)) and submit the report through the Regional Office to the National Office for electronic transmission to FDA.

703.4d Reporting Tampering or Intentional Contamination

When graders encounter probable instances of contamination or evident tampering, the identified shell eggs will be retained. The grader will contact the supervisor to provide detailed information pertaining to the incident. The supervisor will report the information through the Regional Office to the National Office. Upon receipt of information relative to final disposition of the retained product the information will be forwarded to the National Office. In instances of tampering or intentional contamination, the supervisor is to notify FDA and the Office of Inspector General (OIG) by calling their local district offices or their 24- hour emergency numbers:

- FDA: 1-866-300-4374 or (301) 796-8240
- OIG: [\(202\) 720-8001](#)

703.5 Refrigeration of Shell Eggs from Production to Processing in Accordance with FDA Regulations

The FDA Regulations for the prevention of Salmonella enteritidis in shell eggs during production, storage, and transportation establish the ambient refrigeration requirements for egg producers with 3,000 or more layers. The following is a list of principal points defined in these regulations.

703.5a Eggs Washed and Packaged for the Ultimate Consumer or Further Processed

1. Nest run eggs that are not processed within 36 hours from the time of lay (date and time of final gathering) must be refrigerated at 45°Fahrenheit or less during storage and transport.
2. The ambient refrigeration requirements in item 1 apply to:
 - a) Surplus or culled eggs originating from breeder flocks or hatcheries.
 - b) Restricted eggs segregated at a grading station for further processing at an official egg products plant.
 - c) Loose packed, graded eggs held for reprocessing and repackaging into containers for sale to the ultimate consumer or diverted/traded as breaking stock.

3. Refrigerated nest run eggs may be equilibrated up to 36 hours at room temperature prior to washing and grading to reduce the risk of thermal cracks. Only nest run eggs may be equilibrated at room temperature prior to processing.

Note: The equilibration time is not a cumulative period. For example: when nest run eggs are removed from refrigerated storage to an unrefrigerated area (processing room) awaiting processing, but then returned to a refrigerated storage area 10 hours later, the equilibration period is terminated for the lot of nest run eggs.

When the equilibration period for a lot of eggs has been terminated, that lot cannot be brought out to the processing room for the equilibration process again. The lot must be immediately placed on the line for processing/reprocessing or for packaging only. Product brought out into the processing room is limited to a pallet at a time and must be actively transferred to the grading machine.

If product is brought out for placement on the grading machine for processing/reprocessing or packaging, and is not actively transferred to the grading machine, it is no longer eligible to be processed/reprocessed or packaged into USDA grademarked product. At this point, if the company/plant elects to process/reprocess or package the pallet of eggs into non-USDA grademarked product, the grader is to allow them to do so; however, the grader must notify their immediate supervisor, who must complete the FDA, Interagency Referral Report ([Exhibit II](#)).

It is recommended that the grader review these requirements with plant management to assure that the eggs remain eligible for grading.

The [scheduled](#) grader is not required to specifically monitor the egg processing plant's conformance with these FDA regulatory refrigeration requirements. However, if nonconformance is evident, contact the supervisor. The supervisor will provide guidance regarding refrigeration nonconformance and the eligibility of the eggs to be identified with the USDA grademark at the official plant. Additionally, the supervisor will complete the FDA, Interagency Referral Report for submission to the National Office.

703.6 Avian Disease Restrictions

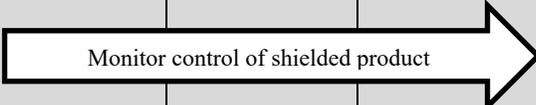
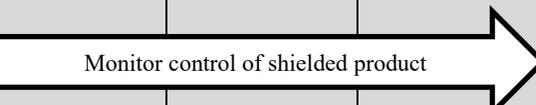
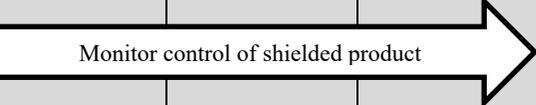
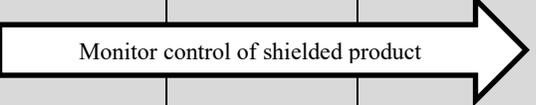
In the event of the detection of a highly pathogenic avian disease in egg-laying flocks in the United States, State and Federal veterinary service officials may establish restrictions to control potential transmission and eradicate such disease.

If detection is confirmed, officials with the Animal and Plant Health Inspection Service (APHIS), USDA, will identify the geographical area involved and define any restrictions regarding the movement and use of eggs originating from the identified layer flock(s). APHIS officials will notify the National Office with detailed information and instructions that will be distributed to all impacted shell egg graders.



EXHIBIT I

**Monitoring control of product from SE positive environmental sample
EXAMPLE ONLY**

FDA requires four egg sampling periods: two-week intervals between sampling periods						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Notification of SE Positive Environment No segregation necessary	1st egg sample collected for testing. Begin monitoring segregation & control of shielded product.	Monitor control of shielded product 			Negative-egg test results received. All eggs released until next sample is collected.	
	2nd egg sample collected for testing. Begin monitoring segregation & control of shielded product.	Monitor control of shielded product 			Negative-egg test results received. All eggs released until next sample is collected.	
	3rd egg sample collected for testing. Begin monitoring segregation & control of shielded product.	Monitor control of shielded product 			Negative-egg test results received. All eggs released until next sample is collected.	
	4th egg sample collected for testing. Begin monitoring segregation & control of shielded eggs.	Monitor control of shielded product 			Negative-egg test results received. All eggs released. <u>No further testing required</u>	

*If company elects to process eggs into final packaging, USDA is only required to monitor segregation & control of product identified with the grade shield. Segregation and control of non-shielded eggs is the responsibility of the plant management. (Refer to “Note” below section 703.3c 2.)

**Management may choose to segregate nest run, washed un-graded, or graded and unpackaged eggs until negative-egg test results are received. In this case, USDA graders are to monitor the company’s segregation & control of product within the plant to prevent co-mingling into shielded packaging.

***If shielded product is distributed before negative-egg test results are received, contact your supervisor.

Report of Alleged Violation of the Federal Food Drug and Cosmetic Act – Shell Eggs

1. Name and Address of Establishment: (City, State, Zip Code)	2. Name of Reporting Employee:	5. Date of Alleged Violation:
	3. Title of Reporting Employee:	6. Date Report Completed:
	4. Name of Reporting Employee’s Agency:	7. Establishment Identification Number: AMS Plant Number: EPIA Registrant Number: State Identification Number:

DESCRIPTION OF ALLEGED VIOLATION

8. Facility Description: (i.e. Farm, warehouse, processing facility, manufacturing facility, etc.)

9. Violation Observation: (i.e. Who, What, Where, When, How, Significance, etc.)

10. List of Products Potentially Affected:

11. Description of Specific Location within a Facility Where Violation Occurred: (i.e. Dry Storage Room, Processing Line, Loading Dock, etc.)

12. Action Taken by Reporting Agency, if Applicable/Authorized: (i.e. USDA Retain Tag Numbers Used, Notification of Plant Management, etc.)

13. Additional Comments:



QAD 704: EGG PACKING AND PACKAGING MATERIALS

704.1 Case and Container Examination

The grader will observe the condition of the [sample](#) cases or containers and classify the material as new, good used, poor used, or worthless. Eggs which are to be officially identified with the consumer grademark shall be packaged [only in new packaging materials and new or good used packing material](#). [Packaging material from eggs that have been retained or reworked may be considered new if it has remained within the plant and not put into commercial circulation](#). When unsatisfactory packaging or packing materials are observed during online grading, the lot shall be retained back to the previous sample. The retained product can be released once the packaging and packing materials have been reworked and found acceptable by stationary lot sampling assessing only the packaging and packing materials.

When grading a stationary lot of eggs, [record container size such as 30-dozen or 15-dozen and any variations in quality of case or containers in the remarks section on the memorandum \(LP-211\)](#). If the lot consists of more than one type or quality of case or containers, record the actual number of each type and quantity. If the applicant does not elect to place them into separate groups, describe the lot with each adjective that is applicable; for example, good or poor used fiber corrugated cases. Egg case description includes the type of closure; for example, good used fiber corrugated cases, tops taped, or poor used fiber corrugated cases, tops glued.

704.2 Definition of Packing Materials

704.2a Fiber Cases

- New: clean and rigid, shows no evidence of previous use.
- Good Used: clean and free from odors, excessive stains, and mold. All seams secure, no torn material affecting construction, appearance of previous use that maintains its rigid construction.
- Poor Used: warped or sagging affecting rigid [construction](#), stained, soiled, dirty, torn but free of odors and mold.
- Worthless: any case not meeting the above classifications.

704.2b Baskets

1. Wire

- New/Good Used: free of soiled areas and rust, may exhibit previous use characteristics but not affecting the construction for protection of egg cartons or flats during handling and shipping.

- Poor: rusty or heavily soiled, misshapen affecting the ability to protect egg cartons or flats during handling and shipping.

2. Plastic (including reusable plastic cases)

- New/Good Used: free of soiled areas and unacceptable odors, may exhibit previous use characteristics but not affecting the construction for protection of eggs in cartons or flats during handling and shipping.
- Poor: heavily soiled, broken and unable to adequately protect egg cartons or flats during handling and shipping.

704.2c Portable Racks (Bossies)

- New/Good Used: free of soiled areas, rust, and unacceptable odors, may exhibit previous use characteristics but not affecting construction for protection of egg in cartons or flats during handling and shipping.
- Poor: broken unable to adequately protect egg cartons or flats during handling and shipping.

704.2d Palletized Primary Containers with Reinforced Corrugated Materials, Overwrapped with Film

1. Pallets

- New/Good Used: reasonably clean, unbroken, no evidence of adhering foreign material, no odors.
- Poor: dirty, broken, unacceptable odors, incapable of transporting eggs.

2. Reinforcement Corrugation

- New/Good Used: clean, free from odors, no evidence of moisture or excessive stains, and mold. All seams secure, no tears, appearance of one-time use that maintains its rigid construction.
- Poor: soiled, evidence of odor, mold, stained, tears.

704.3 Standard Case Requirements

Each 30-dozen case shall be provided with liners held firmly in place in the center of the case to form two compartments. Alternate case designs may be approved by the National Office. When included as part of a contract acceptance specification, cases may be required to meet specified material and structural requirements by bearing a box manufacturers certification. The certification statement or

stamp imprint on the corrugated material will show the burst strength (Mullen) test or comply with the edge crush test (ECT) value as shown in [Exhibit I](#).

The following cases (which do not contain a liner in the center position) have been approved as an equivalent for use as a 30-dozen case:

- Single-wall case with a minimum of 55 pounds per inch, Edge Crush Test (ECT).
- Double-wall case with a minimum of 42 pounds per inch, Edge Crush Test (ECT).

704.4 Definitions of Packaging Materials

All packaging material bearing the USDA grademark must first undergo approval from the National Shell Egg Office and be assigned an official approval number before use. Refer to [L-01: Shell Egg Label Approval Memo](#) for instructions on labeling submission and approval process. In addition to verifying the appropriate approval number has been assigned, graders should also verify that all packaging label information is printed legibly at time of use. Any packaging material with illegible labeling or that is missing the official approval number is not permitted.

704.4a Filler Flats

- New: clean shows no evidence of previous use.
- Good used: [clean](#), no odors, free of mold, rigid, capable of protecting eggs.
- Poor used: evidence of slight odor or moisture areas, and no mold, capable of protecting eggs.
- Worthless: does not meet above classifications.

704.4b Cartons

- New: clean shows no evidence of previous use.
- Good used: [clean](#), no odors, free of mold, rigid, capable of protecting eggs.
- Worthless: does not meet above classifications.

704.4c Overwrap film

- [Must be FDA-approved for food contact when used in direct or indirect contact with shell eggs. Plant management must present a Letter of Guarantee from the manufacturer to the grader stating that the film is FDA approved. A copy of the Letter of Guarantee shall be filed in file folder #2.](#)

704.5 Sealing Cases

The sealing of cases gives the case rigidity, reduces physical damage to the graded product, and also discourages substitution. Closure of shipping cases may be accomplished by applying gummed paper, plastic, or other suitable tape, gluing, or by utilizing methods that would secure the seams made by the closing of the case. All tape shall be of sufficient width and length to preclude the flaps from opening and shall extend down the sides and/or ends of the case to permit the official identification of the case, as applicable. **Cases observed to be improperly sealed (i.e. partially opened lids) must be retained until corrections are made.** Due to the design of certain cases with interlocking flaps, it is permissible to seal the case by applying a strip of tape placed across the top of the case to secure the interlocking flaps. The use of staples for closing cases is not acceptable if the cases are officially identified.



EXHIBIT I

Case Strength Requirements

Minimum Bursting Test Single Wall and Doublewall Board (lbs. Per sq. in.) or Minimum Puncture Test Triplewall Board (in. oz. Per in. of tear)	Minimum Edge Crush Test (ECT) (lbs. Per in. width)
Single Wall Corrugated Fiberboard Boxes	
125 150 175 200 250 275 350	23 26 29 32 40 44 55
Double Wall Corrugated Fiberboard Boxes	
200 275 350 400 500 600	42 48 51 61 71 82
Triple Wall Corrugated Fiberboard Boxes	
700 900 1100 1300	67 80 90 112



QAD 705: OFFICIAL PLANT SANITATION, WASHING, COOLING, AND SHELL EGG SURVEILLANCE REQUIREMENTS

705.1 Plant Sanitation

Basic to all operations in food plants, required by both the shell egg regulations and the Food and Drug Administration, is the requirement that all processing be conducted so that the product will not be adversely affected, especially with respect to wholesomeness.

705.1a Responsibility for Plant Sanitation

Plant management, in [official USDA](#) plants, is responsible for producing shell eggs under sanitary conditions. It is plant management's responsibility to assure that processing equipment and rooms are thoroughly cleaned each day and maintained in a sanitary condition during each operating shift. All buildings, rooms, premises, and other facilities must be sanitarily maintained and in good repair.

Please Note: For [official USDA plants](#), this requirement applies whether the plant is processing and packaging eggs identified with the USDA grademark or not.

705.1b Sanitation Inspection Standards

[USDA, AMS graders \(graders\)](#) must be thoroughly familiar with the standards of sanitation and cleaning frequencies prescribed in [7 CFR 56: Voluntary Grading of Shell Eggs](#), continually monitor product handling and general condition of equipment, and housekeeping throughout the plant, i.e. (floors, trash removal, etc.), to assure that acceptable sanitation is maintained, and identify sanitation problems requiring corrective action. Graders must be familiar with the normal operating problems and related unsanitary conditions typically associated with processing shell eggs in order to establish priorities for initiating corrective action. Graders must make well-reasoned decisions in obtaining correction of unsanitary conditions by taking into consideration the significance of the problem and the need for immediate action. The sanitation terms "critical," "noncritical," and "reasonably clean" are to be used when evaluating a plant's sanitation program as defined below:

Pre-operative sanitation inspection terms:

1. [Critical](#) - Critical noncompliance conditions involve sanitation deficiencies that, if allowed to continue, present a high risk or will result in a detrimental effect to the product through direct contact or exposure with the unsanitary equipment or conditions. Except for the non-critical farm belt, all equipment within the processing plant with direct egg surface contact or that comes in contact with wash water or air blown to dry the eggs is classified "critical". Unsatisfactory critical sanitation issues need to be corrected prior to operations or before use of the particular piece of equipment (i.e. unsatisfactory loader suction cups must be corrected before the loader is used but should not delay inline production). When the complexity to correct a critical area requires additional time, plant management will work out an acceptable

time frame with the grader. The grader will defer the issue to the USDA, AMS supervisor (supervisor) if an acceptable time frame cannot be agreed upon.

2. Noncritical - Non-critical areas are defined as areas that are not likely to imminently affect product quality. This does not mean these areas are not important. If time does not allow for these areas to be corrected prior to starting, non-critical unsatisfactory conditions may be addressed after processing has begun, unless unable to safely do so during processing. Areas that cannot be corrected during processing, or prior to starting, need to be addressed during the next sanitation cleaning period. When the complexity to correct a noncritical area requires additional time, plant management will work out an acceptable time frame with the grader. The grader will defer the issue to the supervisor if an acceptable time frame cannot be agreed upon.
3. Satisfactory - In terms of sanitation findings, satisfactory indicates a condition which is free from any off odors, buildup of egg shell, egg meat, dirt, grime, foreign materials, or other conditions (i.e. insects, standing water, condensation) that may detrimentally effect product quality. Satisfactory or unsatisfactory conditions will be assessed using organoleptic techniques.

Operative sanitation terms:

1. Reasonably Clean – While processing a raw agriculture commodity such as shell eggs, it is not always possible to maintain a completely clean state throughout the production shift. The term reasonably clean is applied only during the egg processing shift to indicate that facilities and equipment are maintained with minimal accumulation of egg meat, moisture, and other debris. The regulations [7 CFR 56](#) require grading and packing rooms be kept reasonably clean during operations.

705.1c Pre-Operative Sanitation Inspections

Pre-operative inspections of equipment and facilities are to be completed at all official plants regardless of the type of grading performed. Graders will be responsible for conducting these pre-operative inspections prior to the start of operations. For [scheduled or unscheduled plants, pre-operative inspections are to be conducted prior to each day of grading service](#). Grading activities at [unscheduled plants should be planned](#) so that the pre-operative inspection can be completed prior to startup of operations. If scheduling cannot be adjusted accordingly, the [unscheduled plant has the option to proceed with processing of non-shielded product](#) and, prior to official grading, cease processing, change the wash water, and complete a thorough cleaning of all critical items listed on Form [LP-74: Pre-Operative Shell Egg Plant Sanitation Report \(Exhibit I\)](#). After cleaning, the grader will conduct an inspection and determine if the equipment meets established sanitation requirements.

The time allotted for pre-operative inspections is based on the condition of the plant, the number of processing machines, and the plant's sanitation history. As a guideline, [a minimum of 30 minutes](#) prior

to start-up should be appropriate. Upon approval by [USDA, AMS supervision, and notification to the Regional Office](#), additional time may be authorized when it is deemed necessary to assure sanitation compliance. Regardless of the time allotted, plants are to be billed for this additional time unless the grader's tour of duty can be adjusted to include the pre-operative inspection.

When conducting pre-operative inspections always start with the critical areas and as such the cleanest areas first before inspecting the non-critical areas. The following inspection sequence is suggested:

1. [Loaders and accumulators](#)
2. [Washer compartments, filters, nozzles, brushes, and spray sanitizers](#)
3. [Egg drying equipment, including air filters](#)
4. [UV sanitizers and Egg oiling equipment \(if applicable\)](#)
5. [Mass scanning equipment and scales](#)
6. [Undergrade egg removal chutes and lines](#)
7. [Egg carriage systems](#)
8. [Packing and packaging equipment](#)
9. [Farm belts](#)
10. [Processing rooms](#)
11. [Coolers and storage areas](#)
12. [Bathrooms and common areas](#)
13. [Outside premises and refuse handling areas](#)

Alternatively, equipment that needs additional time to prepare for operations after inspections (i.e. the farm belts bringing egg to the accumulator) may be assessed first. Graders should always be aware of potential cross contamination and follow each plant's recommended policies for washing hands and or wearing disposable gloves when conducting sanitation inspections.

705.1d Alternate Shell Egg Washer [Reservoir](#) Inspections

The washing solution reservoir is considered a [critical](#) component of the egg washing system and must be properly cleaned and inspected daily. Unsanitary conditions in the reservoir could contribute to the presence of spoilage microorganisms and pathogens. Based upon the authority contained in [7 CFR 56.3](#), [USDA, AMS](#) can consider a written request from plant management to reduce the frequency of USDA inspection of the egg washer system reservoir(s). The written request must describe in detail the performance-based program designed to consistently clean the washer reservoir, and the daily procedures performed by a designated company employee to verify cleanliness of the equipment, document observations, and record any corrective action. The supervisor and grader must be responsible for reviewing any request for an alternate frequency of inspection of the egg washer [reservoir](#).

1. Plant management must provide the supervisor and grader, in writing, the company's Standard Operating Procedure (SOP) for cleaning and inspection of the egg washer reservoir. The SOP will describe the approximate concentration of the cleaning

solution (amount of specified cleaning compound and water), the re-circulation time in the washer unit, the company personnel responsible for inspection and documentation of cleanliness, and the record(s) maintained. The submission from plant management must also identify the level of the frequency of inspection requested. Reducing the frequency of inspection of the reservoir beyond a monthly level is not permitted.

2. The records maintained by plant management must demonstrate conformance on a continuing basis with the written SOP, document any corrective action required, and illustrate the initials of the company employee responsible for daily inspection and verification of the performance-based program. The records may consist of written documents or a combination of written and mechanical recordings. Any modifications to the SOP or recordkeeping process must be immediately discussed with the grader to assess if any additional USDA, [AMS](#) evaluation is necessary. The SOP and all company records related to this performance-based program to reduce the frequency of inspection of the washer reservoir will be available for review upon request from a USDA representative. Any company records applicable to the cleaning and inspection of the subject equipment following the previous day's production must be available to the grader prior to processing.
3. Information regarding the company's performance-based program with the records for documentation, and the current level of evaluation/authorization to reduce the frequency of inspection of the washing solution reservoir must be maintained in file folder "2", for access by the relief grader.
4. [When reduced frequency washer reservoir inspections is requested by the applicant, the following steps must be completed before final approval is granted.](#)
 - a. Initially, the grader will confirm the cleanliness of washing solution reservoir while conducting the daily pre-operative inspection of the plant and equipment. Results of the inspection of the reservoir during the evaluation period(s) will be documented on Form [LP-74](#). When observing the completion of a satisfactory history of conformance with the company's proposed performance-based program for ten consecutive days of processing eggs, the supervisor may authorize reducing the frequency of inspection of the washing solution reservoir to weekly USDA, [AMS](#) inspection.

If unacceptable results are observed during the initial level of evaluation or the SOP described is not being followed, the company's [request](#) will be [denied](#). Any requests to re-establish [reduced washer reservoir inspections](#) will require plant management to submit to the supervisor in writing substantive changes to the performance-based program or the defined SOP, as applicable. Failure of

the company to comply with a USDA, AMS -accepted performance-based program to reduce the frequency of inspection of the washing solution reservoir, including recordkeeping elements, will result in termination of the USDA, AMS authorization to utilize the approved alternate inspection frequency.

- b. [After ten consecutive days of satisfactory washer reservoir inspections, the grader can begin weekly inspections.](#) The grader will continue to review [daily records](#) completed by plant personnel as outlined in their SOP. [The records should indicate continued compliance with the minimum stated criteria.](#)

If unacceptable results or other deficiencies are observed [at any time](#) during the evaluation period, follow the guidance described in [4.a](#), above.

- c. [After eight consecutive weeks of satisfactory washer reservoir inspections at weekly intervals, plant management may request to reduce the frequency of inspection to a monthly level.](#) The grader must continue to review daily records for the performance-based program generated by company personnel as stated in item [4.b](#), above. If a deficiency in the program or inspection records presents a recurring problem, the grader [will refer to section 4.a above](#) for guidance.
5. In certain geographical locations, water with an elevated alkalinity level may cause mineral deposits on exposed components within the egg washer [reservoir](#). The daily cleaning regimen to remove soil may not be sufficient to completely remove these deposits. In official plants encountering a deposit of minerals on the equipment, the SOP must include an intensified program to remove these deposits. The degree of these conditions may require additional visual inspections of the reservoir by the grader limiting the length of the period approved for a reduced frequency of inspection of the washing solution reservoir.

705.1e Heat Exchangers

The heat exchanger is also considered a critical component of the egg washing system and must be [properly cleaned and inspected daily.](#) [Inspection can be accomplished by removing the end caps or pipes connected to each end of the heat exchanger housing and shining a bright light into the tubes.](#) The interior of the tubes should be free from evident foreign material.

[Recognizing daily disassembly of certain heat exchanger designs may be a burden for pre-operative inspection, upon establishing a daily history that the cleaning procedures for the exchanger are acceptable, plant management may request a reduced frequency of inspection progressing from daily to a weekly, monthly and quarterly level.](#) [Reduced frequency heat exchanger inspections should be limited to designs which make access difficult.](#) [Heat exchangers that are easily disassembled should be inspected daily.](#)

1. The written request must describe in detail the performance-based program designed to consistently clean the heat exchanger, and the daily procedures performed by a designated company employee to verify cleanliness of the equipment, document observations, and record any corrective action. The supervisor and grader must be responsible for reviewing any request for an alternate frequency of inspection of the heat exchanger.
2. Information regarding the company's performance-based program with the records for documentation, and the current level of evaluation/authorization to reduce the frequency of inspection of the heat exchanger must be maintained in file folder "2", for access by the relief grader.
3. When reduced frequency heat exchanger inspections is requested by the applicant, the following steps must be completed before final approval is granted.
 - a. Initially, the grader will confirm the cleanliness of the heat exchanger while conducting the daily pre-operative inspection of the plant and equipment. Results of the inspection of the heat exchanger during the evaluation period(s) will be documented on Form LP-74. When observing the completion of a satisfactory history of conformance with the applicant's proposed performance-based program for ten consecutive days of processing eggs, the supervisor may authorize reducing the frequency of heat exchanger inspection to weekly.

If unacceptable results are observed during the initial level of evaluation or the performance-based program described is not being followed, the applicant's request will be denied. Any requests to re-establish reduced heat exchanger inspections will require plant management to submit to the supervisor in writing substantive changes to the performance-based program, as applicable. Failure of the applicant to comply with a USDA, AMS- accepted performance-based program to reduce the frequency of inspection of the heat exchanger, including recordkeeping elements, will result in termination of the USDA, AMS authorization to utilize the approved alternate inspection frequency.

- b. After ten consecutive days of satisfactory heat exchanger inspections, the grader can begin weekly inspections. The grader will continue to review daily records completed by plant personnel as outlined in their performance-based program. The records should indicate continued compliance with the minimum stated criteria.

If unacceptable results or other deficiencies are observed at any time during the evaluation period, follow the guidance described in 3.a, above.

- c. After eight consecutive weeks of satisfactory heat exchanger inspections at weekly intervals, plant management may request to reduce the frequency of inspection to a monthly level. The grader must continue to review daily records for the performance-based program generated by company personnel as stated in item 3.b, above. If a deficiency in the program or inspection records presents a recurring problem, the grader will refer to section 3.a above for guidance.
- d. After three consecutive months of satisfactory heat exchanger inspections at monthly intervals, plant management may request to reduce the frequency of inspection to a quarterly level. The grader must continue to review daily records for the performance-based program generated by company personnel as stated in item 3.b, above. If a deficiency in the program or inspection records presents a recurring problem, the grader will refer to section 3.a above for guidance.

705.1f Recording Results

Results of each pre-operative inspection are to be recorded on Form [LP-74](#). All sanitation deficiencies are to be documented in the “Remarks” section of the form. List each specific deficiency, the management official contacted, the corrective action taken, and [when](#) the action was taken. Items identified as noncritical on the Form [LP-74](#) may be re-classified by the grader as critical when unsatisfactory conditions are of such magnitude as to constitute a serious health hazard or as a result of gross negligence. Graders are to discuss all non-compliances with the designated management official and request that they acknowledge the discussion by initialing the form. If the designated official refuses to initial the form, the grader is to document the individual's name on the form. Sanitation problems occurring during the production shift must be recorded in [the comments log of Form LP-75](#) when they are observed.

When a deficiency is a noncritical item that requires a significant amount of time to properly repair or completely correct, but action has been taken to assure general sanitary conditions are maintained, the minimum corrective action and projected completion timeframe stated by plant management must be recorded. When the corrective action is completed return to the initial documentation on the Form [LP-74](#) to record closure of the non-conformance items. [When keeping track of corrective actions for unsatisfactory findings, it may be helpful to highlight correction dates or use different color ink.](#)

Alternatively, a reference on the current Form [LP-74](#) and corrective action can serve as appropriate documentation. In the event that plant management cannot complete the corrective action in accordance with the established timeframe, contact the immediate supervisor for guidance. [Exhibits II and III are examples of the proper way to document sanitation deficiencies on Form LP-74.](#)

If a specific, detailed sanitation violation occurs in the same location (the same item listed on Form [LP-74](#)) for three consecutive days and presents a risk of cross contamination to the eggs, the violations must be documented and reported to the supervisor, [using the U.S. Food and Drug Administration’s \(FDA\) Interagency Referral Report \(QAD 703, Exhibit II\).](#) The shell egg grader must advise plant

management of the necessity for issuing the report. Documentation on official sanitation reports (description of detailed violation and name of plant management notified) must support this action.

The following is an example of documentation for a detailed recurring violation:

Monday – Adhering material (Fecal) observed on product contact surface area of packer head # 5, clamshells. (Disposition - Plant management (Susan Manager) corrected the affected area prior to start up).

Tuesday – Adhering material (Fecal) observed on product contact surface area of packer head #5, clamshells. (Disposition - Plant management (Susan Manager) corrected the affected area prior to start up).

Wednesday – Adhering material (Fecal) observed on product contact surface area of packer head #5, clamshells. (Disposition - Plant management (Susan Manager) corrected the affected area prior to start up).

A minimum of twice per year, supervisors must accompany graders on pre-operative inspections to determine the thoroughness of the inspection and assure uniformity in applying inspection criteria. Additionally, supervisors are to review all sanitation reports completed since the previous visit to assess the plants overall sanitation compliance and determine if any additional action is needed. Plants with a continuous history of sanitation non-compliances are to be referred to the Regional Director who may consult with the [National Shell Egg Supervisor and Grading Services Branch Chief](#), to determine any additional actions in accordance with the regulations.

705.1g Distribution

The Form [LP-74](#) is to be distributed as follows:

1. Original copy in file folder “4c” of the grader’s official files
2. One copy to plant management (when requested)

705.1h Packaging Material Storage Areas

All primary packaging material that comes into direct contact with the egg must **always** be maintained in a sanitary condition. Packaging must be kept off the floor, **away from walls**, and wrapped/covered to maintain sanitary conditions until it is prepared for immediate use. **Packaging material must be stored away from chemicals and inedible eggs to prevent absorbing odors. Doors must be kept closed on trailers used to store packaging material.**

705.1i Sanitation and Ambient Refrigeration of Transport Vehicles

Sanitation and ambient refrigeration of transport vehicles not covered by specifications are the responsibility of the shipper. Graders are not responsible for certifying to the cleanliness or good repair

of shipping vehicles unless required by a specification or export instruction. However, if during the course of daily duties, improper or unsanitary conditions, or loading of eggs on transport trailers without a refrigeration unit are observed in shipping vehicles, the grader should notify a responsible plant official. The grader must then document the situation including the name of the plant official notified on their [Form LP-75](#) for that day. No further action is warranted by USDA.

705.2 Shell Egg Washing

705.2a Water Potability Certification

A satisfactory water potability certification is required of each [official](#) plant to determine that all water used in the egg cleaning process is potable. Certification will be required annually for plants utilizing water from municipal supplies and semiannually for plants utilizing well water, including wells with chlorinators. A new sample must be submitted whenever the water source is changed or when equipment is added to treat the water system. Management is responsible to provide the concentration level of the approved sanitizing compound used, the frequency of monitoring each chlorinator, and maintain records to verify conformance.

[The sample will be submitted by the applicant at company expense to any State, commercial, municipal, university, or other laboratory.](#) Plants must obtain and provide the grader with a letter from the laboratory listing the appropriate authorizing agency under which certification is made or, alternatively, the authorization can be noted on the laboratory report.

Certificates of water potability must declare that the plant's water supply is potable, safe for drinking, or otherwise acceptable in this regard. Also acceptable are analyses certifying that the plant's water supply contains less than one colony forming unit (CFU) of coliform bacteria per 100 milliliters of water. Any water analyses showing results, either microbiological or chemical which the grader cannot interpret as satisfactory, is to be referred to the supervisor and, if necessary, to the regional office to determine acceptability.

Graders or supervisors, as applicable, are required to notify plant management when the water analysis is needed. Plant management must notify the grader of their intent to collect the water sample. Plant management or a state representative will draw the water sample (the grader will observe the collection of the sample) using sterile sample containers and aseptic sampling techniques. [The sample should be drawn from the point at which the wash water reservoir is filled.](#)

The grader will [verify](#) the collected water sample is sealed and labeled to maintain sample integrity. The water sample must be stored under refrigeration (38°F - 40°F) if it is to be held for longer than 8 hours prior to shipment. **Do not freeze samples.** Samples will be submitted by the applicant at company expense to a State or locally approved certifying laboratory. Plant management is to provide graders or supervisors copies of each laboratory report of water analysis within ten working days from the date the sample was taken.

The regional [office](#) is to be notified when reports are not received within the specified time frame. Upon notification of an unacceptable water analysis, the grader will notify [their](#) supervisor who will, in turn, notify the regional [office](#). The [supervisor](#) will advise plant management of the water potability requirements and, if the resample is found unacceptable, a recommendation to suspend certification of shielded product [until corrections are made](#). Plant management is expected to rectify the problem and have the water source retested as soon as possible, not to exceed five working days from the date correction(s) is made. Corrective action may include, but not limited to, the addition of chlorinators, water treatment systems, or changing the source of water. The grader is to notify [their](#) supervisor when corrections cannot be made within ten working days from the date the results were received.

To assure that water samples are submitted at the required intervals, graders are required to document water potability certifications on the [QAD 705A: Water Potability and Iron Certification Log \(Exhibit IV\)](#). The log is to be maintained in file folder “11” in the grader’s official files of each [official](#) plant. During each supervisory visit, supervisors are to review the log to assure compliance with these guidelines.

[A copy of the initial water potability report is to be attached to the plant survey when new grading services are established. Potability reports are to be maintained in file folder “11” and disposed of two years after the close of the fiscal year in which they were created.](#)

In [scheduled](#) plants where water treatment systems are used, the grader is to verify weekly, at a minimum, that the system is operating and that a measurable amount of potable water treatment compounds, such as chlorine or quaternary ammonia, is being added. For [unscheduled](#) plants, the frequency of verifying treatment systems will be determined by the supervisor. Plant management must provide the grader or supervisor with a test kit designed to monitor low levels of the applicable potable water treatment compound.

[Chlorine, or its equivalent, must not exceed concentrations above 4 parts per million \(p/m\) calculated as available active chlorine, in accordance with the Environmental Protection Agency \(EPA\) Safe Drinking Water Standards. Concentration amounts exceeding this level are to be reported to the applicant for correction.](#)

[Ozone may be used as an antimicrobial agent to disinfect water in accordance with the National Safe Drinking Water \(NSDW\) Act, promulgated by the EPA, the amount of ozone applied to the water system is dependent upon whether the source:](#)

- [1. Contains surface or previously treated water](#)
- [2. Is filtered prior to disinfection](#)
- [3. Has potential fecal contamination](#)

[Recognizing that the State retains discretionary authority to require modified monitoring, analytical, performance, reporting, and recordkeeping requirements, the grader will rely on guidance issued to](#)

plant management by State authorities for the use of ozone to disinfect water for the processing of shell eggs.

When an ozone treatment system is located in an official shell egg processing plant, plant management will provide access, upon request of a USDA representative, to the State-accepted ozone disinfection procedures, and the monitoring and recorded data to demonstrate continued conformance. Records for the ozone treatment system must be retained by plant management as required by the applicable EPA regulations.

The grader will contact their supervisor if they observe plant management failing to comply with the required State procedures for use of ozone to disinfect water. The National Shell Egg Supervisor will be contacted for guidance if a noncompliance is observed.

705.2b Iron Content Analysis

Water with iron content in excess of 2 p/m is not to be used. If the iron content is in excess of 2 **parts per million** (p/m), it must be de-ironized continuously. A laboratory test to determine the presence of iron in the water used is required. **Water samples for iron analysis are to be taken, recorded, and submitted in the same manner and frequency as outlined for potability.**

Analysis of the iron content of the water supply will be stated in either (p/m), milligrams per liter/gram (mg/l or mg/g), or microgram per liter ($\mu\text{g/l}$). When water analysis is reported in terms other than p/m, determine iron content level as follows:

1. Analysis reported in milligrams per liter is equivalent to parts per million. For example, iron content of 1 mg/l converts to 1 p/m.
2. Analysis reported in either milligrams per gram can be converted into parts per million by multiplying the reported number by one thousand. For example, iron content of .001 mg/g multiplied by 1000 converts to 1 p/m.
3. Analysis reported in microgram per liter can be converted in parts per million by dividing the reported number by one thousand. For example, iron content of 1780 $\mu\text{g/l}$ divided by 1000 converts to 1.78 p/m.

705.2c Procedures for Washing Eggs

The following procedures are to be followed when washing eggs, ([7 CFR 56.76\(f\) 1-15](#)):

1. Pre-wetting by submersion is prohibited.
2. Pre-wetting systems must use water at a temperature 20°F greater than the internal temperature of the egg.
3. Washer systems must be cleaned daily or more frequently as necessary.

4. On continuous type washers, the water **must be changed approximately every 4 hours** (not to exceed 5 hours), at the end of each shift, and/or more frequently if necessary (i.e. wash water becomes excessively dirty or has uncontrolled foaming).
5. Wash water must contain an approved cleaning compound and be at least 20° Fahrenheit warmer than the eggs with a minimum water temperature of 90° Fahrenheit. If wash water temperatures drop below the minimum requirements, immediate correction is required. Should corrections not be completed within 15 minutes, all official identification of product must cease until it is corrected. **While no maximum temperature is prescribed, the washing process must not result in partially cooked eggs. See item 11 below.**
6. In plants with multiple washers in sequence, the water temperature must be the same or warmer as the egg progresses through the washers.
7. Final rinse water must be equal to or warmer than the wash water **of the last washer in the processing sequence**. If final rinse does not properly remove (soap, foam etc.) immediate corrective action must be taken or official identification withdrawn.
8. Machines that recirculate wash water must have replacement water added continuously. Sanitizing rinse water may be used as part of the replacement water. Iodine rinse water may not be used as replacement water but must be discharged directly to a drain.
9. Wastewater from washers must be piped directly to a drain.
10. All eggs are to be reasonably dry before packaging.
11. When the washing of eggs is interrupted for periods in excess of 15 minutes, with washing solution in the reservoir or being returned to the reservoir, the access lids on top of the washer must be lifted to prevent negative impact on the eggs remaining on the conveyor inside the washer. Alternatively, eggs can be removed from the conveyor inside the washer.

705.2d Shell Egg Sanitizing

All eggs are to be spray rinsed after washing with water having a temperature equal to, or warmer than, the temperature of the wash water and containing an approved sanitizing compound. A clear water rinse is required after sanitizing with iodine.

Sanitizers must maintain an effective concentration level of 100 to 200 maximum p/m of available chlorine or its equivalent. Iodine compounds must maintain concentration levels between 12.50 to 25 p/m of titratable iodine. **For Peracetic acid, the concentration levels should be 50 ppm – 100 ppm. Sanitizer strength and spray bar functionality must be verified two times per shift, per machine.** The

titration method is to be used, to test the sanitizing solution. It is permissible to use litmus test strips at other times during the shift for informational purposes. Storage of titration kits and litmus test strips must follow the manufacturer's guidelines to assure accuracy.

The first sanitizer concentration check should be done as soon as possible after the start of production but must be done within 30 min. after the start of production. Additional sanitizer concentration checks would generally be completed after the mid-shift wash water change but may be randomly selected throughout the rest of the production shift. In facilities that experience challenges with maintaining required sanitizer levels, supervisors will request additional checks to be completed at random times during the production shift to verify sanitizer consistency.

Protective equipment provided by plant management including, general purpose gloves and safety glasses are to be used by shell egg graders when monitoring the concentration of shell egg sanitizing solutions. Alternatively, plant employees may be trained to perform the testing under the direct supervision of the grader. The results are to be documented on the grader's [Form LP-75](#), as applicable.

When test results indicate that the minimum concentration level is not acceptable, plant management must take immediate corrective action. Failure to restore a minimum concentration level within 15 minutes will result in removal of official certification on product being packaged. [At all times, it is plant management's responsibility](#) to maintain sanitizing equipment in operating condition. This may necessitate keeping an inventory of spare parts available to assure compliance with this requirement.

[Other sanitizing compounds, such as](#) quaternary ammonium, when approved for the intended use, may be applied to eggs as a disinfectant/sanitizer for the surface of the shell. The concentration level applied must provide the equivalent of 100 to 200 p/m active chlorine. The test kit provided must be specific in determining the concentration level of the [sanitizing](#) compound used (refer to the manufacturer's instructions). The manufacturer or distributor can assist plant management in providing appropriate concentration equivalent tables.

705.2e Ultra-violet Light for Disinfecting Shell Eggs

[Each shell egg processor electing to install the Ultra-violet \(UV\) disinfection system is responsible for assuring:](#)

1. Technical information and certification (letter of guarantee from the manufacturer) stating that the low-pressure mercury lamp bulb used provides 90 percent emissions at a wavelength of 253.7 nanometers (2,537 angstroms equivalent) is provided to the grader.
2. [A maintenance log for the UV disinfection system is maintained](#) identifying the [replacement cycle](#) of the UV lamp bulbs. The UV lamp bulbs are replaced based upon the recommended expected duration of function (life expectancy) stated in the manufacturer's specifications. In the event of a UV lamp bulb failure prior to reaching the recommended duration period, to prevent replacement of each bulb in the

system at the end of the established duration period, a processor may elect to maintain the dates of installation of each bulb in the UV disinfection system by recording the recommended life expectancy of each lamp bulb. The maintenance records for the UV disinfection system will be subject to review upon request from a USDA representative. [For bulb hour tracking purposes, a box is included on the LP-75.](#)

[Record a checkmark \(or other data approved by the supervisor\) to indicate it has been verified the bulbs have not exceeded their maximum recommended operational hours.](#)

[UV sanitation systems with any inoperable bulbs do not meet USDA requirements and may not be used as the sole method of sanitizing shell eggs.](#)

3. Only UV lamp bulbs coated to prevent potential contamination in the event of breakage of the low-pressure mercury lamp [are](#) used in the disinfection system.

To prevent optical damage to personnel working in plants utilizing the UV disinfection system, the safety procedures incorporated by the company requiring the unit be locked down in operating position prior to function must [always](#) be maintained. [All curtains or guards must be in place.](#) Any malfunction of these incorporated safety measures must be addressed immediately by the egg processor or use of the UV disinfection system in the official plant will be discontinued. [Personnel should never look directly at UV bulbs when the unit is operating.](#)

Recognizing that the UV emissions area is directly exposed to the product, the sanitation of the disinfection unit (both interior and exterior) must be maintained in an acceptable condition and is subject to pre-operative inspection by the grader assigned to the egg processing plant.

When used as an alternate for the application of a chemical sanitizer solution, the UV disinfection system must be installed downstream from the wash and rinse cycle chamber on the egg grading and packaging system. Additionally, the eggs must be reasonably dry when entering the UV disinfection system. Shell eggs treated with UV radiation as stated in the applicable FDA regulation and these provisions are eligible to be identified with the USDA grademark.

705.2f Ozone Use as an Antimicrobial Agent

Safety - Ozone can cause extensive damage when in direct contact with human tissue. Therefore, plant management must be responsible for collecting samples of the ozone solution to determine the concentration level to be applied as a sanitizing solution. The [plant](#) is responsible for compliance with applicable safety requirements, and installation design and handling practices as specified by Occupational Safety and Health Administration (OSHA) and State regulations.

Application as a shell egg sanitizing agent - Ozone, in an aqueous solution (ozone and water), must be maintained at a level ranging from 0.50 parts per million to a maximum level of 2.00 parts per million. The [plant](#) is responsible for providing a titration test kit to determine the equivalence with the required concentration of available active chlorine (100 to 200 parts per million) authorized for use to

sanitize shell eggs. Residual aqueous solution of ozone and water may be recovered to the egg washer solution reservoir.

The grader will observe plant personnel monitoring the concentration level of ozone in aqueous solution (injected into potable water) when used as a sanitizing agent. The concentration level will be monitored at the USDA frequency required for a shell egg sanitizing solution.

705.2g Shell Egg Protectant (oiling)

Ideally, the equipment should dispense the oil through sprayers, brushes, foam discs, etc. Other materials used to protect eggs, such as an oil saturated cloth, paper towel, or other devices that drip oil on to a belt, are questionable methods and must be evaluated by the supervisor and grader. These methods are to be approved only if the criterion is met to apply oil in order to cover the entire egg surface is met.

If a pressurized spraying system is used to apply the oil, the grader is to determine that the unit is functioning properly by [observing plant personnel](#) inserting a piece of stiff paper or cardboard (test material) into the spray area for the approximate amount of time an egg would be exposed. This can be done through a side access panel or by laying the test material on the conveyor and allowing the material to pass under the sprayer at normal operating speeds. The test material can then be examined for uniform dispersal of the oil. Eggs washed in a plant after an initial shell protecting must be shell protected again after washing in order to be so described.

When the system is not in use, the oil reservoir and any portion of the delivery system (pipes, flexible hoses, etc.) must be either drained of oil or protected to prevent cross contamination. For example: Ensuring closure of pipes, flexible hoses, or the oil reservoir.

705.3 Approval of Compounds

Only approved cleaning and sanitizing compounds may be used in official plants. To assure that only approved compounds are used for the purpose intended, plant management must provide the grader or supervisor, as applicable, with a written guaranty stating that each compound used in the shell egg processing plant complies with Federal food laws and regulations, and can be legally used in the shell egg processing plant for the purpose intended. Responsibility for providing Letter of Guarantees rests with the firm whose name appears on the product as it is marketed to the plant. Letter of Guarantees must contain the following information:

1. Name and address of the manufacturer of the compound
2. Brand name or other means by which the compound is identified
3. Intended use of the compound; (specific application for shell eggs)
4. Statement that the compound complies with either:

- a. The Federal Food, Drug, and Cosmetic Act; or
 - b. Federal Insecticide, Fungicide, and Rodenticide Act; or
 - c. The requirements of 21 CFR 110.35 (b) Substances Used in Cleaning and Sanitizing; Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food;
5. Statement that, if used according to the instructions, the compound will have no adverse effect on the eggs being processed;
 6. Signature of an official representing the manufacturer of the compound.

As an option, plant management can provide the chemical manufacturer a copy of the QAD 705B: *Notice of Guarantee for Approval of Compounds* ([Exhibit V](#)) to assist them in meeting the requirements. The reverse side of the notice list the common categories of compounds used in shell egg plants. In addition to the guaranties, the Material Safety Data Sheet (MSDS) for each compound used in the plant must be made available for review by the grader and/or supervisor. The grader or supervisor retains the authority to refuse specific compounds that they determine unsafe or may cause product adulteration.

As an option, plant management may provide proof of official approval of a nonfood compound by accessing the [National Sanitation Foundation \(NSF\) website](#). A printed copy of the product listing for each nonfood compound must be provided to the grader and is to be entered on [QAD 705C: Chemical Compound Log](#) ([Exhibit VI](#)).

Once approved, graders are required to document each compound being used on [QAD 705C: Chemical Compound Log](#). The log and letters of guaranties are to be filed together in file folder “2” of the grader’s official files. **At least every 6 months**, graders are to review the compounds used at their location to assure the log is current and accurate. During routine plant visits, supervisors are to review the chemical compound approval process to assure that the procedures outlined in this policy are being applied.

When a USDA representative identifies that a nonfood compound is not approved for use for cleaning, de-staining, sanitizing, coating, marking shell eggs, treating water (water softener, chlorinators and boilers), or equipment lubricants used on indirect contact areas, plant management must be notified. If an unapproved nonfood compound is being used, all eggs identified with the USDA grademark exposed to the compound must be retained. Plant management must issue an immediate retrieval of any officially identified eggs shipped that were exposed to an unapproved nonfood compound.

When plant management continues to process and distribute non-officially identified eggs using the identified nonfood compound and/or product has been shipped, the grader will contact their immediate supervisor. The supervisor must prepare the FDA, [Interagency Referral Report](#) for submission to the

National Office. If plant management requests to remove the unapproved nonfood compound to continue processing eggs identified with the USDA grademark, the exposed equipment must be cleaned prior to resuming operations.

705.4 Cooling Facility Requirements

Coolers in all official plants used for storing eggs (nest run or processed) must be capable of maintaining an ambient air temperature of 45° Fahrenheit or lower. Since this is a facility requirement, it is applicable to all egg coolers, not just coolers storing officially graded eggs. [Finished product must be stored away from chemicals and inedible eggs to prevent absorbing odors or potential contamination.](#)

705.4a Cooler Verification

When checking cooler temperatures, graders may use the thermometers provided and placed in the coolers by the applicant. These thermometers should be placed in areas where product is stored but not in front of doorways or refrigeration units. If multiple thermometers are available, the temperature is to be reported as an average. [Temperatures should be checked before production begins then approximately every 4 to 5 hours thereafter and recorded on Form LP-75. A minimum of two verifications per shift is required.](#)

If cooler temperatures exceed 45° Fahrenheit, the grader must notify plant management to take corrective action. If the ambient temperature is not being reduced effectively to the 45° Fahrenheit level within two hours of notification, plant management must implement procedures to transfer [all USDA shielded](#) shell eggs to a compliant refrigerated storage area. [If non-shielded eggs are not transferred to compliant coolers, or if coolers containing eggs remains above 45° for more than 4 hours, an interagency referral report \(QAD 703 Exhibit II\) will need to be completed and submitted to the National Shell Egg Office through normal supervisory channels. The National Office will determine whether to withdraw certification of USDA grade shielded eggs and is responsible for reporting cooler violations to Food Safety and Inspection Service \(FSIS\)/FDA through joint Memorandum of Understandings \(MOUs\).](#)

Coolers not in use during seasonal periods or coolers where it is apparent that there is no intention to store eggs are not to be checked or reported as non-complying.

705.4b Thermometer Certification

[The plant is responsible for providing an accurate cooler thermometer. On a quarterly basis, supervisors must verify cooler thermometer accuracy with a calibrated digital thermometer and record on Form LP-227.](#)

[USDA's supervisor and grader thermometers must be tested and calibrated on the following schedule:](#)

1. [Certified Calibrated Testers \(i.e. MicroCheck\)](#) - These will be returned annually to the manufacturer or authorized service facility for recertification. The certificate of calibration must be kept with the device.
2. [\(SES\) Digital Thermometer](#) - The accuracy of each digital thermometer is to be verified by the supervisor or assigned representative at least annually. This is to be accomplished by using a certified calibrated tester and following the instructions provided with the tester.
3. [Grader's Pocket Thermometer](#) - The accuracy of the grader's metal stem pocket thermometer (including any back-up thermometers) is to be verified by the supervisor or assigned representative on a [quarterly](#) basis. This is to be accomplished by collecting a test medium from tap water. With continuous agitation, place the digital thermometer and the pocket thermometer in the center of the water bath. After the temperature of both thermometers has stabilized, read and compare the temperatures to assure that they are within 1° Fahrenheit of each other. If there is more than a 1° Fahrenheit difference, the pocket thermometer must be adjusted or replaced. In either case, the thermometer must be re-tested for accuracy. After each verification test, the results are to be recorded on Form [LP-227](#).

Regardless of thermometer type used, during periods between [designated verifications](#); when the grader suspects that a thermometer is not accurate, when they have been provided a new thermometer, or when any occurrence of a temperature non-conformance is detected, the thermometer must be reverified using the following method:

[Thermometers with multiple probe types \(air and water\)](#) will only use the water probe for this method. Prepare an ice water bath (mixture of ice and water). With continuous agitation, immerse the thermometer in the center of the water bath. After the thermometer temperature has stabilized, the temperature reading should be between 31° Fahrenheit and 33° Fahrenheit. If the temperature is out of the accepted range, the thermometer cannot be used and must be adjusted or replaced.

After the test has been performed, the results are to be recorded on Form [LP-75](#). During the next supervisory visit, graders are to request supervisors to formally re-test the thermometer as outlined above. If the temperatures are within 1° Fahrenheit of each other, the thermometer is considered accurate.

705.4c Refrigeration of Product

FDA, Production, Storage, and Transportation of Shell Eggs ([21 CFR 118.4 \(e\)](#))

[Refrigeration](#). [Eggs must be held and transported] at or below 45°F ambient temperature beginning 36 hours after time of lay. If the eggs are to be processed as table eggs and are not processed for the ultimate consumer within 36 hours from the time of lay and, therefore, are held and transported as

required at or below 45°F ambient temperature, then you may then hold them at room temperature for no more than 36 hours just prior to processing to allow an equilibration step to temper the eggs.

Egg Products Inspection Act (EPIA) ([9 CFR 590.50](#))

Egg Temperature and Labeling Requirements. All shell eggs packed into containers destined for the ultimate consumer must be stored and transported under refrigeration at an ambient temperature of no greater than 45 °F (7.2 °C) and must bear safe handling instructions in accordance with [21 CFR 101.17\(h\)](#).

USDA, Regulations Governing the Voluntary Grading of Shell Eggs ([7 CFR 56.76 \(g\)\(1\)](#)) *Requirements for eggs officially identified with a grademark.* Shell eggs that are to be officially identified as [U.S. Grade AA, A, or B] shall be placed under refrigeration at an ambient temperature no greater than 45°F (7.2°C) promptly after packaging.

This means that all processed shell eggs must be placed under refrigeration within 4 hours after packaging or at the end of the processing day, whichever comes first. Graders can use the time listed on the USDA Sample Sticker as a general guide in determining compliance. Obvious noncompliance with this requirement is to be reported to management and documented on the Form [LP-75](#). When continuous non-compliances are noted, the grader is to review these occurrences with the supervisor. The supervisor will consult with the Regional Director to determine what future corrective action is to be taken.

To prevent the sweating of shell eggs, packaged product that has been placed in coolers may not be removed from refrigeration except for immediate processing/reprocessing, packaging, shipment, or for USDA use of cooler samples.

705.5 Shell Egg Surveillance (SES) Responsibilities

705.5a SES Quarterly Inspection Responsibilities

The [EPIA](#), [7 CFR 57](#) require quarterly visits to all egg handlers (producer/packers, grading stations). In official shell egg plants, the supervisor or designated USDA representative will conduct these quality inspections. The supervisor may request assistance as follows:

1. Graders may assist the supervisor or their assistant(s) in carrying out the quarterly shell egg surveillance inspections required by the EPIA. Copies of the quarterly surveillance reports, Form [LP-156](#) and [LP-19](#), are to be maintained in file folder “12” in the grader’s official files.
2. Graders may also assist the supervisor in the releasing of product retained during quarterly surveillance visits. When observing the reworking and releasing of retained product or when retained product is transferred from the point of retention and

released to an egg products plant or other egg handler, graders are to follow the guidelines for handling retained product outlined in [QAD 708](#).

705.5b SES Labeling Responsibilities

All graders are responsible to assure that labeling of **restricted** eggs is correct and applied at point and time of segregation. The EPIA requires that eggs classed as “restricted eggs” (dirties, checks, leakers, loss, inedible) be labeled with required information as outlined below:

1. Shipping containers of restricted eggs must bear the packer's name, address, and zip code, or a corporate name and address and other egg packer identification codes approved by the National [Shell Egg Supervisor](#), and the type of restricted eggs in the container (e.g., dirties, checks, inedible, or loss); and
 - a. For Checks and Dirties: “Restricted Eggs-- For Processing Only in an Official USDA Egg Products Plant.”
 - b. For Inedible and Loss Eggs in Shell Form: “Restricted Eggs-- Not to be used as Human Food.”
2. The required wording on the label must be conspicuous and legible. The name, address, and zip code of the packer need not appear on the label if it appears elsewhere on the container. See [Exhibit VII](#) for label examples of restricted eggs.

All graders are to assure that **inedible** eggs and egg products are handled according to accepted procedures, denatured when applicable, **and** properly labeled as follows:

1. Labeling - The EPIA requires that all inedible, unwholesome, or adulterated egg products be labeled with certain required information. The collection containers of inedible egg products at the point and time of segregation need only be labeled with the word, “Inedible” unless they are used as the final shipping container. In this case, the containers must be legibly identified as, “Inedible Egg Product-- Not to be used as Human Food.” The name, address, and zip code of the packer or distributor must appear on the label or container (See [Exhibit VII](#)). Alternate procedures for labeling inedible collection containers may be authorized by the [National Shell Egg Supervisor](#).
2. Denaturing - Containers of liquid egg products need not be denatured or de-characterized at the point and time of segregation unless they are used as the final shipping container. Sufficient denaturant must be used to make it readily evident, either visually or by odor, that the eggs or egg product is unfit for human consumption.

Proper mixing of denaturant cannot be accomplished by adding the color powder to the top of the barrel of egg. To properly denature/de-characterize inedible egg in a barrel, product must be added in liquid form, in stages, as the container is filled.

Inedible shell eggs must be denatured or de-characterized at the point and time of segregation. Inedible and loss eggs that are to be transported in the shell form from the point of segregation must be de-characterized or denatured by coloring the shells with a sufficient amount of Food, Drug, and Cosmetic (FD&C) dye to give a distinct change of appearance or by applying a substance that will penetrate the shell and de-characterize the egg meat.

- a. Satisfactory Denaturants for Shell Eggs
 - (1) FD&C black, blue, green, or red dyes
 - (2) Aromatic cedar, eucalyptus, pine oil, fish oil or wintergreen
- b. Satisfactory Denaturants for Liquid Eggs Only
 - (1) Caramel, brown, black, blue, or green dyes
 - (2) Meat and Fish by-products (non-deodorized)
 - (3) Ground grain and milling by-products
 - (4) Beet meat and pulp
 - (5) Fish oil, aromatic, cedar, eucalyptus, pine oil, or wintergreen
- c. Other Denaturants

Requests to use denaturants, other than those listed, which will distinctively render the shell eggs or egg products because of appearance or odor, as unfit for human consumption, may be submitted to the National [Shell Egg Supervisor](#) for comment and/or approval.

705.5c SES Grading Responsibilities

Occasionally, management will request the grader to check non-identified product for quality control purposes. Additionally, graders **may be** requested to sample and grade stationary lots of eggs that have not previously been officially identified. Under any of these circumstances, if the grading shows the lot, or a portion of the lot, to exceed the restricted egg tolerances (based on a full size sample) for U.S. Grade B, the grader is required to place the product under retention until it is brought into compliance with the [EPIA](#). Prior to conducting these types of gradings, the grader must advise management of these responsibilities and the applicable tolerances that will be applied.

During the grading process, graders are to immediately notify plant management when U.S. Grade B restricted egg tolerances have been exceeded. Under these circumstances, management has the option of discontinuing the grading or continuing sampling up to an official sample size.

For stationary lots where a full representative sample has been examined, the entire lot is to be retained. When the grading is prematurely terminated by management, the product representing the samples examined is to be retained using the following criteria:

1. For unitized loads (pallets, racks, etc.), retain all product on the specific unit from which each sample originated. For example, if samples #1 and #2 exceed the tolerances and were selected from pallets one and two of a five pallet lot, pallets one and two are to be retained.
2. For product that has no distinct unitization, segregate the lot proportionately into 30 case sublots and retain only the sublots from which the samples originated. For example: If the original lot consists of 240/15-dozen cases, the grader, for retention purposes, would consider the lot to be four, 30 case sublots.

If samples 1 and 2 exceeded EPIA tolerances and were selected from sublots one and two and the grading was terminated, these sublots would be retained. Additionally, when lots are less than 30 cases, the entire lot is to be retained.

Retention procedures and release of retained product is to be handled as outlined in [QAD 708](#).

705.6 Shipping of Non-Denatured Inedible Egg Products

The overall responsibility for handling and monitoring the movement of this product to pet food plants, further processing plants, and warehouses is the responsibility of FSIS. Each producer of non-denatured inedible egg product is to be advised of their responsibilities in handling such product.

705.6a Responsibilities of Plant Management

1. Following approval, management in official USDA plants must advise the grader or surveillance inspector when they wish to accumulate and ship non-denatured inedible shell eggs or egg products. Non-denatured inedible products may not be accumulated in non-USDA plants or in plants utilizing temporary [unscheduled](#) shell egg grading service since USDA cannot continuously monitor and control inedible product located at these locations.
2. [Edible products must be physically separated from inedible and restricted products in the official plant and in the shipping vehicle for product control and positive identification. Separation may be accomplished by physical dividers or spacing of at least 1 pallet width. Other methods that accomplish the same criteria can be reviewed](#)

and approved by the supervisor. Liquid product to be shipped in bulk must be held in specially designated tanks or vats.

3. When management has been granted permission to ship non-denatured product, each primary container and master or bulk container must be legibly identified as follows:
 - a. Egg products – “Non-denatured Inedible Egg Products - **NOT TO BE USED FOR HUMAN CONSUMPTION.**” Name and address of packer or distributor.
 - b. Shell eggs – “Non-denatured Restricted Eggs - **NOT TO BE USED AS HUMAN CONSUMPTION.**” Name and address of packer or distributor.

705.6b Origin Inspector responsibilities

1. The “balance on hand” figure must be verified by actual count at least once each week, dated, and initialed by the inspector.
2. When non-denatured inedible egg products or shell eggs are to be shipped from one official plant to another, the inspector must personally seal the shipment and prepare Form LP-210S.

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM PRE-OPERATIVE SHELL EGG PLANT SANITATION REPORT	WEEK OF: PLANT NAME/NUMBER:
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NAME OF GRADER(S):

		S = Satisfactory	U = Unsatisfactory	SUN	MON	TUE	WED	THU	FRI	SAT
I. Shell Egg Washing, Grading, and Packaging Operations & Equipment	CRITICAL	NON CRITICAL	S U	S U	S U	S U	S U	S U	S U	S U
A. Farm belt & framework (once it enters official processing or storage areas) clean.		X								
B. Loaders, conveyors, accumulators, dirt return belt, orienters, & all pre-rinse equipment clean.	X									
B.1. Equipment non-contact areas clean. (legs, framework, conduit, etc.)		X								
C. Washers, heat exchangers, filters, nozzles, brushes, & compartments clean.	X									
C.1. Washing equipment non-contact areas clean. (exterior, framework, legs, soap dispensers, etc.)		X								
D. Egg drying equipment and filters clean.	X									
D.1. Egg drying equipment non-contact areas clean. (exterior, filter housing, motors, conduit, etc.)		X								
E. Sanitizing and UV equipment clean.	X									
E.1. Sanitizing Equipment non-contact areas clean. (sample draw port, tubing, motors, UV filters, chemical containers, etc.)		X								
F. Shell protecting equipment clean, free of off-odors or obvious contamination.	X									
G. Mass scanning, detectors, scales, transfers, and egg carriage system clean.	X									
G.1. Equipment non-contact areas clean. (electrical wiring, framework, chutes, curtains, etc.)		X								
H. Packaging equipment and conveyors clean.	X									
H.1. Packaging equipment & conveyors non-contact surface areas clean. (framework, legs, rails, control center, covers, etc.)		X								
I. Plastic flat washers and dryers clean.		X								
II. Processing Rooms										
A. Walls, ceilings, and floors clean.		X								
B. Packaging and packing materials clean and free of mold, mustiness, and off-odors. Racks, bossies, pallets, RPC's, plastic flats, and baskets clean.	X									
C. Benches, shelves, packing tables, packing units, and conveyors clean.		X								
D. Inedible containers, centrifuges, pumps and hoses clean and odor free.		X								
E. Parts washing cabinets, wall racks, and utility carts clean.		X								
F. Fixtures over packing and packaging areas are clean.		X								
III. Cooler and Storage Areas										
A. Unprocessed egg coolers clean and free from odors. Walls, floor, and ceiling construction well maintained.	X									
B. Processed egg coolers clean and free from odors. Walls, floor, and ceiling construction well maintained.	X									
C. Packing and packaging storage areas clean and dry. Cartons and packaging materials covered.		X								
D. Chemical compound, inedible containers storage areas clean. Chemical containers covered.		X								
IV. Processing Building										
A. Processing facility in good repair. Tight fitting doors on all entrances.		X								
B. Outside shipping and receiving areas clean, well maintained (minimum of 18-inch perimeter), and properly drained. Stored equipment is reasonably distanced from the facility.		X								
C. Refuse removed, stored in designated area, & maintained in a clean manner.		X								
D. Restrooms clean with functioning exhaust fans and hot water. Hand wash stations clean and have hot water.		X								
E. USDA grader's office and candling booth clean.		X								
F. Inspection of premises indicates rodent and pest control program is effective. Bait stations clean and in good repair.		X								
GRADER INITIALS										
PLANT MANAGEMENT INITIALS										

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM			WEEK OF: June 7 - 13, 2021							
PRE-OPERATIVE SHELL EGG PLANT SANITATION REPORT			PLANT NAME/NUMBER: P-1211							
NAME OF GRADER(S): <i>Danny Zuko, Sandy Olson</i>										
S = Satisfactory U = Unsatisfactory			SUN	MON	TUE	WED	THU	FRI	SAT	
I. Shell Egg Washing, Grading, and Packaging Operations & Equipment		CRITICAL	NON CRITICAL	S U						
A.	Farm belt & framework (once it enters official processing or storage areas) clean.		X	S	S	S	U	S	S	S
B.	Loaders, conveyors, accumulators, dirt return belt, orienters, & all pre-rinse equipment clean.	X		S	S	S	S	U	S	S
B.1.	Equipment non-contact areas clean. (legs, framework, conduit, etc.)		X	S	S	S	S	S	S	S
C.	Washers, heat exchangers, filters, nozzles, brushes, & compartments clean.	X		S	S	U	S	S	S	U
C.1.	Washing equipment non-contact areas clean. (exterior, framework, legs, soap dispensers, etc.)		X	S	S	S	S	S	S	S
D.	Egg drying equipment and filters clean.	X		S	S	S	S	S	S	S
D.1.	Egg drying equipment non-contact areas clean. (exterior, filter housing, motors, conduit, etc.)		X	S	S	S	U	S	S	S
E.	Sanitizing and UV equipment clean.	X		S	S	S	S	S	S	S
E.1.	Sanitizing Equipment non-contact areas clean. (sample draw port, tubing, motors, UV filters, chemical containers, etc.)		X	S	S	S	U	S	S	S
F.	Shell protecting equipment clean, free of off-odors or obvious contamination.	X		N/A						
G.	Mass scanning, detectors, scales, transfers, and egg carriage system clean.	X		U	S	S	S	S	S	S
G.1.	Equipment non-contact areas clean. (electrical wiring, framework, chutes, curtains, etc.)		X	S	S	S	U	S	S	S
H.	Packaging equipment and conveyors clean.	X		U	U	S	S	S	U	S
H.1.	Packaging equipment & conveyors non-contact surface areas clean. (framework, legs, rails, control center, covers, etc.)		X	S	S	S	U	S	S	S
I.	Plastic flat washers and dryers clean.		X	S	S	S	S	S	S	S
II. Processing Rooms										
A.	Walls, ceilings, and floors clean.		X	S	S	S	S	U	S	S
B.	Packaging and packing materials clean and free of mold, mustiness, and off-odors. Racks, bossies, pallets, RPC's, plastic flats, and baskets clean.	X		S	S	S	S	S	S	S
C.	Benches, shelves, packing tables, packing units, and conveyors clean.		X	S	S	S	S	S	S	S
D.	Inedible containers, centrifuges, pumps and hoses clean and odor free.		X	S	S	S	S	S	U	S
E.	Parts washing cabinets, wall racks, and utility carts clean.		X	S	S	S	S	S	S	S
F.	Fixtures over packing and packaging areas are clean.		X	S	S	S	S	S	S	S
III. Cooler and Storage Areas										
A.	Unprocessed egg coolers clean and free from odors. Walls, floor, and ceiling construction well maintained.	X		S	S	S	S	S	S	S
B.	Processed egg coolers clean and free from odors. Walls, floor, and ceiling construction well maintained.	X		S	U	S	S	S	S	S
C.	Packing and packaging storage areas clean and dry. Cartons and packaging materials covered.		X	S	S	S	S	S	S	S
D.	Chemical compound, inedible containers storage areas clean. Chemical containers covered.		X	S	S	S	S	S	S	S
IV. Processing Building										
A.	Processing facility in good repair. Tight fitting doors on all entrances.		X	S	S	S	S	S	S	S
B.	Outside shipping and receiving areas clean, well maintained (minimum of 18-inch perimeter), and properly drained. Stored equipment is reasonably distanced from the facility.		X	S	S	S	S	S	S	S
C.	Refuse removed, stored in designated area, & maintained in a clean manner.		X	S	S	S	S	S	S	S
D.	Restrooms clean with functioning exhaust fans and hot water. Hand wash stations clean and have hot water.		X	S	S	S	S	S	S	U
E.	USDA grader's office and candling booth clean.		X	S	S	S	S	S	S	S
F.	Inspection of premises indicates rodent and pest control program is effective. Bait stations clean and in good repair.		X	S	S	U	S	S	S	S
GRADER INITIALS				DZ	DZ	DZ	SO	SO	SO	SO
PLANT MANAGEMENT INITIALS				RO	AB	AB	AB	AB	AB	AB



Examples of appropriate remarks for the LP-74 Sanitation Report

Use only statements of fact when reporting sanitation deficiencies. Do not exaggerate words to document your findings. Below are some examples:

Incorrect: Bugs all over the dry storage.

Correct: Dead bugs on the floor near the trash container: **Corrected**

Reason: “All over the dry storage” could be misconstrued by some persons that the dry storage area has bugs crawling on the floor, ceiling, and walls in excessive proportions. It also does not specify an area of correction for plant employees or relief graders to follow up on. Be specific in describing the problem area.

Incorrect: Women’s restroom nasty.

Correct: Women’s restroom has toilet paper on the floor and the sink is dirty: **Corrected**

Reason: “Nasty” is too vague, could mean different things to different people, and can be read as an exaggeration. Describe the actual conditions observed.

Incorrect: Water everywhere in the cooler.

Correct: Water on the floor in front of loading dock: **Corrected**

Reason: “Water everywhere in the cooler” may be misconstrued by some persons to mean the entire cooler is flooded, or water is dripping off the ceiling.

Incorrect: Egg all over machine.

Correct: Egg meat and shell on the pickup bar, shells in the washers, and egg meat on the candle light: **Corrected prior to start**

Reason: “Egg all over machine” is not a statement of fact unless the entire machine has egg all over it. Exaggerations make it difficult to accurately follow up on sanitation deficiencies.

Incorrect: Mold on ceiling of the cooler in front of fans.

Correct: Ceiling in front of north cooling unit is dirty. **Corrected**

Reason: Do you know for a fact that it is mold? Could it be dirt or mildew? Could it be refrigerant oil? If you know for a fact that it is mold, it would require immediate corrective action and you should



notify your supervisor for further instruction. If you don't know for a fact what the material is, simply use a term such as "dirty".

Incorrect: Acid wash the washers tonight.

Correct: Washer #2 has scale buildup. To be corrected prior to start on 09/24/21: **Corrected**

Reason: We do not tell management how to clean. It is up to them to determine how to remove the scale buildup. We do not want to be held liable for damage caused to equipment because of our suggestion.

Incorrect: Trash overflowing everywhere outside.

Correct: Trash on the ground near the outside dumpster: **Corrected**

Reason: In addition to being an exaggeration, this description does not adequately describe the location of the problem. "Outside" is a big place!

Incorrect: Packer #14 full of egg.

Correct: Egg meat on clamshells and guidebars of packer #14: **Corrected prior to start**

Reason: "Packer # 14 full of egg" could be misconstrued by some to mean there might be a gallon of liquid egg on top of packer #14.

Every action that is written on the LP-74 must show corrective action. There are no exceptions.

Do not use a checkmark or "ok" as a replacement for "corrected" when documenting deficiencies. Use the term "Corrected" or "Above items corrected prior to start". When using "To be corrected by 9/24/21" or similar verbiage, Corrective action must still be shown at the time of completion.

All documentation must be legible for the plant and other graders to understand what is documented and what needs correction. Plant management should initial the front of your LP-74 on a daily basis. If they refuse to initial the form, contact the AMS supervisor.

Notice of Guarantee For Approval of Compounds

To assure that only approved compounds are used for the purpose intended, this notice of guarantee is being provided certifying that the listed compound(s) complies with all applicable Federal Food laws and may be used in official scheduled or unscheduled shell egg plants.

1. Name and address of the manufacturer of the compound(s):

2.

Name of Compound	Category Code*	Regulatory Authority Code**
1.		
2.		
3.		
4.		
5.		
6.		

* See reverse for most commonly used category codes.

**Regulatory Authority Codes (list as applicable):

- (A) Federal Food, Drug, and Cosmetic Act (cite section of regulations)
- (B) Federal Insecticide, Fungicide, and Rodenticide Act
- (C) The requirements of 21 CFR 110.35 (b) Substances Used in Cleaning and Sanitizing; Current Good Manufacturing Practice in Manufacturing, Packing, or Handling Human Food
- (D) Food Safety and Inspection Service Sanitation Performance Standards Compliance Guide

3. Material Safety Data Sheets (MSDSs) attached () Yes () No

Manufacturer's Certification: I certify that, if the above listed compound(s) are used according to the instructions outlined on the label, comply with applicable Federal food regulations and the compound(s) will have no adverse effect on the eggs being processed. I understand that USDA retains the authority to refuse specific compounds that they determine unsafe or may cause product adulteration.

Signature: _____

Title and Date: _____

Category Code Letters

Code Letters	Conditions For Use	Code Letters	Conditions For Use
A1, A2 A3, A4	Cleaning Compounds	G1, G2, G3	Water Treatment Compounds
	Compounds for use as general cleaning agents on all surfaces, or for use with steam or mechanical cleaning devices in all departments. Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, all surfaces must be thoroughly rinsed with potable water.	Compounds used in such treatment should not remain in the water in concentrations greater than required by good practice.	G7
D1	Antimicrobial Compounds	H1	Lubricants
Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, surfaces must be thoroughly rinsed with potable water before operations are resumed. The compounds must always be used at dilutions and according to applicable directions provided on the EPA registered label.	These compounds may be used as a lubricant with incidental food contact. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets and as a lubricant for machine parts and equipment in locations in which there is potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compounds must be removed from the equipment surface by washing or wiping.	H2	These compounds may be used as a lubricant, release agent, or anti-rust film on equipment and machine parts or in closed systems in locations in which there is no possibility of the lubricant or lubricated part contacting edible products.
D2	Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of these compounds for sanitizing previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food.	Q1	Compounds For Use On Shell Eggs
E1, E2	Employee Hand Care	Q2	Eggs that have been washed with these compounds shall be subjected to a thorough rinse of warm potable water containing as accepted sanitizer.
	The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing lines to prevent accidental product contamination. The hands need not be washed prior to the use of the compounds. After the use of the compounds, the hands must be thoroughly rinsed with potable water.	Q3	Eggs that have been destained with these compounds are to be rewashed and spray rinsed with warm potable water containing an acceptable sanitizer.
	The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing lines to prevent accidental product contamination. The hands must be washed and thoroughly rinsed prior to sanitizing with the compound. The compound may be injected into the wash and rinse water. The hands need not be rinsed with potable water following the use of the compound.	Q4	These quaternary ammonium chloride compounds shall be incorporated in a warm potable water spray rinse for use in sanitizing clean or freshly washed shell eggs.
E3	The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing lines to prevent accidental product contamination. The hands must be washed and thoroughly rinsed prior to sanitizing with the compound. The compound may be injected into the wash and rinse water. The hands need not be rinsed with potable water following the use of the compound.	Q5	These chlorine compounds shall be incorporated in a warm potable water spray rinse for use in sanitizing clean and fresh shell eggs.
F1, F2 F3, F4	Pesticides	Q6	These iodine compounds shall be incorporated in a spray rinse of warm water for use in sanitizing clean or freshly washed shell eggs. For freshly washed eggs, a rinse with warm potable water is required prior to application of the compound. A subsequent rinse is not required.
The compounds must be used according to applicable instructions provided on the label.	Before using these compounds, all edible products and packaging materials must be removed from the room to be fumigated. After fumigation, the treated equipment and space must be thoroughly aerated to remove all vapors before graders or employees reenter the area. Food contact surfaces must be rinsed with potable water before edible products are returned to the room.		

SHELL EGG SURVEILLANCE LABELING

The following examples may be used as guidelines for developing labels.

**Cases Containing Only
Checked Eggs:**

CHECKS

For Processing Only in an Official
USDA Egg Products Plant

Hendricks Poultry Farm
1500 Feather Lane
Gainesville, GA 30501

**Cases Containing Only
Dirty Eggs:**

DIRTY EGGS

Victor Farms
2020 Retiro Court
Yucaipa, CA 92320

**Cases Containing Either Dirty
Or Checked Eggs or a Combination
Of the Two:**

RESTRICTED EGGS

For Processing Only in an Official
USDA Egg Products Plant

Warnock Poultry
1789 Miles Road
Broomfield, CO 80023

Check Eggs:

DIRTY AND CHECKED EGGS

For Processing Only in an Official USDA
Egg Products Plant

Lobstein Chick Farm
153 Capital Street
Washington, DC 20250

**Loss, Leakers, and Inedibles
In Shell Form:**

RESTRICTED EGGS
NOT TO BE USED AS HUMAN FOOD

Perigen Acres
1289 County Rd 12
Modesto, CA 95356

**Loss, Leakers, Inedibles, and Incubator
Rejects in Crushed or Liquid Form:**

INEDIBLE
EGG PRODUCT NOT TO BE USED
AS HUMAN FOOD

Shomaker Egg
901 Compliance Blvd
Caledonia, OH 43314

**Hatchery Culls that are Washed, Unwashed
Or Show Evidence of Daylight Segregating:**

UNCLASSIFIED EGGS
TO BE REGRADED

AJ Johnson Farms
3151 Chalazae Street
Virginia Beach, VA 23460

**Product Containing Blood or Meat
Spots, but No Other Types of Loss or
Inedible Eggs:**

SPOTS - FOR PROCESSING
ONLY IN AN OFFICIAL EGG
PRODUCTS PLANTS

Hendricks Poultry Farm
1500 Feather Lane
Gainesville, GA 30501



QAD 706: BASICS OF GRADING

706.1 Placement of Container

When possible, place the case, filler flat, or carton to be graded directly under the candling light so that sufficient light will shine on the eggs being examined. This permits proper observation of shell condition and packaging material.

706.2 Eggs to Grade

An official sample consists of candling 100 eggs from each sample case in the lot.

For 30-dozen cases:

Odd Numbered Sample: Examine odd numbered samples (1, 3, 5, 7, etc.) from the top 100 eggs. The odd numbered samples are to be checked on the USDA Sample Sticker (LP-12) side and initialed end of the case.

Even Numbered Sampled: Examine even numbered samples (2, 4, 6, 8, etc.) from the bottom 100 eggs. The even numbered samples are to be checked on the opposite end of the case that the USDA Sample Sticker (LP-12) and initials are placed.

For 15-dozen cases or baskets:

Odd Number Sample: Examine odd numbered samples (1, 3, 5, 7, etc.) from the top 100 eggs.

Even Number Sample: Examine even numbered samples (2, 4, 6, 8, etc.) from the bottom 100 eggs.

Racks or Bossies

Examine the 100 eggs from the designated imaginary half-case position will be examined in the following rotation:

7 High (Shelves 1 & 2)

- Sample # 1 - Layer 1-2-3
- 2 - Layer 4-5-6
- 3 - Layer 1-2-7
- 4 - Layer 3-4-5
- 5 - Layer 1-6-7
- 6 - Layer 2-3-4
- 7 - Layer 5-6-7

Repeat in same sequence for samples in excess of 7.

6 High (Top Shelf)

- Sample # 1 - Layer 1-2-3
- 2 - Layer 4-5-6
- 3 - Layer 1-2-6
- 4 - Layer 3-4-5
- 5 - Layer 1-3-5
- 6 - Layer 2-4-6

Repeat in same sequence samples in excess of 6.

When less than a complete flat or carton is graded to complete the 100 egg sample, the [USDA, AMS grader \(grader\)](#) is to initial the applicable flat or carton and grade the following eggs:

30-Egg Flat

X	X	X	X	X
X	X	X	X	X

18-Egg Carton

LID					
		X	X		
X	X	X	X	X	X
		X	X		

12-Egg Carton

LID					
		X	X		
		X	X		

8-Egg Carton

LID			
	X	X	
	X	X	

36-Egg Carton

LID					
X	X	X	X	X	X
	X	X	X	X	
	X	X	X	X	
	X	X	X	X	
	X	X	X	X	
X	X	X	X	X	X

24-Egg Carton

LID					
		X	X		
		X	X		

6-Egg Carton

LID		
X		X
X		X

706.3 Items to Observe Continuously

- A. The newness, soundness, and cleanliness of each egg flat tray or carton as they are removed from the case at time of grading and weighing.
- B. The presence and degree of abnormalities, stains, and dirties by examining individual eggs in direct light.
- C. Color of the eggs; i.e., white, cream, brown, or shades thereof.
- D. The number of eggs that are packed small end up (if it is a specification requirement).
- E. Undesirable odors. If a definitive, undesirable odor is detected, retain the lot as “No Grade” and describe the odor on the [Form LP-75](#), in the comment log.

Interior quality is determined by the firmness of the white as measured by the yolk movement. To maintain grade interpretation, some eggs are to be broken out occasionally to correlate the broken-out appearance with the candled appearance. The grader can make any necessary adjustment to the candled grade interpretation. This method can also be used to correlate candled appearance of yolk defects with their broken-out appearance.

When describing quality factors, use only the terminology shown in the regulations.

706.4 Segregation of Egg While Grading

As each individual egg is graded, place the eggs of each quality in separate egg flats, or if the lot of eggs is uniform, segregate the undergrades and place them in separate areas of one flat. In addition to segregating the eggs for quality, segregate the underweight eggs. After recording the number of underweight eggs, regrade them for quality and record the results.

706.5 How to Replace Graded Eggs in the Sample Case

Return the 100 eggs which were graded to the top layers in the end of the case which was graded. When grading loose packed eggs, the undergrades are to be returned to the sample, beginning with the third layer, second layer, etc. When grading eggs packed in consumer packages, return the undergrades to the individual containers in which they were packed. If requested by plant management, all, or certain undergrade eggs; i.e., checks, dirties, leakers, loss, may be removed from the samples and replaced with higher quality eggs after being tabulated on the [Form LP-75](#). When plant management elects to replace undergrade eggs with higher quality eggs, the product is not eligible for an appeal grading.

When a completed sample is returned to a [reusable plastic case “RPC”](#) or movable rack “bossie” rather than to a case or basket, each primary unit in the sample (flat, carton, etc.) is to be identified; i.e., small letter “s”, grader's initials, etc.

706.6 Weighing

The assignment of a weight class to a lot of eggs is part of the service normally requested by the applicant. [Eggs packed into shielded packaging stating grade and weight must meet all U.S. grade and weight standards](#). For lot grading of non-shielded eggs, either weighing or grading may be omitted at the request of the applicant. If so requested, make appropriate statement in the “Remarks” section of the [Form LP-210S: Shell Egg Grading Certificate](#) (refer to QAD 710).

Determine the average net weight on all lots of eggs graded, based on 30-dozen eggs. Record the number of individual eggs which are below the minimum weight required for the weight class.

When weighing shipping containers of eggs and the scale reads between two graduation marks, the correct net weight is read to the lower graduation mark. When establishing tare weights for empty consumer containers, shipping containers, and other packing material, the correct tare weight is read to the higher graduation mark.

Prior to each grading, graders are to level, balance, and check the scales for accuracy with test weights sufficient in number and size to check the weight of product being weighed. [Grader's must document scale verifications on the LP-75 or LP-211 as appropriate](#). The accuracy of test weights or scales must be periodically verified (at least yearly) by certified State or County weights and measures personnel or other qualified individuals licensed by the State or County to perform test certifications. All scales must zero at no load before testing with a test weight.

The following acceptance tolerance values apply only to digital type scales regardless of the increment of calibration. These tolerance values do not apply to dial-type scales which must be adjusted to reflect the actual weight of the test weight. Digital scales registering beyond the allotted tolerance value must be adjusted accordingly. Additionally, the tolerance value is to be determined once for each scale and does not have to be recalculated unless the scale or test weights are replaced. When verifying scales for accuracy, graders are to use established tolerance values based on the formula listed below:

$$\frac{\text{TEST WEIGHT}}{\text{SCALE DIVISION}} = \text{TEST LOAD}$$

Once the test load is determined, the grader is to use the following chart to determine whether the scale meets maintenance tolerance values.

The scale must meet the below listed tolerances in order to be utilized for weighing procedures.

The tolerance is the maximum number of scale divisions allowed for a scale to be acceptable for official weighing without further adjustment.

TEST LOAD (Scale Divisions)	TOLERANCE (Scale Divisions)
0 – 500	1
501 – 2000	2
2001 – 4000	3
4001 – +	5

Once the tolerance (scale division) is determined, the information is to be posted near the scales or in the candling booth.

Example: A 2-ounce test weight used on a scale graduated in tenths of an ounce. Two ounces divided by .1 ounces = a test load of 20 scale divisions. A tolerance of ± 1 scale division or .10 ounce is allowed.

Example: A 50-pound test weight used on a scale graduated in .05 pound increments. Fifty pounds divided by .05 lbs = a test load of 1,000 scale divisions. A tolerance of ± 2 scale divisions or .10 pound is allowed.

- A. The following procedures are to be used to determine the net weight of packed and packaged eggs:
1. The net weight of eggs packed in uniform (one-type construction) fiber cases may be determined by weighing at least two empty cases and the flats to obtain the average tare weight (case and packing material) per case. Gross weigh each sample case and obtain the net weight by subtracting the average case tare from the gross weight. Net weights are to be reported on [the LP-75s](#) to the lowest 1/4 -pound graduations, except when using the weight conversion chart for eggs packed in other than 30-dozen cases.
 2. Consumer sized containers such as cartons, sleeves, or 5 dozen containers often vary in weight; therefore, prior to weighing product, graders are to establish a tare weight for each size container. The tare weight is determined by weighing 5 empty individual containers of each size. Using these weights, find the average packaging tare by adding the individual weights and dividing by the number of packages weighed. The package that is nearest without being lower than the average weight will represent the tare. Zero the scale with the representative container prior to weighing product.

NOTE: These tare weights **will** be re-established quarterly, at a minimum; or, when the manufacturer or the materials change.

Report all weights on the basis of 30-dozen units. When eggs are packed less than 30-dozen to a case, convert the net weight of the eggs to a 30-dozen case equivalent on the Form [LP-210S](#). See [Exhibit I](#) for information on individual egg weights and [Exhibit II](#) for the minimum net weights for various egg containers.

706.7 Assignment of Grades

Each lot of eggs is to be assigned a specific grade. If the lot shows extreme variations, no grade is to be assigned and the statement “No U.S. Grade Assigned” is used in place of the official grade.

When a lot of eggs have absorbed smoke, chemical, or other foreign odors which affect the appearance or flavor, the lot is to be classed as “No Grade.” Retain the lot immediately and notify the [USDA, AMS supervisor](#) (supervisor) in order to contact the applicable FDA official.

706.7a Examples of Correct Grade Terminology

1. Consumer U.S. Grade AA Large
 U.S. Grade A Medium
 U.S. Grade B Extra Large
2. Nest-Run U.S. Nest-Run 85% AA Quality Class I

706.7b Assigning a Consumer Grade

A lot may be considered for a U.S. Consumer Grade:

1. When the lot does not exceed 0.50 percent leakers, dirties, or loss at origin. The loss is limited to meat or blood spots and may not exceed 0.30 percent.
2. When the lot does not exceed 1.00 percent leakers, dirties, or loss at destination. The loss is limited to meat or blood spots and may not exceed 0.30 percent.

For origin and destination gradings of Grades AA, A, and B, no lot **will** be rejected or downgraded due to the quality of a single egg except for loss other than leakers, and blood or meat spots.

Note: A full-size sample is required for a lot to be eligible for a U.S. Consumer Grade designation.

Origin Gradings –

Grade AA: 87 % AA quality, no more than 5% checks (7% for Jumbos), no more than 1% B quality due to air cells, small blood spots or serious yolk defects.

Grade A: 87% A quality, no more than 5% checks (7% for Jumbos), no more than 1% B quality due to air cells, small blood spots or serious yolk defects.

Grade B: 90% B quality, no more than 10% checks.

Destination Gradings –

Grade AA: 72% AA quality, 10% A quality, 7% checks (9% for Jumbo) no more than 1% B quality due to air cells, small blood spots or serious yolk defects.

Grade A: 82% A quality or better, 7% checks (9% for Jumbo) no more than 1% B quality due to air cells, small blood spots or serious yolk defects.

Grade B: 90% B quality or better, 10% checks.

706.7c Assigning a Nest Run Class

Since loss is a factor which cannot be compensated for, the first step in assigning a nest-run grade is to compare the loss on the worksheet with the chart for nest-run grades.

Note: Unused tolerances of eggs with adhering dirt in excess of one-half inch may not be substituted for other tolerances.

When assigning a nest-run grade, it may be possible to substitute unused percentages of loss tolerance for the tolerance qualities of 6 percent checks, or 10 percent B quality as shown in §56.231 Table 1 of the [United States Standards, Grades, and Weight Classes for Shell Eggs, AMS 56 \(Shell Egg Standards\)](#) (see below for copy of the table). If only 1 percent loss is found, the tolerances specified for either checks or B quality can be increased, if necessary, by 2 percent provided that a minimum of 85 percent A quality or better is maintained. Excess loss cannot be offset by unused percentages of other qualities. Next, compare the percentages of AA quality eggs with the required minimum of 20 percent. Additionally, no individual case may contain less than 10 percent AA quality eggs.

§56.231 Summary of grade.

A summary of the U.S. Nest-Run Grade for Shell Eggs follows in Table I of this section:

Table I -- Summary of U.S. Nest-Run Grade for Shell Eggs

	Nest-run grade, description ¹	U.S. nest run percent AA quality ²
Minimum percentage of quality required (lot average) ³	AA quality ⁴	20
	A quality or better ⁵	85
Maximum percentage tolerance permitted (15 percent lot average) ³	B quality for shell shape, pronounced ridges or thin spots, interior quality (including blood & meat spots) or cage marks ⁶ and blood stains	10
	Checks	6
	Loss	3
	Adhering dirt or foreign material 1/2 inch or larger in diameter	5

¹ Stains (other than rusty or blackish appearing cage marks or blood stains), and adhering dirt and foreign material on the shell less than 1/2 inch in diameter shall not be considered as quality factors in determining the grade designation.

² The actual total percentage must be stated in the grade name.

³ Substitution of eggs of higher qualities for lower specified qualities is permitted.

⁴ No case may contain less than 10 percent AA quality.

Once it has been determined that the lot meets the grade requirements, the appropriate weight class is to be assigned. Determine the lot average net weight and compare it to the weight classes shown in the [Shell Egg Standards §56.232 Table 1](#) (see below for copy of the table). For example: If the lot average net weight is 46.5 pounds, the correct weight class would be Class 2.

§56.232 Weight classes.

The weight classes for the U.S. Nest-Run Grade for Shell Eggs shall be as indicated in Table I of this section and shall apply to Nest-Run Grade.

Table I -- Weight Classes for U.S. Nest Run Grade for Shell Eggs

Weight classes	Minimum average net weight on lot basis 30-dozen cases (pounds)
Class XL	51
Class 1	48
Class 2	45
Class 3	42
Class 4	39

No individual sample case may vary more than 2 pounds (plus or minus) from the lot average.

After the correct weight class has been determined, examine the net weight of each individual case in the sample to see that it does not vary more than 2 pounds (plus or minus) from the lot average. If the

lot average net weight does not figure out to an even one-fourth pound, round off the lot average net weight to the nearest one-fourth pound for determining compliance with the 2 pounds (plus or minus) variation allowed. Do not round off the average net weight shown on the worksheet.

When eggs that were offered for nest-run grading fail to meet grade requirements, enter under “Official U.S. Grade and Size”, the statement: “*No grade or size assigned.*” Under the “Remarks” section, enter the statement:

“Product offered for nest-run grading failed to meet grade requirements for (list reasons the product did not make grade requirements).”

When product that is offered for a nest-run grading fails to meet weight class requirements due to variation in weight, (exceeding plus or minus 2 pounds from the average net weight), enter under “Official U.S. Grade and Size” the words “*See Remarks.*” In the “Remarks” section, enter the statement:

“No weight class assigned due to individual case(s) exceeding maximum variation permitted in each weight class.”

In Weight Class 4, because of the small size of the eggs, there can be a quality problem due to a large percentage of the eggs packed small end up; therefore, special attention needs to be given to grading for yolk defects.

Example: A 380-case lot of “U.S. Nest-Run 35.08 percent.

AA quality, “Class 2” eggs:

	<u>1/</u>	<u>2/</u>	<u>3/</u>	<u>4/</u>	<u>5/</u>	<u>6/</u>	<u>7/</u>
Net Weight	AA	A	B's*	Checks	Loss	Dirty**	
45.50	44	31	10	9	1-LS	5	
47.75	15	70	5	10	---	-	
47.00	18	74	2	2	1-BW	3	
45.25	64	12	2	22	---	-	
46.25	51	32	2	5	2-MR/1-LS	7	
46.00	15	77	4	2	2-LS	-	
47.25	17	67	0	16	---	-	
45.50	24	65	3	6	2-LS	-	
47.25	70	14	10	4	1-LK	-	
46.75	20	70	3	2	---	5	
46.50	15	74	4	4	1-LK	2	
48.00	68	25	4	1	---	2	
48.00	35	58	4	-	1-LK	2	
Total	607.00	456	669	53	83	13	26
Average	46.69	35.08	51.46	4.08	6.38	1.0	2.0

*B Quality for shell shape, pronounced ridges or thin spots, interior quality (including small blood or meat spots), or cage marks and blood stains.

**Dirties - only adhering dirt or foreign material one-half inch or larger in diameter is to be counted.

- 1/ Lot averages 46.69 and would therefore meet Class 2 weight classification. Weight rounded to the nearest one-fourth pound would be 46.75. No case can be less than 44.75 or more than 48.75.
- 2/ Minimum lot average must be 20 percent with no case less than 10 percent.
- 3/ No individual case may contain less than 75 percent A and AA quality eggs in any combination. Lot average must be a minimum of 85 percent A quality or better.
- 4/ Maximum of 10 percent permitted. Unused loss or check tolerance may be used for B tolerance.
- 5/ Checks exceed the 6-percent permitted tolerance. The 2-percent unused loss tolerance may be used for tolerance on checks or B qualities.
- 6/ Maximum of 3 percent permitted.
- 7/ Maximum of 5 percent permitted (unused tolerance for dirties may not be substituted).

706.8 Official Identification of Cases

No appeal or regrading is permitted unless a lot is adequately identified, and all cases are sealed.

706.8a How and What to Stamp

Cases of eggs officially identified are to be single stamped **in a neat, uniform, and legible manner with stamps oriented in the same direction as the case information**, and not applied over preprinted information. Officially identified sample cases previously identified in this manner will not be eligible for reuse without obliterating the grade stamp.

706.8b Types of Stamps to Use

U.S. Grademark (Figures 1, 2, 3) - For use on eggs of current production that are candled under continuous USDA, **AMS** supervision at **scheduled** or **unscheduled** plants. This stamp should be applied at the time the eggs were packed. Incorporate the date of grading such as 04-12-2020, or April 12, 2020, in this stamp. Do not use the consecutive day of the year. Alternatively, the number of the certificate issued may be used in the stamp.



Figure-1



Figure-2



Figure-3

If a plant desires to have the cases officially identified with the grademark at a later date, the cases **must** be identified with the USDA lot stamp (Figure 9) at the time of packing. The date in the consumer stamp must be the same as the official lot grading date, as shown in the lot stamp. Certificates may be issued as outlined in [QAD 710.2](#) or [710.3](#).

U.S.D.A Sample Grade AA, A, B (Figures 4, 5, 6) - For use when the eggs were not graded under USDA, [AMS](#) supervision and the grade is determined on a sample graded basis. Use the issued certificate number in the stamp. All cases in the lot are to be stamped.

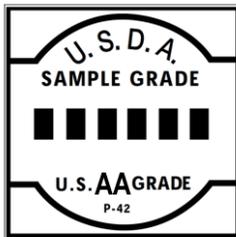


Figure-4

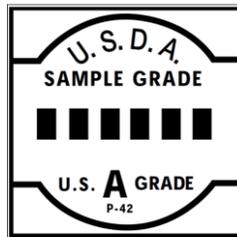


Figure-5

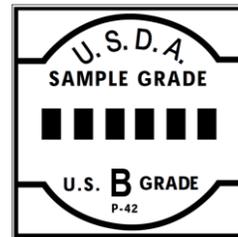


Figure-6

Graded For Export (Figure 7) - For use on product packed for **all** export sales. Use the issued certificate number in the stamp.

Note: Shipments destined for territories of the United States (Guam, Puerto Rico, U.S. Virgin Islands, American Samoa, Northern Mariana Islands (Saipan)) and military commissary sales are considered domestic products and should not be reported as exports.



Figure-7

Nest Run Grade (Figure 8) - For use on product meeting U.S. Nest-Run grade standards, approved nest-run specifications, or other types of nest-run certification. Use the issued certificate number in the stamp. The stamp includes washed, sized, or unsized nest-run eggs.



Figure-8

USDA Lot Stamp (Figure 9) - For use on product that has been processed under continuous USDA, [AMS](#) supervision, and will be identified with a consumer grademark (Figures 1, 2, 3) or the Graded For Export stamp (Figure 7) at a later date. The lot number used in the stamp is to be the consecutive day of the year the eggs are packed; i.e., 009 for January 9. Alternative lot numbering systems may be approved by the National Office or supervisor.

If the eggs are not officially graded and identified with a consumer grademark as above, the lot stamp must be obliterated from all containers prior to leaving the official plant unless the eggs are shipped under USDA, [AMS](#) control.

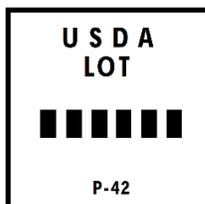


Figure 9

Contract Compliance (Figure 10) - When shell eggs are graded for contract compliance and commercial specifications, they may be identified with this stamp (Figure 10) or the applicable U.S. Consumer grademark. Either the date or the issued certificate number may be used in the stamp.



Figure 10

Produced from Grade AA or A (Figures 11 & 12) - for the identification of further processed shell eggs verified as originating from U.S. Consumer Grade AA or A.



Figure 11



Figure 12

Certified Pasteurized (Figure 13 & 14) – Shell eggs verified as being treated in accordance with an FDA approved Salmonella 5 log reduction. Product originated from U.S. Consumer Grade AA or A.



Figure 13



Figure 14

706.8c Computer Generated Stamps

Computer generated stamps differ from preprinted grade shields in that they have changeable information like a rubber stamp.



Preprinted Grade Shield
(no changeable information)



Computer Generated Stamp
(changeable information)

Upon review and approval by the National Office, packing materials may be officially identified with computer generated official stamp imprints. Computer generated Contract Compliance and Export stamps may be applied on the packing material meeting contract and export specification requirements. Prior to each use, plant management must advise the grader of their intention to use the labels and the amount of product to be labeled. Graders are to authorize and monitor the application of the computer generated stamps by plant employees using the same guidelines applicable for the use of official stamps as outlined in [QAD 902B](#). The “List of Authorized Users of USDA Grading Stamps” log is to be completed and filed in folder number “6” in the grader's official files.

Labels containing computer generated stamps require National Office approval before use and should follow the same approval and control procedures detailed in [L-01: Shell Egg Label Approval](#) available on the AMS website. It is the responsibility of plant management to provide a copy of the approved label to the grader.

706.8d Obliteration of Official Identification

The reuse of consumer containers, shipping containers, or labels bearing official identification or other information representing that the product was officially graded without having been graded is not permitted unless all such official identification is obliterated, [including removal of labels with official identification](#). The satisfactory obliteration of the USDA grademark and other official stamps from consumer containers and shipping containers consists of blotting out the stamp outline and information contained therein. This may be accomplished by using a marking device, stencil brush, spray paint, or a pressure sensitive sticker that removes the imprint [of the stamp or grademark](#) if the sticker is pulled off. All official narrative information must be completely obliterated so that it is not legible.

706.9 Sampling and Grading Over-Wrap/Shrink-Wrap Product (Origin Plant)

Consumer cartons and filler-flats are frequently over-wrapped with polyethylene film and heated to create a unitized consumer package. Similar forms of packaging may include using lid type covers in combination with over-wrapping. The sampling and grading of these products are dependent on the packaging type, the sealing process, and assurance that the process does not result in an increase number of checks or leakers.

Official samples are normally selected after the eggs are in the final packaging. However, sampling over-wrapped eggs requires destructive sampling which may cause additional sampling time and wastes over-wrapping material. Approval to sample prior to final packaging, at the current online sampling rate (1/100), may be allowed if the plant has demonstrated that the overall integrity of the product does not change during the packaging process. To verify product integrity after final packaging, the grader must select and examine additional samples. Defects assessed are to be limited to: checks, leakers, and dirties created by leaking eggs. These additional samples will be at a reduced rate of 1 in 200 and recorded on LP-75 as a separate grade line. Sample results exceeding tolerances for checks, leakers, or dirties, will require retention of the sampling period or lot. If the process is deemed to be causing additional defects, as indicated by retention, return to 1/100 sampling after final packaging (destructive sampling) until management has resolved the problem.

Examples of common over-wrapping processes are listed below with guidance. Requests for approval of alternate over-wrapping processes must be submitted to the National Office.

- When packaging, including over-wrapping, is a continuous activity from when the eggs are processed, acceptance of the finished product is based on online sampling after the final packaging.

- If the eggs are packed in cartons then moved to another location within the plant for over-wrapping or strapping, acceptance of the finished product may be based on online sampling procedures before the over-wrapping or strapping process. Secondary sampling (1/200) for handling defects will be necessary after the eggs have been over-wrapped. With approval from the supervisor, product that is packaged in containers with all required labeling, may be over-wrapped at a later time without the grader present as long as the product is held for resampling (1/200) for handling defects before entering commercial channels; i.e., combining two 18-egg cartons with over-wrap or strapping to make a 36-egg package.
- Upon review and approval by the supervisor, eggs packed in filler-flats and moved to another location within the plant may be online sampled before shrink-wrapping.
- Additional samples (1/200) will need to be taken after final packaging to assess the wrapping process and net weight of containers. Individual egg weights would be assessed during the original online sampling, prior to over-wrapping, and would not be verified during the post over-wrapping samples. Product on filler-flats must be wrapped under continuous USDA, AMS supervision.
- Over-wrapping performed at a location away from the origin packaging plant will require re-sampling and regrading according to procedures established in QAD 706.10.

706.10 Repackaging Eggs Shipped from another Official Plant

Some official plants pack consumer grade shell eggs in bulk and ship them to another official plant for packing under an official grademark label. To be eligible for this procedure, the eggs must be packed at the origin plant under continuous USDA, [AMS](#) supervision. The cases may be sealed and stamped with the consumer grademark stamp.

If the applicant does not wish to seal and stamp the cases, the eggs may be packed in bulk cases [or loose flats on pallets \(tic tac\)](#) without sealing and stamping, when transported in a truck or trailer which is sealed by the origin plant grader. If this option is used, the grader at the receiving plant must break the seal on the truck to maintain product identity. The grader at origin will prepare and send with the load an [LP-210S: Shell Egg Grading Certificate](#) to the grader at the [destination](#) plant showing the quantity, size, quality, and seal number. Both origin and destination graders are to retain a copy of the LP-210S in their files together with Form LP-75.

When the above conditions are met, the eggs may, at the option of the applicant, be packed in officially identified containers bearing the original lot number, without being [re-processed on a shell egg grading machine](#). Acceptance or rejection of the finished product will be determined by the scheduled grader using online sampling procedures as the lot is being repackaged, recording only those defects caused by transportation and handling. Transportation and handling defects will be limited to: checks, leakers, and dirties created by leaking eggs. Additionally, net weights of the consumer packaging are to be verified. Individual egg weights are to be assessed during the original online sampling, at origin, and

should not be verified at the secondary packaging location. If online samples are selected prior to repackaging, additional destructive sampling (1 in 200) of the packaged product must be done to verify the packaging process did not create additional defects. The supervisor may approve other means when deemed necessary.

If retention(s) occurs, follow the online retention and rework procedures in QAD 708.

Product from other processing locations not packed under continuous USDA, AMS supervision that has been sorted for quality and/or size, may be processed, repackaged, and eligible for official identification at the destination. For this to be acceptable, plant management must provide the grader with a certificate validating the date of lay and the product must be processed and packed at destination under continuous USDA, AMS supervision.

706.11 Handling of Officially Identified Eggs Rejected by USDA at Locations Other than Where Packed

706.11a Eggs Rejected for Quality and/or size

The destination grader will place a U.S. Hold tag (Form LP-36) on each lot rejected by USDA, AMS. The grader will record on the tags the number of cases in the lot by grades and sizes, and the reason for the rejection. No lot of eggs may be rejected for size unless the grader has balanced and tested each scale used during the grading. No rejected lots may be moved from the point where they are rejected until:

1. The official identification is obliterated, or
2. The eggs are removed from the consumer containers and the containers returned to an official plant or destroyed, or
3. Specific arrangements are made by the owner of the product or his designated representative to have the above work done at another plant which has USDA, AMS grading service.

706.11b Documentation of Rejection

Lots that are rejected for reasons other than significantly out-of-grade quality factors, such as weight factors, **must** be reported to the immediate supervisor.

706.11c Product Re-handled at Location Other than Point of Rejection

When product is to be re-handled at a plant other than where rejected, the owner of the product or his designated representative **must** contact both plant management and the grader at the point where the eggs are to be shipped. The information to be conveyed **must** include the date and estimated time of arrival, the number of cases involved, etc.

When the grader who made the rejection is assured that grading service is available where the rework will be performed, the grader will advise management that the eggs may be shipped. The grader is to prepare a Retained Product Transfer/Release Memorandum (Refer to [QAD 708](#)) to accompany the shipment to the final destination. The grader is to **communicate** with the destination grader confirming the details of the shipment.

Upon arrival, the **hold** tags attached to the cases are to be removed by the grader receiving the eggs. After verifying the count, the grader will **communicate with the grader who retained the eggs that all tags were received, removed, and destroyed. A receipt copy of the narrative memorandum must be emailed back to the grader who issued it.** The receiving grader will place new **hold** tags on the lot until final disposition has been made. If the eggs, **hold** tags, and receipt memorandum are not received by the receiving grader on the agreed upon date for arrival, the grader **must** contact the supervisor who will initiate action to determine the location of the eggs and other information.

Any discrepancy in the number of cases in the lot or failure of the eggs to arrive at the agreed upon location **will** be communicated immediately by the grader at the rework plant to the supervisor. The supervisor will then investigate the reason why the eggs did not arrive. When the eggs arrive for reworking, the grader will observe the reworking of product, the obliteration of applicable markings, and proper reuse or destruction of the containers.

706.11d Supervisory Follow-up of Unsatisfactory Product

The supervisor(s) of the origin and destination graders are to particularly observe the grader's gradeline, egg handling, and grading procedures on the first supervisory visit following a rejection. The supervisory visit is to be scheduled as early as practicable.

706.12 Consumer Grade-Labeled Product Which was not Officially Graded

Shell eggs which are consumer labeled with the official grademark normally have the label applied immediately after the product is sorted by the company employees. **Application of the official grademark can only be completed under the continuous supervision of the Official USDA, AMS grader. In instances where the official grademark is inadvertently applied without the presence of USDA, AMS, product must be held under controls until the scheduled grader has again reported for duty and disposition can be determined. It is a violation of the Agricultural Marketing Act of 1946 to release product identified with the official grademark for distribution or sale before it is officially graded.** Should this occur, the **scheduled** grader will follow these procedures:

706.12a Protect the Consumer

To protect the consumer, the grader should immediately inform the highest plant management official available and insist that all product be returned to the plant.

706.12b Notice of Verbal Request

Confirm the verbal request to management in writing. The written notice given to the company should be acknowledged by obtaining the signature of the highest plant management official available.

706.12c Complete Inventory

A copy of the written request together with a complete inventory of the quantity of product involved, date, plant, actions taken by the company, etc., are to be [forwarded](#) to the [supervisor](#).

706.12d Request Letter from Firm

Request that plant management write a letter to the supervisor. The letter should explain how the product happened to be shipped without official grading, and what specific steps the company intends to take to prevent a recurrence.

706.12e Notification of Resistance

If there is any resistance on the part of the applicant to recall the product, call the supervisor immediately. If the supervisor is not available, contact the Regional Office. Such calls, if at all possible, are to be made from the plant so that applicable grading personnel may also speak with plant management.

706.12f Form [LP-518-1](#)

A Form [LP-518-1: Alleged Violation and Detention Notice](#) **must** be completed and distributed the day of the violation by the grader after guidance from the supervisor. See [QAD 114 Alleged Violations Instruction](#).

EXHIBIT I

INDIVIDUAL EGG WEIGHT TABLE										
SIZE	OUNCES PER DOZEN	OUNCES PER EGG				GRAMS PER EGG				
		Tenths	Hundreths	Thousandths	Ten Thousandths	Whole Number	Tenths	Hundreths	Thousandths	Ten Thousandths
PEE WEE										
SMALL	17	1.5	1.42	1.417	1.4167	41	40.2	40.17	40.162	40.1618
MEDIUM	20	1.7	1.67	1.667	1.6667	48	47.3	47.25	47.250	47.2492
LARGE	23	2.0	1.92	1.917	1.9167	55	54.4	54.34	54.337	54.3365
EXTRA LARGE	26	2.2	2.17	2.167	2.1667	62	61.5	61.43	61.424	61.4239
JUMBO	29	2.5	2.42	2.417	2.4167	69	68.6	68.52	68.512	68.5113

Minimum Net Weight for Various Egg Containers

Size	6 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	7.5	213	212.7	212.63	212.622	212.6213
Small	9	256	255.2	255.15	255.146	255.1455
Medium	10.5	300	297.7	297.67	297.670	297.6698
Large	12	341	340.2	340.20	340.194	340.1940
Extra Large	13.5	383	382.8	382.72	382.719	382.7183
Jumbo	15	426	425.3	415.25	425.243	425.2425

Size	8 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	10	284	283.5	283.50	283.495	283.4950
Small	12	341	340.2	340.20	340.194	340.1940
Medium	14	397	396.9	396.90	396.893	396.8930
Large	16	454	453.6	453.60	453.592	453.5920
Extra Large	18	511	510.3	510.30	510.291	510.2910
Jumbo	20	567	567.0	566.99	566.990	566.9900

Size	12 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	15	426	425.3	425.25	425.243	425.2425
Small	18	511	510.3	510.30	510.291	510.2910
Medium	21	596	595.4	595.34	595.340	595.3395
Large	24	681	680.4	680.39	680.388	680.3880
Extra Large	27	766	765.5	765.44	765.437	765.4365
Jumbo	30	851	850.5	850.49	850.485	850.4850

Size	18 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	22.5	638	637.9	637.87	637.864	637.8638
Small	27	766	765.5	765.44	765.437	765.4365
Medium	31.5	894	893.1	893.01	893.010	893.0093
Large	36	1021	1020.6	1020.59	1020.582	1020.5820
Extra Large	40.5	1149	1148.2	1148.16	1148.155	1148.1548
Jumbo	45	1276	1275.8	1275.73	1275.728	1275.7275

Size	20 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	25	709	708.8	708.74	708.738	708.7375
Small	30	851	850.5	850.49	850.485	850.4850
Medium	35	993	992.3	992.24	992.233	992.2325
Large	40	1134	1134.0	1133.98	1133.980	1133.9800
Extra Large	45	1276	1275.8	1275.73	1275.728	1275.7275
Jumbo	50	1418	1417.5	1417.48	1417.475	1417.4750

Size	24 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	30	851	850.5	850.49	850.485	850.4850
Small	36	1021	1020.6	1020.59	1020.582	1020.5820
Medium	42	1191	1190.7	1190.68	1190.679	1190.6790
Large	48	1361	1360.8	1360.78	1360.776	1360.7760
Extra Large	54	1531	1530.9	1530.88	1530.873	1530.8730
Jumbo	60	1701	1701.0	1700.97	1700.970	1700.9700

Size	30 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	37.5	1064	1063.2	1063.11	1063.107	1063.1063
Small	45	1276	1275.8	1275.73	1275.728	1275.7275
Medium	52.5	1489	1488.4	1488.35	1488.349	1488.3488
Large	60	1701	1701.0	1700.97	1700.970	1700.9700
Extra Large	67.5	1914	1913.6	1913.60	1913.592	1913.5913
Jumbo	75	2127	2126.3	2126.22	2126.213	2126.2125

Size	36 Egg Pack - Minimum Net. Weight					
	Ounces/Pack	Whole Grams	Tenths	Hundreths	Thousandths	Ten Thousandths
Pee Wee	45	1276	1275.8	1275.73	1275.728	1275.7275
Small	54	1531	1530.9	1530.88	1530.873	1530.8730
Medium	63	1787	1786.1	1786.02	1786.019	1786.0185
Large	72	2042	2041.2	2041.17	2041.164	2041.1640
Extra Large	81	2297	2296.4	2296.31	2296.310	2296.3095
Jumbo	90	2552	2551.5	2551.46	2551.455	2551.4550



QAD 707: STATIONARY LOT GRADING PROCEDURES

707.1 General

United States consumer grade standards apply to individual eggs. Grades are based on the percentages of egg qualities found in a “lot”. A “lot” is defined as two or more eggs, but in most cases, graders deal with multiple case (30 dozen) lots for grade assignment.

For stationary lot grading, average product quality of a lot is determined on the basis of official representative samples selected from the completed lot offered by the applicant. There is no provision for improving the average quality of the lot since it was completed before the samples were taken. Consequently, if the samples show that individual case or average tolerance requirements are exceeded for any factor, the entire lot is unacceptable.

707.2 Lot Identification

Identify and count the cases in the lot prior to selecting the samples. Record the total number of cases on the memorandum (LP-211). A lot may be identified by its physical location, with a grade or lot number stamp, or other methods that will maintain the identity of the lot.

Prior to sampling any stationary lot of shell eggs, the [USDA, AMS grader](#) (grader) must:

- A. Determine how product is packed; i.e., in full-cases, half-cases, baskets, etc.
- B. Determine the number of pallets, rows, racks, etc., and how product is stacked (e.g., thirty / 30-dozen cases per pallet, stacked 5-layers high with 6-cases per layer).
- C. Verify the total number of containers and convert to the 30-dozen equivalent (to determine number of samples needed).
- D. Number each pallet, row, etc., in a logical sequence, according to how product is arranged in the cooler or elsewhere. If the lot contains a partial pallet, row, or rack always number it last.
- E. Determine the number of samples required as listed in [707.3 \[7 CFR 56.4\(b\)\]](#).

707.3 Size of Sample

When eggs are graded on a representative sample basis, the number of samples selected **must not be** less than the minimum number of cases shown below. When eggs are packed in [containers](#) other than 30-dozen cases, the lot **must** be converted to an equivalent number of 30-dozen cases, rounded up to the next whole number, and sampled accordingly.

<u>30-Dozen Cases in Lot</u>	<u>Cases in Sample</u>
Less than 50 eggs	All eggs
50 - 359 eggs	50 eggs
1 case	1 case
2 - 10 Inclusive	2 cases
11 - 25 “	3 cases
26 - 50 “	4 cases
51 - 100 “	5 cases
101 - 200 “	8 cases
201 - 300 “	11 cases
301 - 400 “	13 cases
401 - 500 “	14 cases
501 - 600 “	16 cases
601 - 650 “	17 cases
651 - 700 “	18 cases
701 - 750 “	19 cases
751 - 800 “	20 cases
801 - 850 “	21 cases
851 - 900 “	22 cases
901 - 950 “	23 cases
951 - 1,000 “	24 cases

For each additional 50 cases or fraction thereof in excess of 1,000 cases, add 1 case.

707.4 Random Sample Selection – Stationary Lot Grading

All graders must have a reliable means of generating random numbers for selecting samples. Acceptable methods may include: calculators capable of generating random numbers, computer software (i.e. Excel), apps approved for official GOV electronic devices, or websites that generate random numbers. Supervisors must review and approve the methods used. The following websites are examples of acceptable random number generators:

- www.random.org
- www.randomnumbergenerator.com
- www.andrew.hedges.name/experiments/random

Before completing the sample selection worksheet, the total number of containers will be organized according to procedures in Section 707.2. The grader must generate enough random numbers to select the required number of samples. The random numbers generated correspond to the designated sample containers. The sample selection worksheets will assist in identifying the designated samples from the lot.

707.5 Completion of Sample Selection Worksheet

Included in QAD 707 are Sample Selection Worksheets (see Exhibits I – XIX). These worksheets, which differ as to the container size and how containers are stacked, are designed to accommodate nearly all stationary lot grading situations. The worksheets are to be photocopied as needed for use in **scheduled** plants or **unscheduled** grading locations. Select the applicable worksheet for the lot to be sampled and fill in the “Lot Information” data at the top.

A separate “Sample Selection Worksheet” must be completed for each lot to be graded. Stationary lots may be presented for grading on different sized pallets, or on racks (bossies), or stacked in rows. Product may be packaged in various sized consumer containers or may be loose in filler flats.

707.6 Selecting the Sample

The applicant must present a lot of eggs for grading so that the entire lot is readily accessible for sampling. All samples are to be personally selected by the grader; however, warehouse or plant employees may aid in the physical drawing of the selected cases. At the time of selection, each sample is to be numbered and initialed to maintain sample integrity. Additionally, the grader is to number the pallet, rack, or bossy to enable the grader and management to accurately locate applicable product when a non-complying sample is found. Samples are to be taped and when applicable, stamped with official identification promptly after grading.

707.7 Identifying Designated Samples

707.7a Product on Pallets

Example #1

Forklift Openings = ^ ^ ^

25 < ----- > 30	55 < ----- > 60	85 < ----- > 90	115 < ----- > 120
19 < ----- > 24	49 < ----- > 54	79 < ----- > 84	109 < ----- > 114
13 < ----- > 18	43 < ----- > 48	73 < ----- > 78	103 < ----- > 108
7 < ----- > 12	37 < ----- > 42	67 < ----- > 72	97 < ----- > 102
1 < ----- > 6	31 < ----- > 36	61 < ----- > 66	91 < ----- > 96
^^^	^^^	^^^	^^^

Each container in the lot is mentally assigned a number, beginning with the bottom left corner of pallet number 1 (Example #1). There are 4 pallets of 30 containers (a total of 120 containers), stacked 5 layers high, with 6 containers, per layer. On pallet number 1, the bottom (first) layer is assigned numbers 1 through 6, the second layer would be 7 through 12, the third layer would be 13 through 18, the fourth layer would be 19 through 24, and the fifth (top) layer would be 25 through 30. Pallet number 2 would be numbered 31 through 60, using the same sequence. Pallet number 3 would be numbered 61 through 90, and pallet number 4 would be numbered 91 through 120.

The grid chart on each worksheet provides a method of identifying and locating the position of every container in the lot. On worksheets 1 through 10, the grid charts are divided into vertical columns and horizontal lines of numbers. The first vertical column of numbers on the left and the last vertical column of numbers on the right identify the pallet number. Vertical lines identify and separate the individual layers on a pallet, from layer 1 through 5 or 6, as applicable (left to right across the chart).

Reading horizontally across the chart, the “container position” is shown directly under “layer number.” This identifies the position of each container on the applicable layer. The next horizontal line of numbers under “container position” identifies the containers on pallet number 1. The next line identifies the containers on pallet number 2, etc. Circle the previously identified, designated sample container numbers on the applicable worksheet grid chart. The chart can then be used to locate the indicated samples.

NOTE: On some worksheets, the grid charts only reflect even number containers. Therefore, when an odd number sample is selected, mark an “X” between the applicable even numbers on the chart (Example #2).

Example #2

CONTAINER POSITION	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	CONTAINER POSITION
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	1 P
A 2	50	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	2 A
L 3	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	3 L
L 4	146	148	150	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	182	184	186	188	190	192	4 L
E 5	194	196	198	200	202	204	206	208	210	212	214	216	218	220	222	224	226	228	230	232	234	236	238	240	5 E
T 6	242	244	246	248	250	252	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288	6 T
N 7	290	292	294	296	298	300	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	7 N
U 8	338	340	342	344	346	348	350	352	354	356	358	360	362	364	366	368	370	372	374	376	378	380	382	384	8 U
M 9	386	388	390	392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432	9 M
B 10	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	10 B
E 11	482	484	486	488	490	492	494	496	498	500	502	504	506	508	510	512	514	516	518	520	522	524	526	528	11 E
R 12	530	532	534	536	538	540	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576	12 R
13	578	580	582	584	586	588	590	592	594	596	598	600	602	604	606	608	610	612	614	616	618	620	622	624	13
14	626	628	630	632	634	636	638	640	642	644	646	648	650	652	654	656	658	660	662	664	666	668	670	672	14
15	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720	15

For each circled number (or “X” between numbers) on the grid chart, first determine the pallet number by following across the applicable horizontal line to the far left or far right vertical column. Then follow up each vertical column which has a circled number to identify the layer number and the container position within the layer (Example #3).

- Container numbers 64, 25, 2, 39, and 98 are randomly identified as samples.
- Container #64 is located on pallet #3, layer #1, and position #4.
- Container #25 is located on pallet #1, layer #5, and position #1.
- Container #2 is located on pallet #1, layer #1, and position #2.
- Container #39 is located on pallet #2, layer #2, and position #3.
- Container #98 is located on pallet #4, layer #2, and position #2.

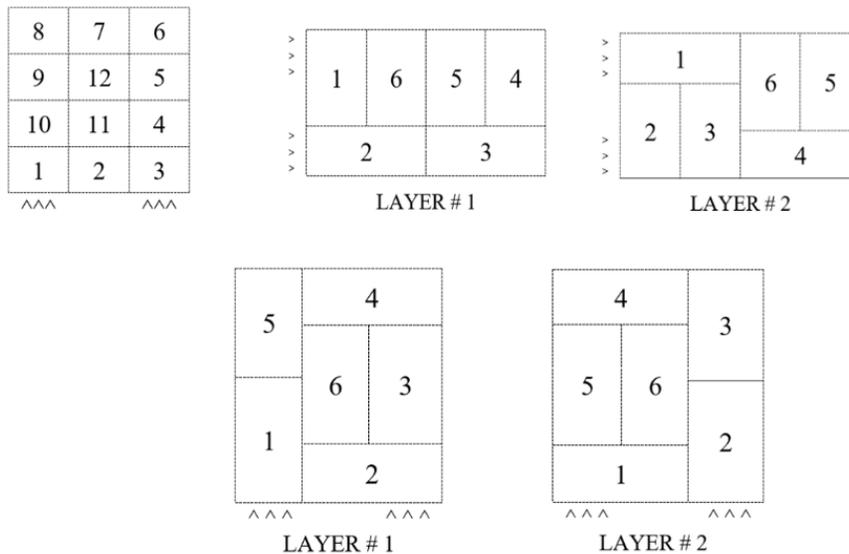
Example #3

CONTAINER POSITION	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	CONTAINER POSITION
P 1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1 P
A 2	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	2 A
L 3	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	3 L
L 4	91	92	93	94	95	96	97	98	99	100	101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120	4 L
E 5	121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140	141	142	143	144	145	146	147	148	149	150	5 E
T																															T
6	151	152	153	154	155	156	157	158	159	160	161	162	163	164	165	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180	6
N 7	181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	196	197	198	199	200	201	202	203	204	205	206	207	208	209	210	7 N
U 8	211	212	213	214	215	216	217	218	219	220	221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240	8 U
M 9	241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	256	257	258	259	260	261	262	263	264	265	266	267	268	269	270	9 M
B 10	271	272	273	274	275	276	277	278	279	280	281	282	283	284	285	286	287	288	289	290	291	292	293	294	295	296	297	298	299	300	10 B
E																															E
R 11	301	302	303	304	305	306	307	308	309	310	311	312	313	314	315	316	317	318	319	320	321	322	323	324	325	326	327	328	329	330	11 R
12	331	332	333	334	335	336	337	338	339	340	341	342	343	344	345	346	347	348	349	350	351	352	353	354	355	356	357	358	359	360	12
13	361	362	363	364	365	366	367	368	369	370	371	372	373	374	375	376	377	378	379	380	381	382	383	384	385	386	387	388	389	390	13
14	391	392	393	394	395	396	397	398	399	400	401	402	403	404	405	406	407	408	409	410	411	412	413	414	415	416	417	418	419	420	14
15	421	422	423	424	425	426	427	428	429	430	431	432	433	434	435	436	437	438	439	440	441	442	443	444	445	446	447	448	449	450	15

The grader is to personally mark the applicable sample containers, as identified on the worksheet grid, by locating:

- The applicable pallet, as previously numbered (mentally or otherwise).
- The applicable layer on the designated pallet. In all instances, the bottom layer will be number 1; the second layer up from the bottom will be number 2, etc.

Example #4 - Pallet Layers (Forklift Openings = ^^)



Locate the applicable container within the designated layer. When mentally numbering containers, always face (or count as if facing) toward the forklift openings in the pallet. Begin on the left with number 1, and number counterclockwise around the layer (Example #4). For chimney stacking, layer #2 will sit on layer #1 (or vice-versa) and this layering will alternate up to 6 or 7 layers high.

Example #5 shows a completed worksheet for 30-dozen cases on pallets. Example #6 shows a completed worksheet for 48 half-cases on pallets.

Example #5 (SAMPLE SELECTION WORKSHEET – 30 FULL CASES PER PALLET)

LOT INFORMATION
SELECTED

SAMPLE CONTAINERS

Grade & Size : AA Large
Type of pack : Loose
No./Size of Cases : 612/30 = 612/30-DOZ.
Samples Needed : 17

- 1. 195
- 2. 413
- 3. 110
- 4. 4
- 5. 261
- 6. 304
- 7. 88
- 8. 243
- 9. 58
- 10. 2
- 11. 101
- 12. 588
- 13. 176
- 14. 49
- 15. 546
- 16. 394
- 17. 513
- 18.
- 19.
- 20.

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NUMBER	1						2						3						4						5						LAYER NUMBER						
CONT. POSITION	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	CONT. POSITION
P 1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1	P					
A 2	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	2	A					
L 3	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	3	L					
L 4	91	92	93	94	95	96	97	98	99	100	101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120	4	L					
E 5	121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140	141	142	143	144	145	146	147	148	149	150	5	E					
T 6	151	152	153	154	155	156	157	158	159	160	161	162	163	164	165	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180	6	T					
N 7	181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	196	197	198	199	200	201	202	203	204	205	206	207	208	209	210	7	N					
U 8	211	212	213	214	215	216	217	218	219	220	221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240	8	U					
M 9	241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	256	257	258	259	260	261	262	263	264	265	266	267	268	269	270	9	M					
B 10	271	272	273	274	275	276	277	278	279	280	281	282	283	284	285	286	287	288	289	290	291	292	293	294	295	296	297	298	299	300	10	B					
E 11	301	302	303	304	305	306	307	308	309	310	311	312	313	314	315	316	317	318	319	320	321	322	323	324	325	326	327	328	329	330	11	E					
R 12	331	332	333	334	335	336	337	338	339	340	341	342	343	344	345	346	347	348	349	350	351	352	353	354	355	356	357	358	359	360	12	R					
13	361	362	363	364	365	366	367	368	369	370	371	372	373	374	375	376	377	378	379	380	381	382	383	384	385	386	387	388	389	390	13						
14	391	392	393	394	395	396	397	398	399	400	401	402	403	404	405	406	407	408	409	410	411	412	413	414	415	416	417	418	419	420	14						
15	421	422	423	424	425	426	427	428	429	430	431	432	433	434	435	436	437	438	439	440	441	442	443	444	445	446	447	448	449	450	15						
16	451	452	453	454	455	456	457	458	459	460	461	462	463	464	465	466	467	468	469	470	471	472	473	474	475	476	477	478	479	480	16						
17	481	482	483	484	485	486	487	488	489	490	491	492	493	494	495	496	497	498	499	500	501	502	503	504	505	506	507	508	509	510	17						
18	511	512	513	514	515	516	517	518	519	520	521	522	523	524	525	526	527	528	529	530	531	532	533	534	535	536	537	538	539	540	18						
19	541	542	543	544	545	546	547	548	549	550	551	552	553	554	555	556	557	558	559	560	561	562	563	564	565	566	567	568	569	570	19						
20	571	572	573	574	575	576	577	578	579	580	581	582	583	584	585	586	587	588	589	590	591	592	593	594	595	596	597	598	599	600	20						
21	601	602	603	604	605	606	607	608	609	610	611	612	613	614	615	616	617	618	619	620	621	622	623	624	625	626	627	628	629	630	21						
22	631	632	633	634	635	636	637	638	639	640	641	642	643	644	645	646	647	648	649	650	651	652	653	654	655	656	657	658	659	660	22						
23	661	662	663	664	665	666	667	668	669	670	671	672	673	674	675	676	677	678	679	680	681	682	683	684	685	686	687	688	689	690	23						
24	691	692	693	694	695	696	697	698	699	700	701	702	703	704	705	706	707	708	709	710	711	712	713	714	715	716	717	718	719	720	24						
25	721	722	723	724	725	726	727	728	729	730	731	732	733	734	735	736	737	738	739	740	741	742	743	744	745	746	747	748	749	750	25						
26	751	752	753	754	755	756	757	758	759	760	761	762	763	764	765	766	767	768	769	770	771	772	773	774	775	776	777	778	779	780	26						
27	781	782	783	784	785	786	787	788	789	790	791	792	793	794	795	796	797	798	799	800	801	802	803	804	805	806	807	808	809	810	27						
28	811	812	813	814	815	816	817	818	819	820	821	822	823	824	825	826	827	828	829	830	831	832	833	834	835	836	837	838	839	840	28						
29	841	842	843	844	845	846	847	848	849	850	851	852	853	854	855	856	857	858	859	860	861	862	863	864	865	866	867	868	869	870	29						
30	871	872	873	874	875	876	877	878	879	880	881	882	883	884	885	886	887	888	889	890	891	892	893	894	895	896	897	898	899	900	30						

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Example #6 (SAMPLE SELECTION WORKSHEET – 48 HALF CASES PER PALLET)

LOT INFORMATION

Grade & Size : A Medium
 Type of pack : 1 dz ctns (brand)
 No./Size of Cases : 736/15 = 368/30-DOZ.
 Samples Needed : 13

SAMPLE CONTAINERS SELECTED

- 1. 728
- 2. 321
- 3. 524
- 4. 260
- 5. 525
- 6. 79
- 7. 167
- 8. 294
- 9. 261
- 10. 391
- 11. 736
- 12. 161
- 13. 230
- 14. _____
- 15. _____
- 16. _____
- 17. _____
- 18. _____
- 19. _____
- 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NUMBER		1						2						3						4						LAYER NUMBER							
CONT. POS		2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	CONT. POS	
P	1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	1	P						
A	2	50	52	54	56	58	60	62	64	66	68	70	72	74	76	78	X 80	82	84	86	88	90	92	94	96	2	A						
L	3	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	3	L						
L	4	146	148	150	152	154	156	158	160	X 162	164	166	X 168	170	172	174	176	178	180	182	184	186	188	190	192	4	L						
E	5	194	196	198	200	202	204	206	208	210	212	214	216	218	220	222	224	226	228	230	232	234	236	238	240	5	E						
T																											T						
	6	242	244	246	248	250	252	254	256	258	X 260	X 262	264	266	268	270	272	274	276	278	280	282	284	286	288	6							
N	7	290	292	X 294	296	298	300	302	304	306	308	310	312	314	316	318	X 320	X 322	324	326	328	330	332	334	336	7	N						
U	8	338	340	342	344	346	348	350	352	354	356	358	360	362	364	366	368	370	372	374	376	378	380	382	384	8	U						
M	9	386	388	X 390	X 392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432	9	M						
B	10	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	10	B						
E																											E						
R	11	482	484	486	488	490	492	494	496	498	500	502	504	506	508	510	512	514	516	518	520	522	X 524	X 526	528	11	R						
	12	530	532	534	536	538	540	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576	12							
	13	578	580	582	584	586	588	590	592	594	596	598	600	602	604	606	608	610	612	614	616	618	620	622	624	13							
	14	626	628	630	632	634	636	638	640	642	644	646	648	650	652	654	656	658	660	662	664	666	668	670	672	14							
	15	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720	15							
	16	722	724	726	X 728	730	732	734	X 736	738	740	742	744	746	748	750	752	754	756	758	760	762	764	766	768	16							
	17	770	772	774	776	778	780	782	784	786	788	790	792	794	796	798	800	802	804	806	808	810	812	814	816	17							
	18	818	820	822	824	826	828	830	832	834	836	838	840	842	844	846	848	850	852	854	856	858	860	862	864	18							
	19	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	902	904	906	908	910	912	19							
	20	914	916	918	920	922	924	926	928	930	932	934	936	938	940	942	944	946	948	950	952	954	956	958	960	20							
	21	962	964	966	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008	21							
	22	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	1052	1054	1056	22							
	23	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080	1082	1084	1086	1088	1090	1092	1094	1096	1098	1100	1102	1104	23							
	24	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	1136	1138	1140	1142	1144	1146	1148	1150	1152	24							
	25	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	25							
	26	1202	1204	1206	1208	1210	1212	1214	1216	1218	1220	1222	1224	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	26							
	27	1250	1252	1254	1256	1258	1260	1262	1264	1266	1268	1270	1272	1274	1276	1278	1280	1282	1284	1286	1288	1290	1292	1294	1296	27							
	28	1298	1300	1302	1304	1306	1308	1310	1312	1314	1316	1318	1320	1322	1324	1326	1328	1330	1332	1334	1336	1338	1340	1342	1344	28							
	29	1346	1348	1350	1352	1354	1356	1358	1360	1362	1364	1366	1368	1370	1372	1374	1376	1378	1380	1382	1384	1386	1388	1390	1392	29							
	30	1394	1396	1398	1400	1402	1404	1406	1408	1410	1412	1414	1416	1418	1420	1422	1424	1426	1428	1430	1432	1434	1436	1438	1440	30							

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

707.7b Product on Racks (“Bossies”)

Example #7

18 17 16 13 14 15 12 11 10 7 8 9 6 5 4 1 2 3	36 35 34 31 32 33 30 29 28 25 26 27 24 23 22 19 20 21	54 53 52 49 50 51 48 47 46 43 44 45 42 41 40 37 38 39	72 71 70 67 68 69 66 65 64 61 62 63 60 59 58 55 56 57	90 89 88 85 86 87 84 83 82 79 80 81 78 77 76 73 74 75	108 107 106 103 104 105 102 101 100 97 98 99 96 95 94 91 92 93	126 125 124 121 122 123 120 119 118 115 116 117 114 113 112 109 110 111	144 143 142 139 140 141 138 137 136 133 134 135 132 131 130 127 128 129
RACK #1	RACK #2	RACK #3	RACK #4	RACK #5	RACK #6	RACK #7	RACK #8
162 161 160 157 158 159 156 155 154 151 152 153 150 149 148 145 146 147	180 179 178 175 176 177 174 173 172 169 170 171 168 167 166 163 164 165	198 197 196 193 194 195 192 191 190 187 188 189 186 185 184 181 182 183	216 215 214 211 212 213 210 209 208 205 206 207 204 203 202 199 200 201	234 233 232 229 230 231 228 227 226 223 224 225 222 221 220 217 218 219	252 251 250 247 248 249 246 245 244 241 242 243 240 239 238 235 236 237	270 269 268 265 266 267 264 263 262 259 260 261 258 257 256 253 254 255	288 287 286 283 284 285 282 281 280 277 278 279 276 275 274 271 272 273
RACK #9	RACK #10	RACK #11	RACK #12	RACK #13	RACK #14	RACK #15	RACK #16

Worksheet #11 is designed for product which is stacked on movable racks or bossies. The total amount of product in the lot must be converted into equivalent 30-dozen cases to determine the number of samples. The lot must also be broken down into “imaginary half cases” on the worksheet to determine which cartons or flats will be sampled. Each imaginary half case may contain from 15 to 21-dozen, depending on how high product is stacked on the shelves (see Example #7).

3,600/1-dozen cartons (equivalent to 120/30-dozen cases) are stacked on 10 racks, with 3 shelves each. The bottom 2 shelves are stacked 7 high, 2 deep, 9 across, which equals 126-dozen on each shelf. The top shelf is stacked 6 high, 2 deep, 9 across, which equals 108-dozen.

Each shelf is to be mentally divided into six imaginary half cases. In this example, the imaginary half cases on the bottom shelves will contain 21-dozen (three/7-carton stacks), while the half cases on the top shelf will contain 18-dozen (three/6-carton stacks). When facing the front of the rack, begin on the left front of the bottom shelf with #1, and proceed counterclockwise across the front side and then to the backside, mentally numbering 6 half cases.

By following the same procedures, mentally number half cases 7 through 12 on the second shelf, and 13 through 18 on the top shelf. Repeating this procedure for racks 2 through 10 will result in a total of 180 half-cases being identified. The “180” is the “total number of containers” which would be entered into the random number generator. Eight numbers are then generated, which will be the samples. Circle these numbers on the worksheet, to locate the appropriate rack number and shelf number.

707.7c Sampling Partial Pallets or “Racks”

Worksheet #15 is designed for sampling partial pallets or racks, as applicable. There are eight grids for pallets, with “full” cases. Half cases may also be accommodated by diagonally dividing each box. There are also 8 grids for racks, with space for up to 18 “imaginary” half-cases on each rack. Using

one grid for each partial pallet or rack, number the boxes, beginning on the bottom left, to correspond to the number of containers on the pallet or rack (Example #9).

Example #9 – Sample Selection Worksheet #15

LOT INFORMATION

Grade & Size : A Extra Large
 Type of pack : 1 dz ctns
 No./Size of Cases : 4 Part = 87/30-DOZ.
 Samples Needed : 5

SAMPLE CONTAINERS SELECTED

- | | | | |
|-----|-----------|-----|-------|
| 1. | <u>79</u> | 11. | _____ |
| 2. | <u>54</u> | 12. | _____ |
| 3. | <u>50</u> | 13. | _____ |
| 4. | <u>75</u> | 14. | _____ |
| 5. | <u>4</u> | 15. | _____ |
| 6. | _____ | 16. | _____ |
| 7. | _____ | 17. | _____ |
| 8. | _____ | 18. | _____ |
| 9. | _____ | 19. | _____ |
| 10. | _____ | 20. | _____ |

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td>13</td><td> </td><td>16</td><td> </td></tr> <tr><td>7</td><td> </td><td> </td><td>12</td></tr> <tr><td>1</td><td> </td><td>4</td><td>6</td></tr> </table>													13		16		7			12	1		4	6	PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td>35</td><td>37</td><td> </td><td> </td></tr> <tr><td>29</td><td> </td><td> </td><td>34</td></tr> <tr><td>23</td><td> </td><td> </td><td>28</td></tr> <tr><td>17</td><td> </td><td> </td><td>22</td></tr> </table>													35	37			29			34	23			28	17			22	PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td>56</td><td>58</td><td> </td><td> </td></tr> <tr><td>50</td><td> </td><td>54</td><td>55</td></tr> <tr><td>44</td><td> </td><td> </td><td>49</td></tr> <tr><td>38</td><td> </td><td> </td><td>43</td></tr> </table>													56	58			50		54	55	44			49	38			43	PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td></tr> <tr><td>83</td><td> </td><td> </td><td>87</td></tr> <tr><td>77</td><td>79</td><td> </td><td>82</td></tr> <tr><td>71</td><td> </td><td>75</td><td>76</td></tr> <tr><td>65</td><td> </td><td> </td><td>70</td></tr> <tr><td>59</td><td> </td><td> </td><td>64</td></tr> </table>													83			87	77	79		82	71		75	76	65			70	59			64
13		16																																																																																																																					
7			12																																																																																																																				
1		4	6																																																																																																																				
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65			70																																																																																																																				
59			64																																																																																																																				
PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> </table>																													PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> </table>																													PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> </table>																													PALLET NO: _____ L A Y E R 6 5 4 N U M B E R 3 2 1 R	<table border="1" style="width: 100%; height: 100%; text-align: center;"> <tr><td> </td><td> </td><td> </td><td> </td></tr> </table>																												

RACK #1	RACK #2	RACK #3	RACK #4
RACK #5	RACK #6	RACK #7	RACK #8

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

707.8 Consolidated Lot Grading

Except for lots to be identified as USDA “sample graded,” product offered for consolidated lot gradings must be produced under continuous supervision as evidenced by identification with either the U.S. Grade AA, A, or B stamp or USDA lot number stamp applied to each case in the lot.

- A. Military orders with different Defense Commissary Agency (DeCA) contract numbers may be consolidated into one lot.
- B. Lots must be consolidated by the same grade and size.
- C. When grading percentages are required on the certificate, [as is the case for all lot grading certificates](#), show the consolidated lot percentages on each certificate issued as explained in [710.2b item 11. Percentages](#).
- D. Base the sample size selected on the total cases in the consolidated lot instead of the number of cases comprising each subplot delivery. In the “Number of Samples” entry on the certificate, place an asterisk and insert the following statement in the “Remarks” section: “Consolidated lot grading.”
- E. Product of the same grade and size packed in different size containers and/or types of packaging material may be presented for grading as one stationary lot. For example: 100/30-dozen cases of A Large cartoned eggs and 200/15-dozen cases of A Large loose eggs are offered as one lot. In this situation, the “consolidated” lot equaling 200/30-dozen cases is the sampling unit. The lot may be sampled on this basis; however, it may be necessary to use separate worksheets to record the different sized containers and types of packing material and to designate the samples.

Completed Sample Selection Worksheets are to be attached to the applicable [Form LP-211: Poultry Products Grading Memorandum](#).

707.9 Eggs Not Processed Under USDA Supervision

When eggs of current production that were not processed under USDA supervision are presented to the grader for official grading and identification [with a consumer grade mark](#), the eggs must be reprocessed (washed, rinsed, sanitized, graded, and sized) in accordance with the regulations to be eligible for official identification and a new production code. [If management elects not to reprocess the eggs, the lot would not be eligible for a new production code but, could still be graded and identified with the “Sample Grade” stamp.](#)

707.10 Eggs Processed Under USDA Supervision

When eggs of current production that were previously processed and graded under USDA supervision are presented to the grader for repackaging [into official consumer grade packages](#), the eggs must be reprocessed (washed, rinsed, sanitized, graded, and sized) to be eligible for a new production code.

707.11 Identifying Lots of Improperly Labeled Eggs

Cases [offered for lot grading that are](#) marked with grades AA, A, or B are not to be officially identified unless they are of the same or better quality of the consumer grade indicated by the letter as determined by an official grading. All previous official grademarks, [whether stamps or labels](#), are to be removed before new official grademarks are applied to the cases. The same policy applies to grade markings on consumer containers within the master container.

If an official identification is desired and each case in the lot has not been properly stamped or tagged with a storage lot number (identified), it will be necessary to [retain](#) the product if not corrected prior to leaving the premises. [Essentially, the lot has to be segregated and identified in the absence of USDA so that cases cannot be added or removed.](#)

707.12 Reworking a Stationary Lot of Eggs

It is an applicant's privilege to rework a lot either by removing undergrade eggs through individual case inspections (daylight segregation) or eliminating certain sublots. The grader is to verify that plant management has modified or segregated the eggs prior to authorizing a re-examination. When the applicant changes the character of a lot in this manner and requests another grading, a representative sample [must](#) be selected, and a grading made of the "new" lot. [Removing random or single cases is not sufficient to be considered modifying the lot. If a lot fails re-examination, the entire lot must be reworked before offering for another lot grade.](#)

The reworking of product previously graded according to the online sampling plan is outlined in [QAD 708](#).

707.13 Previously Graded Product Received and Held in Official Plant

Officially identified shell eggs received and held in an official plant are subject to rechecking to determine their quality. [If requested to check product received and held in an official plant, the grader should contact their supervisor to receive guidance about extent of the lot, what is to be checked, and any retentions.](#)

Worksheet #1

SAMPLE SELECTION WORKSHEET
15 FULL CASES PER "DOLLY"

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NUMBER		1			2			3			4			5			LAYER NUMBER	
CONTAINER POSITION		1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	CONTAINER POSITION	
D	1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	1	D
O	2	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	2	O
L	3	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	3	L
L	4	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	4	L
Y	5	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	5	Y
N	6	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	6	N
U	7	91	92	93	94	95	96	97	98	99	100	101	102	103	104	105	7	U
M	8	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120	8	M
B	9	121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	9	B
E	10	136	137	138	139	140	141	142	143	144	145	146	147	148	149	150	10	E
R																		R
	11	151	152	153	154	155	156	157	158	159	160	161	162	163	164	165	11	
	12	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180	12	
	13	181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	13	
	14	196	197	198	199	200	201	202	203	204	205	206	207	208	209	210	14	
	15	211	212	213	214	215	216	217	218	219	220	221	222	223	224	225	15	
	16	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240	16	
	17	241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	17	
	18	256	257	258	259	260	261	262	263	264	265	266	267	268	269	270	18	
	19	271	272	273	274	275	276	277	278	279	280	281	282	283	284	285	19	
	20	286	287	288	289	290	291	292	293	294	295	296	297	298	299	300	20	
	21	301	302	303	304	305	306	307	308	309	310	311	312	313	314	315	21	
	22	316	317	318	319	320	321	322	323	324	325	326	327	328	329	330	22	
	23	331	332	333	334	335	336	337	338	339	340	341	342	343	344	345	23	
	24	346	347	348	349	350	351	352	353	354	355	356	357	358	359	360	24	
	25	361	362	363	364	365	366	367	368	369	370	371	372	373	374	375	25	
	26	376	377	378	379	380	381	382	383	384	385	386	387	388	389	390	26	
	27	391	392	393	394	395	396	397	398	399	400	401	402	403	404	405	27	
	28	406	407	408	409	410	411	412	413	414	415	416	417	418	419	420	28	
	29	421	422	423	424	425	426	427	428	429	430	431	432	433	434	435	29	
	30	436	437	438	439	440	441	442	443	444	445	446	447	448	449	450	30	
	31	451	452	453	454	455	456	457	458	459	460	461	462	463	464	465	31	
	32	466	467	468	469	470	471	472	473	474	475	476	477	478	479	480	32	
	33	481	482	483	484	485	486	487	488	489	490	491	492	493	494	495	33	
	34	496	497	498	499	500	501	502	503	504	505	506	507	508	509	510	34	
	35	511	512	513	514	515	516	517	518	519	520	521	522	523	524	525	35	
	36	526	527	528	529	530	531	532	533	534	535	536	537	538	539	540	36	
	37	541	542	543	544	545	546	547	548	549	550	551	552	553	554	555	37	
	38	556	557	558	559	560	561	562	563	564	565	566	567	568	569	570	38	
	39	571	572	573	574	575	576	577	578	579	580	581	582	583	584	585	39	
	40	586	587	588	589	590	591	592	593	594	595	596	597	598	599	600	40	
	41	601	602	603	604	605	606	607	608	609	610	611	612	613	614	615	41	
	42	616	617	618	619	620	621	622	623	624	625	626	627	628	629	630	42	
	43	631	632	633	634	635	636	637	638	639	640	641	642	643	644	645	43	
	44	646	647	648	649	650	651	652	653	654	655	656	657	658	659	660	44	
	45	661	662	663	664	665	666	667	668	669	670	671	672	673	674	675	45	
	46	676	677	678	679	680	681	682	683	684	685	686	687	688	689	690	46	
	47	691	692	693	694	695	696	697	698	699	700	701	702	703	704	705	47	
	48	706	707	708	709	710	711	712	713	714	715	716	717	718	719	720	48	
	49	721	722	723	724	725	726	727	728	729	730	731	732	733	734	735	49	
	50	736	737	738	739	740	741	742	743	744	745	746	747	748	749	750	50	

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #2

SAMPLE SELECTION WORKSHEET
24 FULL CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER #	1						2						3						4						LAYER #
CONT. POS.	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	CONT. POS.
P 1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	1 P
A 2	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	2 A
L 3	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	3 L
L 4	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	4 L
E 5	97	98	99	100	101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120	5 E
T 6	121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140	141	142	143	144	T 6
N 7	145	146	147	148	149	150	151	152	153	154	155	156	157	158	159	160	161	162	163	164	165	166	167	168	7 N
U 8	169	170	171	172	173	174	175	176	177	178	179	180	181	182	183	184	185	186	187	188	189	190	191	192	8 U
M 9	193	194	195	196	197	198	199	200	201	202	203	204	205	206	207	208	209	210	211	212	213	214	215	216	9 M
B 10	217	218	219	220	221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240	10 B
E 11	241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	256	257	258	259	260	261	262	263	264	E 11
R 12	265	266	267	268	269	270	271	272	273	274	275	276	277	278	279	280	281	282	283	284	285	286	287	288	R 12
13	289	290	291	292	293	294	295	296	297	298	299	300	301	302	303	304	305	306	307	308	309	310	311	312	13
14	313	314	315	316	317	318	319	320	321	322	323	324	325	326	327	328	329	330	331	332	333	334	335	336	14
15	337	338	339	340	341	342	343	344	345	346	347	348	349	350	351	352	353	354	355	356	357	358	359	360	15
16	361	362	363	364	365	366	367	368	369	370	371	372	373	374	375	376	377	378	379	380	381	382	383	384	16
17	385	386	387	388	389	390	391	392	393	394	395	396	397	398	399	400	401	402	403	404	405	406	407	408	17
18	409	410	411	412	413	414	415	416	417	418	419	420	421	422	423	424	425	426	427	428	429	430	431	432	18
19	433	434	435	436	437	438	439	440	441	442	443	444	445	446	447	448	449	450	451	452	453	454	455	456	19
20	457	458	459	460	461	462	463	464	465	466	467	468	469	470	471	472	473	474	475	476	477	478	479	480	20
21	481	482	483	484	485	486	487	488	489	490	491	492	493	494	495	496	497	498	499	500	501	502	503	504	21
22	505	506	507	508	509	510	511	512	513	514	515	516	517	518	519	520	521	522	523	524	525	526	527	528	22
23	529	530	531	532	533	534	535	536	537	538	539	540	541	542	543	544	545	546	547	548	549	550	551	552	23
24	553	554	555	556	557	558	559	560	561	562	563	564	565	566	567	568	569	570	571	572	573	574	575	576	24
25	577	578	579	580	581	582	583	584	585	586	587	588	589	590	591	592	593	594	595	596	597	598	599	600	25
26	601	602	603	604	605	606	607	608	609	610	611	612	613	614	615	616	617	618	619	620	621	622	623	624	26
27	625	626	627	628	629	630	631	632	633	634	635	636	637	638	639	640	641	642	643	644	645	646	647	648	27
28	649	650	651	652	653	654	655	656	657	658	659	660	661	662	663	664	665	666	667	668	669	670	671	672	28
29	673	674	675	676	677	678	679	680	681	682	683	684	685	686	687	688	689	690	691	692	693	694	695	696	29
30	697	698	699	700	701	702	703	704	705	706	707	708	709	710	711	712	713	714	715	716	717	718	719	720	30

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #3

SAMPLE SELECTION WORKSHEET
30 FULL CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER #	1						2						3						4						5						LAYER #
CONT. POS.	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	CONT. POS.
P 1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	1 P
A 2	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	2 A
L 3	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	3 L
L 4	91	92	93	94	95	96	97	98	99	100	101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120	4 L
E 5	121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140	141	142	143	144	145	146	147	148	149	150	5 E
T 6	151	152	153	154	155	156	157	158	159	160	161	162	163	164	165	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180	6 T
N 7	181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	196	197	198	199	200	201	202	203	204	205	206	207	208	209	210	7 N
U 8	211	212	213	214	215	216	217	218	219	220	221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240	8 U
M 9	241	242	243	244	245	246	247	248	249	250	251	252	253	254	255	256	257	258	259	260	261	262	263	264	265	266	267	268	269	270	9 M
B 10	271	272	273	274	275	276	277	278	279	280	281	282	283	284	285	286	287	288	289	290	291	292	293	294	295	296	297	298	299	300	10 B
E 11	301	302	303	304	305	306	307	308	309	310	311	312	313	314	315	316	317	318	319	320	321	322	323	324	325	326	327	328	329	330	11 E
R 12	331	332	333	334	335	336	337	338	339	340	341	342	343	344	345	346	347	348	349	350	351	352	353	354	355	356	357	358	359	360	12 R
13	361	362	363	364	365	366	367	368	369	370	371	372	373	374	375	376	377	378	379	380	381	382	383	384	385	386	387	388	389	390	13
14	391	392	393	394	395	396	397	398	399	400	401	402	403	404	405	406	407	408	409	410	411	412	413	414	415	416	417	418	419	420	14
15	421	422	423	424	425	426	427	428	429	430	431	432	433	434	435	436	437	438	439	440	441	442	443	444	445	446	447	448	449	450	15
16	451	452	453	454	455	456	457	458	459	460	461	462	463	464	465	466	467	468	469	470	471	472	473	474	475	476	477	478	479	480	16
17	481	482	483	484	485	486	487	488	489	490	491	492	493	494	495	496	497	498	499	500	501	502	503	504	505	506	507	508	509	510	17
18	511	512	513	514	515	516	517	518	519	520	521	522	523	524	525	526	527	528	529	530	531	532	533	534	535	536	537	538	539	540	18
19	541	542	543	544	545	546	547	548	549	550	551	552	553	554	555	556	557	558	559	560	561	562	563	564	565	566	567	568	569	570	19
20	571	572	573	574	575	576	577	578	579	580	581	582	583	584	585	586	587	588	589	590	591	592	593	594	595	596	597	598	599	600	20
21	601	602	603	604	605	606	607	608	609	610	611	612	613	614	615	616	617	618	619	620	621	622	623	624	625	626	627	628	629	630	21
22	631	632	633	634	635	636	637	638	639	640	641	642	643	644	645	646	647	648	649	650	651	652	653	654	655	656	657	658	659	660	22
23	661	662	663	664	665	666	667	668	669	670	671	672	673	674	675	676	677	678	679	680	681	682	683	684	685	686	687	688	689	690	23
24	691	692	693	694	695	696	697	698	699	700	701	702	703	704	705	706	707	708	709	710	711	712	713	714	715	716	717	718	719	720	24
25	721	722	723	724	725	726	727	728	729	730	731	732	733	734	735	736	737	738	739	740	741	742	743	744	745	746	747	748	749	750	25
26	751	752	753	754	755	756	757	758	759	760	761	762	763	764	765	766	767	768	769	770	771	772	773	774	775	776	777	778	779	780	26
27	781	782	783	784	785	786	787	788	789	790	791	792	793	794	795	796	797	798	799	800	801	802	803	804	805	806	807	808	809	810	27
28	811	812	813	814	815	816	817	818	819	820	821	822	823	824	825	826	827	828	829	830	831	832	833	834	835	836	837	838	839	840	28
29	841	842	843	844	845	846	847	848	849	850	851	852	853	854	855	856	857	858	859	860	861	862	863	864	865	866	867	868	869	870	29
30	871	872	873	874	875	876	877	878	879	880	881	882	883	884	885	886	887	888	889	890	891	892	893	894	895	896	897	898	899	900	30

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #4

SAMPLE SELECTION WORKSHEET
36 FULL CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = _____ /30-DOZ.
 Samples Needed : _____

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____
- 8. _____
- 9. _____
- 10. _____
- 11. _____
- 12. _____
- 13. _____
- 14. _____
- 15. _____
- 16. _____
- 17. _____
- 18. _____
- 19. _____
- 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NO.	1						2						3						4						5						6						LAYER NO.
CONT. POS.	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	CONT. POS.
P 1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	1 P
A 2	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	2 A
L 3	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100	101	102	103	104	105	106	107	108	3 L
L 4	109	110	111	112	113	114	115	116	117	118	119	120	121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140	141	142	143	144	4 L
E 5	145	146	147	148	149	150	151	152	153	154	155	156	157	158	159	160	161	162	163	164	165	166	167	168	169	170	171	172	173	174	175	176	177	178	179	180	5 E
T 6	181	182	183	184	185	186	187	188	189	190	191	192	193	194	195	196	197	198	199	200	201	202	203	204	205	206	207	208	209	210	211	212	213	214	215	216	6 T
N 7	217	218	219	220	221	222	223	224	225	226	227	228	229	230	231	232	233	234	235	236	237	238	239	240	241	242	243	244	245	246	247	248	249	250	251	252	7 N
U 8	253	254	255	256	257	258	259	260	261	262	263	264	265	266	267	268	269	270	271	272	273	274	275	276	277	278	279	280	281	282	283	284	285	286	287	288	8 U
M 9	289	290	291	292	293	294	295	296	297	298	299	300	301	302	303	304	305	306	307	308	309	310	311	312	313	314	315	316	317	318	319	320	321	322	323	324	9 M
B 10	325	326	327	328	329	330	331	332	333	334	335	336	337	338	339	340	341	342	343	344	345	346	347	348	349	350	351	352	353	354	355	356	357	358	359	360	10 B
E 11	361	362	363	364	365	366	367	368	369	370	371	372	373	374	375	376	377	378	379	380	381	382	383	384	385	386	387	388	389	390	391	392	393	394	395	396	11 E
R 12	397	398	399	400	401	402	403	404	405	406	407	408	409	410	411	412	413	414	415	416	417	418	419	420	421	422	423	424	425	426	427	428	429	430	431	432	12 R
13	433	434	435	436	437	438	439	440	441	442	443	444	445	446	447	448	449	450	451	452	453	454	455	456	457	458	459	460	461	462	463	464	465	466	467	468	13
14	469	470	471	472	473	474	475	476	477	478	479	480	481	482	483	484	485	486	487	488	489	490	491	492	493	494	495	496	497	498	499	500	501	502	503	504	14
15	505	506	507	508	509	510	511	512	513	514	515	516	517	518	519	520	521	522	523	524	525	526	527	528	529	530	531	532	533	534	535	536	537	538	539	540	15
16	541	542	543	544	545	546	547	548	549	550	551	552	553	554	555	556	557	558	559	560	561	562	563	564	565	566	567	568	569	570	571	572	573	574	575	576	16
17	577	578	579	580	581	582	583	584	585	586	587	588	589	590	591	592	593	594	595	596	597	598	599	600	601	602	603	604	605	606	607	608	609	610	611	612	17
18	613	614	615	616	617	618	619	620	621	622	623	624	625	626	627	628	629	630	631	632	633	634	635	636	637	638	639	640	641	642	643	644	645	646	647	648	18
19	649	650	651	652	653	654	655	656	657	658	659	660	661	662	663	664	665	666	667	668	669	670	671	672	673	674	675	676	677	678	679	680	681	682	683	684	19
20	685	686	687	688	689	690	691	692	693	694	695	696	697	698	699	700	701	702	703	704	705	706	707	708	709	710	711	712	713	714	715	716	717	718	719	720	20
21	721	722	723	724	725	726	727	728	729	730	731	732	733	734	735	736	737	738	739	740	741	742	743	744	745	746	747	748	749	750	751	752	753	754	755	756	21
22	757	758	759	760	761	762	763	764	765	766	767	768	769	770	771	772	773	774	775	776	777	778	779	780	781	782	783	784	785	786	787	788	789	790	791	792	22
23	793	794	795	796	797	798	799	800	801	802	803	804	805	806	807	808	809	810	811	812	813	814	815	816	817	818	819	820	821	822	823	824	825	826	827	828	23
24	829	830	831	832	833	834	835	836	837	838	839	840	841	842	843	844	845	846	847	848	849	850	851	852	853	854	855	856	857	858	859	860	861	862	863	864	24
25	865	866	867	868	869	870	871	872	873	874	875	876	877	878	879	880	881	882	883	884	885	886	887	888	889	890	891	892	893	894	895	896	897	898	899	900	25
26	901	902	903	904	905	906	907	908	909	910	911	912	913	914	915	916	917	918	919	920	921	922	923	924	925	926	927	928	929	930	931	932	933	934	935	936	26
27	937	938	939	940	941	942	943	944	945	946	947	948	949	950	951	952	953	954	955	956	957	958	959	960	961	962	963	964	965	966	967	968	969	970	971	972	27
28	973	974	975	976	977	978	979	980	981	982	983	984	985	986	987	988	989	990	991	992	993	994	995	996	997	998	999	1000	1001	1002	1003	1004	1005	1006	1007	1008	28
29	1009	1010	1011	1012	1013	1014	1015	1016	1017	1018	1019	1020	1021	1022	1023	1024	1025	1026	1027	1028	1029	1030	1031	1032	1033	1034	1035	1036	1037	1038	1039	1040	1041	1042	1043	1044	29
30	1045	1046	1047	1048	1049	1050	1051	1052	1053	1054	1055	1056	1057	1058	1059	1060	1061	1062	1063	1064	1065	1066	1067	1068	1069	1070	1071	1072	1073	1074	1075	1076	1077	1078	1079	1080	30

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #5

SAMPLE SELECTION WORKSHEET
42 FULL CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____
- 8. _____
- 9. _____
- 10. _____
- 11. _____
- 12. _____
- 13. _____
- 14. _____
- 15. _____
- 16. _____
- 17. _____
- 18. _____
- 19. _____
- 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NUMBER	1			2			3			4			5			6			7			LAYER NUMBER			
CONT. POS.	2	4	6	2	4	6	2	4	6	2	4	6	2	4	6	2	4	6	2	4	6	2	4	6	CONT. POS.
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	1 P			
A 2	44	46	48	50	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	2 A			
L 3	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	3 L			
L 4	128	130	132	134	136	138	140	142	144	146	148	150	152	154	156	158	160	162	164	166	168	4 L			
E 5	170	172	174	176	178	180	182	184	186	188	190	192	194	196	198	200	202	204	206	208	210	5 E			
T 6	212	214	216	218	220	222	224	226	228	230	232	234	236	238	240	242	244	246	248	250	252	6 T			
N 7	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288	290	292	294	7 N			
U 8	296	298	300	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	8 U			
M 9	338	340	342	344	346	348	350	352	354	356	358	360	362	364	366	368	370	372	374	376	378	9 M			
B 10	380	382	384	386	388	390	392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	10 B			
E 11	422	424	426	428	430	432	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	11 E			
R 12	464	466	468	470	472	474	476	478	480	482	484	486	488	490	492	494	496	498	500	502	504	12 R			
13	506	508	510	512	514	516	518	520	522	524	526	528	530	532	534	536	538	540	542	544	546	13			
14	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576	578	580	582	584	586	588	14			
15	590	592	594	596	598	600	602	604	606	608	610	612	614	616	618	620	622	624	626	628	630	15			
16	632	634	636	638	640	642	644	646	648	650	652	654	656	658	660	662	664	666	668	670	672	16			
17	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	17			
18	716	718	720	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	752	754	756	18			
19	758	760	762	764	766	768	770	772	774	776	778	780	782	784	786	788	790	792	794	796	798	19			
20	800	802	804	806	808	810	812	814	816	818	820	822	824	826	828	830	832	834	836	838	840	20			
21	842	844	846	848	850	852	854	856	858	860	862	864	866	868	870	872	874	876	878	880	882	21			
22	884	886	888	890	892	894	896	898	900	902	904	906	908	910	912	914	916	918	920	922	924	22			
23	926	928	930	932	934	936	938	940	942	944	946	948	950	952	954	956	958	960	962	964	966	23			
24	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008	24			
25	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	25			
26	1052	1054	1056	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080	1082	1084	1086	1088	1090	1092	26			
27	1094	1096	1098	1100	1102	1104	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	27			
28	1136	1138	1140	1142	1144	1146	1148	1150	1152	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	28			
29	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	1202	1204	1206	1208	1210	1212	1214	1216	1218	29			
30	1220	1222	1224	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	1250	1252	1254	1256	1258	1260	30			

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #6

SAMPLE SELECTION WORKSHEET
36 HALF CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NUMBER		1						2						3						LAYER NUMBER	
CONTAINER POSITION		2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	CONTAINER POSITION	
P	1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	1	P
A	2	38	40	42	44	46	48	50	52	54	56	58	60	62	64	66	68	70	72	2	A
L	3	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	3	L
L	4	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	4	L
E	5	146	148	150	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	5	E
T	6	182	184	186	188	190	192	194	196	198	200	202	204	206	208	210	212	214	216	6	T
N	7	218	220	222	224	226	228	230	232	234	236	238	240	242	244	246	248	250	252	7	N
U	8	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288	8	U
M	9	290	292	294	296	298	300	302	304	306	308	310	312	314	316	318	320	322	324	9	M
B	10	326	328	330	332	334	336	338	340	342	344	346	348	350	352	354	356	358	360	10	B
E	11	362	364	366	368	370	372	374	376	378	380	382	384	386	388	390	392	394	396	11	E
R	12	398	400	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432	12	R
	13	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	13	
	14	470	472	474	476	478	480	482	484	486	488	490	492	494	496	498	500	502	504	14	
	15	506	508	510	512	514	516	518	520	522	524	526	528	530	532	534	536	538	540	15	
	16	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576	16	
	17	578	580	582	584	586	588	590	592	594	596	598	600	602	604	606	608	610	612	17	
	18	614	616	618	620	622	624	626	628	630	632	634	636	638	640	642	644	646	648	18	
	19	650	652	654	656	658	660	662	664	666	668	670	672	674	676	678	680	682	684	19	
	20	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720	20	
	21	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	752	754	756	21	
	22	758	760	762	764	766	768	770	772	774	776	778	780	782	784	786	788	790	792	22	
	23	794	796	798	800	802	804	806	808	810	812	814	816	818	820	822	824	826	828	23	
	24	830	832	834	836	838	840	842	844	846	848	850	852	854	856	858	860	862	864	24	
	25	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	25	
	26	902	904	906	908	910	912	914	916	918	920	922	924	926	928	930	932	934	936	26	
	27	938	940	942	944	946	948	950	952	954	956	958	960	962	964	966	968	970	972	27	
	28	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008	28	
	29	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	29	
	30	1046	1048	1050	1052	1054	1056	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080	30	

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #7

SAMPLE SELECTION WORKSHEET
48 HALF CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____
- 8. _____
- 9. _____
- 10. _____
- 11. _____
- 12. _____
- 13. _____
- 14. _____
- 15. _____
- 16. _____
- 17. _____
- 18. _____
- 19. _____
- 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NUMBER	1						2						3						4						LAYER NUMBER
CONT. POS.	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	CONT. POS.
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	1 P
A 2	50	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	2 A
L 3	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	3 L
L 4	146	148	150	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	182	184	186	188	190	192	4 L
E 5	194	196	198	200	202	204	206	208	210	212	214	216	218	220	222	224	226	228	230	232	234	236	238	240	5 E
T 6	242	244	246	248	250	252	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288	T
N 7	290	292	294	296	298	300	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	6 N
U 8	338	340	342	344	346	348	350	352	354	356	358	360	362	364	366	368	370	372	374	376	378	380	382	384	7 U
M 9	386	388	390	392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432	8 M
B 10	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	9 B
E 11	482	484	486	488	490	492	494	496	498	500	502	504	506	508	510	512	514	516	518	520	522	524	526	528	10 E
R 12	530	532	534	536	538	540	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576	11 R
13	578	580	582	584	586	588	590	592	594	596	598	600	602	604	606	608	610	612	614	616	618	620	622	624	12
14	626	628	630	632	634	636	638	640	642	644	646	648	650	652	654	656	658	660	662	664	666	668	670	672	13
15	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720	14
16	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	752	754	756	758	760	762	764	766	768	15
17	770	772	774	776	778	780	782	784	786	788	790	792	794	796	798	800	802	804	806	808	810	812	814	816	16
18	818	820	822	824	826	828	830	832	834	836	838	840	842	844	846	848	850	852	854	856	858	860	862	864	17
19	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	902	904	906	908	910	912	18
20	914	916	918	920	922	924	926	928	930	932	934	936	938	940	942	944	946	948	950	952	954	956	958	960	19
21	962	964	966	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008	20
22	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	1052	1054	1056	21
23	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080	1082	1084	1086	1088	1090	1092	1094	1096	1098	1100	1102	1104	22
24	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	1136	1138	1140	1142	1144	1146	1148	1150	1152	23
25	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	24
26	1202	1204	1206	1208	1210	1212	1214	1216	1218	1220	1222	1224	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	25
27	1250	1252	1254	1256	1258	1260	1262	1264	1266	1268	1270	1272	1274	1276	1278	1280	1282	1284	1286	1288	1290	1292	1294	1296	26
28	1298	1300	1302	1304	1306	1308	1310	1312	1314	1316	1318	1320	1322	1324	1326	1328	1330	1332	1334	1336	1338	1340	1342	1344	27
29	1346	1348	1350	1352	1354	1356	1358	1360	1362	1364	1366	1368	1370	1372	1374	1376	1378	1380	1382	1384	1386	1388	1390	1392	28
30	1394	1396	1398	1400	1402	1404	1406	1408	1410	1412	1414	1416	1418	1420	1422	1424	1426	1428	1430	1432	1434	1436	1438	1440	29
																									30

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #8

SAMPLE SELECTION WORKSHEET
50 HALF CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = _____ /30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NO.	1						2						3						4						5	LAYER NO.
CONT. POS.	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	CONT. POS.
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	50	1 P
A 2	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	2 A
L 3	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	3 L
L 4	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	182	184	186	188	190	192	194	196	198	200	4 L
E 5	202	204	206	208	210	212	214	216	218	220	222	224	226	228	230	232	234	236	238	240	242	244	246	248	250	5 E
T 6	252	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288	290	292	294	296	298	300	6 T
N 7	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	338	340	342	344	346	348	350	7 N
U 8	352	354	356	358	360	362	364	366	368	370	372	374	376	378	380	382	384	386	388	390	392	394	396	398	400	8 U
M 9	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432	434	436	438	440	442	444	446	448	450	9 M
B 10	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	482	484	486	488	490	492	494	496	498	500	10 B
E 11	502	504	506	508	510	512	514	516	518	520	522	524	526	528	530	532	534	536	538	540	542	544	546	548	550	11 E
R 12	552	554	556	558	560	562	564	566	568	570	572	574	576	578	580	582	584	586	588	590	592	594	596	598	600	12 R
13	602	604	606	608	610	612	614	616	618	620	622	624	626	628	630	632	634	636	638	640	642	644	646	648	650	13
14	652	654	656	658	660	662	664	666	668	670	672	674	676	678	680	682	684	686	688	690	692	694	696	698	700	14
15	702	704	706	708	710	712	714	716	718	720	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	15
16	752	754	756	758	760	762	764	766	768	770	772	774	776	778	780	782	784	786	788	790	792	794	796	798	800	16
17	802	804	806	808	810	812	814	816	818	820	822	824	826	828	830	832	834	836	838	840	842	844	846	848	850	17
18	852	854	856	858	860	862	864	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	18
19	902	904	906	908	910	912	914	916	918	920	922	924	926	928	930	932	934	936	938	940	942	944	946	948	950	19
20	952	954	956	958	960	962	964	966	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	20
21	1002	1004	1006	1008	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	21
22	1052	1054	1056	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080	1082	1084	1086	1088	1090	1092	1094	1096	1098	1100	22
23	1102	1104	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	1136	1138	1140	1142	1144	1146	1148	1150	23
24	1152	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	24
25	1202	1204	1206	1208	1210	1212	1214	1216	1218	1220	1222	1224	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	1250	25
26	1252	1254	1256	1258	1260	1262	1264	1266	1268	1270	1272	1274	1276	1278	1280	1282	1284	1286	1288	1290	1292	1294	1296	1298	1300	26
27	1302	1304	1306	1308	1310	1312	1314	1316	1318	1320	1322	1324	1326	1328	1330	1332	1334	1336	1338	1340	1342	1344	1346	1348	1350	27
28	1352	1354	1356	1358	1360	1362	1364	1366	1368	1370	1372	1374	1376	1378	1380	1382	1384	1386	1388	1390	1392	1394	1396	1398	1400	28
29	1402	1404	1406	1408	1410	1412	1414	1416	1418	1420	1422	1424	1426	1428	1430	1432	1434	1436	1438	1440	1442	1444	1446	1448	1450	29
30	1452	1454	1456	1458	1460	1462	1464	1466	1468	1470	1472	1474	1476	1478	1480	1482	1484	1486	1488	1490	1492	1494	1496	1498	1500	30

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #9

SAMPLE SELECTION WORKSHEET
60 HALF CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NO.	1												2												3												4												5												LAYER NO.
CONT. POS.	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	CONT. POS.																								
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	50	52	54	56	58	60	1	P																													
A 2	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	2	A																													
L 3	122	124	126	128	130	132	134	136	138	140	142	144	146	148	150	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	3	L																													
L 4	182	184	186	188	190	192	194	196	198	200	202	204	206	208	210	212	214	216	218	220	222	224	226	228	230	232	234	236	238	240	4	L																													
E 5	242	244	246	248	250	252	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288	290	292	294	296	298	300	5	E																													
T 6	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	338	340	342	344	346	348	350	352	354	356	358	360	6	T																													
N 7	362	364	366	368	370	372	374	376	378	380	382	384	386	388	390	392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	7	N																													
U 8	422	424	426	428	430	432	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	8	U																													
M 9	482	484	486	488	490	492	494	496	498	500	502	504	506	508	510	512	514	516	518	520	522	524	526	528	530	532	534	536	538	540	9	M																													
B 10	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576	578	580	582	584	586	588	590	592	594	596	598	600	10	B																													
E 11	602	604	606	608	610	612	614	616	618	620	622	624	626	628	630	632	634	636	638	640	642	644	646	648	650	652	654	656	658	660	11	E																													
R 12	662	664	666	668	670	672	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720	12	R																													
13	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	752	754	756	758	760	762	764	766	768	770	772	774	776	778	780	13																														
14	782	784	786	788	790	792	794	796	798	800	802	804	806	808	810	812	814	816	818	820	822	824	826	828	830	832	834	836	838	840	14																														
15	842	844	846	848	850	852	854	856	858	860	862	864	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	15																														
16	902	904	906	908	910	912	914	916	918	920	922	924	926	928	930	932	934	936	938	940	942	944	946	948	950	952	954	956	958	960	16																														
17	962	964	966	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008	1010	1012	1014	1016	1018	1020	17																														
18	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	1052	1054	1056	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080	18																														
19	1082	1084	1086	1088	1090	1092	1094	1096	1098	1100	1102	1104	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	1136	1138	1140	19																														
20	1142	1144	1146	1148	1150	1152	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	20																														
21	1202	1204	1206	1208	1210	1212	1214	1216	1218	1220	1222	1224	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	1250	1252	1254	1256	1258	1260	21																														
22	1262	1264	1266	1268	1270	1272	1274	1276	1278	1280	1282	1284	1286	1288	1290	1292	1294	1296	1298	1300	1302	1304	1306	1308	1310	1312	1314	1316	1318	1320	22																														
23	1322	1324	1326	1328	1330	1332	1334	1336	1338	1340	1342	1344	1346	1348	1350	1352	1354	1356	1358	1360	1362	1364	1366	1368	1370	1372	1374	1376	1378	1380	23																														
24	1382	1384	1386	1388	1390	1392	1394	1396	1398	1400	1402	1404	1406	1408	1410	1412	1414	1416	1418	1420	1422	1424	1426	1428	1430	1432	1434	1436	1438	1440	24																														
25	1442	1444	1446	1448	1450	1452	1454	1456	1458	1460	1462	1464	1466	1468	1470	1472	1474	1476	1478	1480	1482	1484	1486	1488	1490	1492	1494	1496	1498	1500	25																														

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #10

SAMPLE SELECTION WORKSHEET
72 HALF CASES PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NO.	1												2												3												4												5												6											
	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12																														
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	50	52	54	56	58	60	62	64	66	68	70	72																																				
A 2	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144																																				
L 3	146	148	150	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	182	184	186	188	190	192	194	196	198	200	202	204	206	208	210	212	214	216																																				
L 4	218	220	222	224	226	228	230	232	234	236	238	240	242	244	246	248	250	252	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288																																				
E 5	290	292	294	296	298	300	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	338	340	342	344	346	348	350	352	354	356	358	360																																				
T 6	362	364	366	368	370	372	374	376	378	380	382	384	386	388	390	392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432																																				
N 7	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	482	484	486	488	490	492	494	496	498	500	502	504																																				
U 8	506	508	510	512	514	516	518	520	522	524	526	528	530	532	534	536	538	540	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576																																				
M 9	578	580	582	584	586	588	590	592	594	596	598	600	602	604	606	608	610	612	614	616	618	620	622	624	626	628	630	632	634	636	638	640	642	644	646	648																																				
B 10	650	652	654	656	658	660	662	664	666	668	670	672	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720																																				
E 11	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	752	754	756	758	760	762	764	766	768	770	772	774	776	778	780	782	784	786	788	790	792																																				
12	794	796	798	800	802	804	806	808	810	812	814	816	818	820	822	824	826	828	830	832	834	836	838	840	842	844	846	848	850	852	854	856	858	860	862	864																																				
13	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	902	904	906	908	910	912	914	916	918	920	922	924	926	928	930	932	934	936																																				
14	938	940	942	944	946	948	950	952	954	956	958	960	962	964	966	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008																																				
15	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	1052	1054	1056	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080																																				
16	1082	1084	1086	1088	1090	1092	1094	1096	1098	1100	1102	1104	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	1136	1138	1140	1142	1144	1146	1148	1150	1152																																				
17	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	1202	1204	1206	1208	1210	1212	1214	1216	1218	1220	1222	1224																																				
18	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	1250	1252	1254	1256	1258	1260	1262	1264	1266	1268	1270	1272	1274	1276	1278	1280	1282	1284	1286	1288	1290	1292	1294	1296																																				
19	1298	1300	1302	1304	1306	1308	1310	1312	1314	1316	1318	1320	1322	1324	1326	1328	1330	1332	1334	1336	1338	1340	1342	1344	1346	1348	1350	1352	1354	1356	1358	1360	1362	1364	1366	1368																																				
20	1370	1372	1374	1376	1378	1380	1382	1384	1386	1388	1390	1392	1394	1396	1398	1400	1402	1404	1406	1408	1410	1412	1414	1416	1418	1420	1422	1424	1426	1428	1430	1432	1434	1436	1438	1440																																				
21	1442	1444	1446	1448	1450	1452	1454	1456	1458	1460	1462	1464	1466	1468	1470	1472	1474	1476	1478	1480	1482	1484	1486	1488	1490	1492	1494	1496	1498	1500	1502	1504	1506	1508	1510	1512																																				
22	1514	1516	1518	1520	1522	1524	1526	1528	1530	1532	1534	1536	1538	1540	1542	1544	1546	1548	1550	1552	1554	1556	1558	1560	1562	1564	1566	1568	1570	1572	1574	1576	1578	1580	1582	1584																																				
23	1586	1588	1590	1592	1594	1596	1598	1600	1602	1604	1606	1608	1610	1612	1614	1616	1618	1620	1622	1624	1626	1628	1630	1632	1634	1636	1638	1640	1642	1644	1646	1648	1650	1652	1654	1656																																				
24	1658	1660	1662	1664	1666	1668	1670	1672	1674	1676	1678	1680	1682	1684	1686	1688	1690	1692	1694	1696	1698	1700	1702	1704	1706	1708	1710	1712	1714	1716	1718	1720	1722	1724	1726	1728																																				
25	1730	1732	1734	1736	1738	1740	1742	1744	1746	1748	1750	1752	1754	1756	1758	1760	1762	1764	1766	1768	1770	1772	1774	1776	1778	1780	1782	1784	1786	1788	1790	1792	1794	1796	1798	1800																																				

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #11

SAMPLE SELECTION WORKSHEET
PRODUCT ON "BOSSIES" OR RACKS

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____ (From half-cases)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____
16. _____
17. _____
18. _____
19. _____
20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

18 17 16 13 14 15 12 11 10 7 8 9 6 5 4 1 2 3 RACK #1	36 35 34 31 32 33 30 29 28 25 26 27 24 23 22 19 20 21 RACK #2	54 53 52 49 50 51 48 47 46 43 44 45 42 41 40 37 38 39 RACK #3	72 71 70 67 68 69 66 65 64 61 62 63 60 59 58 55 56 57 RACK #4	90 89 88 85 86 87 84 83 82 79 80 81 78 77 76 73 74 75 RACK #5	108 107 106 103 104 105 102 101 100 97 98 99 96 95 94 91 92 93 RACK #6	126 125 124 121 122 123 120 119 118 115 116 117 114 113 112 109 110 111 RACK #7	144 143 142 139 140 141 138 137 136 133 134 135 132 131 130 127 128 129 RACK #8
162 161 160 157 158 159 156 155 154 151 152 153 150 149 148 145 146 147 RACK #9	180 179 178 175 176 177 174 173 172 169 170 171 168 167 166 163 164 165 RACK #10	198 197 196 193 194 195 192 191 190 187 188 189 186 185 184 181 182 183 RACK #11	216 215 214 211 212 213 210 209 208 205 206 207 204 203 202 199 200 201 RACK #12	234 233 232 229 230 231 228 227 226 223 224 225 222 221 220 217 218 219 RACK #13	252 251 250 247 248 249 246 245 244 241 242 243 240 239 238 235 236 237 RACK #14	270 269 268 265 266 267 264 263 262 259 260 261 258 257 256 253 254 255 RACK #15	288 287 286 283 284 285 282 281 280 277 278 279 276 275 274 271 272 273 RACK #16
306 305 304 301 302 303 300 299 298 295 296 297 294 293 292 289 290 291 RACK #17	324 323 322 319 320 321 318 317 316 313 314 315 312 311 310 307 308 309 RACK #18	342 341 340 337 338 339 336 335 334 331 332 333 330 329 328 325 326 327 RACK #19	360 359 358 355 356 357 354 353 352 349 350 351 348 347 346 343 344 345 RACK #20	378 377 376 373 374 375 372 371 370 367 368 369 366 365 364 361 362 363 RACK #21	396 395 394 391 392 393 390 389 388 385 386 387 384 383 382 379 380 381 RACK #22	414 413 412 409 410 411 408 407 406 403 404 405 402 401 400 397 398 399 RACK #23	432 431 430 427 428 429 426 425 424 421 422 423 420 419 418 415 416 417 RACK #24
450 449 448 445 446 447 444 443 442 439 440 441 438 437 436 433 434 435 RACK #25	468 467 466 463 464 465 462 461 460 457 458 459 456 455 454 451 452 453 RACK #26	486 485 484 481 482 483 480 479 478 475 476 477 474 473 472 469 470 471 RACK #27	504 503 502 499 500 501 498 497 496 493 494 495 492 491 490 487 488 489 RACK #28	522 521 520 517 518 519 516 515 514 511 512 513 510 509 508 505 506 507 RACK #29	540 539 538 535 536 537 534 533 532 529 530 531 528 527 526 523 524 525 RACK #30	558 557 556 553 554 555 552 551 550 547 548 549 546 545 544 541 542 543 RACK #31	576 575 574 571 572 573 570 569 568 565 566 567 564 563 562 559 560 561 RACK #32
594 593 592 589 590 591 588 587 586 583 584 585 582 581 580 577 578 579 RACK #33	612 611 610 607 608 609 606 605 604 601 602 603 600 599 598 595 596 597 RACK #34	630 629 628 625 626 627 624 623 622 619 620 621 618 617 616 613 614 615 RACK #35	648 647 646 643 644 645 642 641 640 637 638 639 636 635 634 631 632 633 RACK #36	666 665 664 661 662 663 660 659 658 655 656 657 654 653 652 649 650 651 RACK #37	684 683 682 679 680 681 678 677 676 673 674 675 672 671 670 667 668 669 RACK #38	702 701 700 697 698 699 696 695 694 691 692 693 690 689 688 685 686 687 RACK #39	720 719 718 715 716 717 714 713 712 709 710 711 708 707 706 703 704 705 RACK #40

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #12

SAMPLE SELECTION WORKSHEET
16 HALF CASES PER PACK

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = _____ /30-DOZ.
 Samples Needed : _____ (From half-cases)

1. _____
2. _____
3. _____
4. _____
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INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

16 15 14 13 9 10 11 12 8 7 6 5 1 2 3 4 RACK #1	32 31 30 29 25 26 27 28 24 23 22 21 17 18 19 20 RACK #2	48 47 46 45 41 42 43 44 40 39 38 37 33 34 35 36 RACK #3	64 63 62 61 57 58 59 60 56 55 54 53 49 50 51 52 RACK #4	80 79 78 77 73 74 75 76 72 71 70 69 65 66 67 68 RACK #5
96 95 94 93 89 90 91 92 88 87 86 85 81 82 83 84 RACK #6	112 111 110 109 105 106 107 108 104 103 102 101 97 98 99 100 RACK #7	128 127 126 125 121 122 123 124 120 119 118 117 113 114 115 116 RACK #8	144 143 142 141 137 138 139 140 136 135 134 133 129 130 131 132 RACK #9	160 159 158 157 153 154 155 156 152 151 150 149 145 146 147 148 RACK #10
176 175 174 173 169 170 171 172 168 167 166 165 161 162 163 164 RACK #11	192 191 190 189 185 186 187 188 184 183 182 181 177 178 179 180 RACK #12	208 207 206 205 201 202 203 204 200 199 198 197 193 194 195 196 RACK #13	224 223 222 221 217 218 219 220 216 215 214 213 209 210 211 212 RACK #14	240 239 238 237 233 234 235 236 232 231 230 229 225 226 227 228 RACK #15
256 255 254 253 249 250 251 252 248 247 246 245 241 242 243 244 RACK #16	272 271 270 269 265 266 267 268 264 263 262 261 257 258 259 260 RACK #17	288 287 286 285 281 282 283 284 280 279 278 277 273 274 275 276 RACK #18	304 303 302 301 297 298 299 300 296 295 294 293 289 290 291 292 RACK #19	320 319 318 317 313 314 315 316 312 311 310 309 305 306 307 308 RACK #20
336 335 334 333 329 330 331 332 328 327 326 325 321 322 323 324 RACK #21	352 351 350 349 345 346 347 348 344 343 342 341 337 338 339 340 RACK #22	368 367 366 365 361 362 363 364 360 359 358 357 353 354 355 356 RACK #23	384 383 382 381 377 378 379 380 376 375 374 373 369 370 371 372 RACK #24	400 399 398 397 393 394 395 396 392 391 390 389 385 386 387 388 RACK #25
416 415 414 413 409 410 411 412 408 407 406 405 401 402 403 404 RACK #26	432 431 430 429 425 426 427 428 424 423 422 421 417 418 419 420 RACK #27	448 447 446 445 441 442 443 444 440 439 438 437 433 434 435 436 RACK #28	464 463 462 461 457 458 459 460 456 455 454 453 449 450 451 452 RACK #29	480 479 478 477 473 474 475 476 472 471 470 469 465 466 467 468 RACK #30
496 495 494 493 489 490 491 492 488 487 486 485 481 482 483 484 RACK #31	512 511 510 509 505 506 507 508 504 503 502 501 497 498 499 500 RACK #32	528 527 526 525 521 522 523 524 520 519 518 517 513 514 515 516 RACK #33	544 543 542 541 537 538 539 540 536 535 534 533 529 530 531 532 RACK #34	560 559 558 557 553 554 555 556 552 551 550 549 545 546 547 548 RACK #35
576 575 574 573 569 570 571 572 568 567 566 565 561 562 563 564 RACK #36	592 591 590 589 585 586 587 588 584 583 582 581 577 578 579 580 RACK #37	608 607 606 605 601 602 603 604 600 599 598 597 593 594 595 596 RACK #38	624 623 622 621 617 618 619 620 616 615 614 613 609 610 611 612 RACK #39	640 639 638 637 633 634 635 636 632 631 630 629 625 626 627 628 RACK #40

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #13

SAMPLE SELECTION WORKSHEET
24 HALF CASES PER PACK

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = _____ /30-DOZ.
 Samples Needed : _____ (From half-cases)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
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16. _____
17. _____
18. _____
19. _____
20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

24	23	22	21	48	47	46	45	72	71	70	69	96	95	94	93	120	119	118	117
17	18	19	20	41	42	43	44	65	66	67	68	89	90	91	92	113	114	115	116
16	15	14	13	40	39	38	37	64	63	62	61	88	87	86	85	112	111	110	109
9	10	11	12	33	34	35	36	57	58	59	60	81	82	83	84	105	106	107	108
8	7	6	5	32	31	30	29	56	55	54	53	80	79	78	77	104	103	102	101
1	2	3	4	25	26	27	28	49	50	51	52	73	74	75	76	97	98	99	100
RACK #1				RACK #2				RACK #3				RACK #4				RACK #5			
144	143	142	141	168	167	166	165	192	191	190	189	216	215	214	213	240	239	238	237
137	138	139	140	161	162	163	164	185	186	187	188	209	210	211	212	233	234	235	236
136	135	134	133	160	159	158	157	184	183	182	181	208	207	206	205	232	231	230	229
129	130	131	132	153	154	155	156	177	178	179	180	201	202	203	204	225	226	227	228
128	127	126	125	152	151	150	149	176	175	174	173	200	199	198	197	224	223	222	221
121	122	123	124	145	146	147	148	169	170	171	172	193	194	195	196	217	218	219	220
RACK #6				RACK #7				RACK #8				RACK #9				RACK #10			
264	263	262	261	288	287	286	285	312	311	310	309	336	335	334	333	360	359	358	357
257	258	259	260	281	282	283	284	305	306	307	308	329	330	331	332	353	354	355	356
256	255	254	253	280	279	278	277	304	303	302	301	328	327	326	325	352	351	350	349
249	250	251	252	273	274	275	276	297	298	299	300	321	322	323	324	345	346	347	348
248	247	246	245	272	271	270	269	296	295	294	293	320	319	318	317	344	343	342	341
241	242	243	244	265	266	267	268	289	290	291	292	313	314	315	316	337	338	339	340
RACK #11				RACK #12				RACK #13				RACK #14				RACK #15			
384	383	382	381	408	407	406	405	432	431	430	429	456	455	454	453	480	479	478	477
377	378	379	380	401	402	403	404	425	426	427	428	449	450	451	452	473	474	475	476
376	375	374	373	400	399	398	397	424	423	422	421	448	447	446	445	472	471	470	469
369	370	371	372	393	394	395	396	417	418	419	420	441	442	443	444	465	466	467	468
368	367	366	365	392	391	390	389	416	415	414	413	440	439	438	437	464	463	462	461
361	362	363	364	385	386	387	388	409	410	411	412	433	434	435	436	457	458	459	460
RACK #16				RACK #17				RACK #18				RACK #19				RACK #20			
504	503	502	501	528	527	526	525	552	551	550	549	576	575	574	573	600	599	598	597
497	498	499	500	521	522	523	524	545	546	547	548	569	570	571	572	593	594	595	596
496	495	494	493	520	519	518	517	544	543	542	541	568	567	566	565	592	591	590	589
489	490	491	492	513	514	515	516	537	538	539	540	561	562	563	564	585	586	587	588
488	487	486	485	512	511	510	509	536	535	534	533	560	559	558	557	584	583	582	581
481	482	483	484	505	506	507	508	529	530	531	532	553	554	555	556	577	578	579	580
RACK #21				RACK #22				RACK #23				RACK #24				RACK #25			
624	623	622	621	648	647	646	645	672	671	670	669	696	695	694	693	720	719	718	717
617	618	619	620	641	642	643	644	665	666	667	668	689	690	691	692	713	714	715	716
616	615	614	613	640	639	638	637	664	663	662	661	688	687	686	685	712	711	710	709
609	610	611	612	633	634	635	636	657	658	659	660	681	682	683	684	705	706	707	708
608	607	606	605	632	631	630	629	656	655	654	653	680	679	678	677	704	703	702	701
601	602	603	604	625	626	627	628	649	650	651	652	673	674	675	676	697	698	699	700
RACK #26				RACK #27				RACK #28				RACK #29				RACK #30			

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #14

SAMPLE SELECTION WORKSHEET
32 HALF CASES PER PACK

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = _____ /30-DOZ.
 Samples Needed : _____ (From half-cases)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____
16. _____
17. _____
18. _____
19. _____
20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

32 31 30 29	64 63 62 61	96 95 94 93	128 127 126 125	160 159 158 157
25 26 27 28	57 58 59 60	89 90 91 92	121 122 123 124	153 154 155 156
24 23 22 21	56 55 54 53	88 87 86 85	120 119 118 117	152 151 150 149
17 18 19 20	49 50 51 52	81 82 83 84	113 114 115 116	145 146 147 148
16 15 14 13	48 47 46 45	80 79 78 77	112 111 110 109	144 143 142 141
9 10 11 12	41 42 43 44	73 74 75 76	105 106 107 108	137 138 139 140
8 7 6 5	40 39 38 37	72 71 70 69	104 103 102 101	136 135 134 133
1 2 3 4	33 34 35 36	65 66 67 68	97 98 99 100	129 130 131 132
RACK #1	RACK #2	RACK #3	RACK #4	RACK #5
192 191 190 189	224 223 222 221	256 255 254 253	288 287 286 285	320 319 318 317
185 186 187 188	217 218 219 220	249 250 251 252	281 282 283 284	313 314 315 316
184 183 182 181	216 215 214 213	248 247 246 245	280 279 278 277	312 311 310 309
177 178 179 180	209 210 211 212	241 242 243 244	273 274 275 276	305 306 307 308
176 175 174 173	208 207 206 205	240 239 238 237	272 271 270 269	304 303 302 301
169 170 171 172	201 202 203 204	233 234 235 236	265 266 267 268	297 298 299 300
168 167 166 165	200 199 198 197	232 231 230 229	264 263 262 261	296 295 294 293
161 162 163 164	193 194 195 196	225 226 227 228	257 258 259 260	289 290 291 292
RACK #6	RACK #7	RACK #8	RACK #9	RACK #10
352 351 350 349	384 383 382 381	416 415 414 413	448 447 446 445	480 479 478 477
345 346 347 348	377 378 379 380	409 410 411 412	441 442 443 444	473 474 475 476
344 343 342 341	376 375 374 373	408 407 406 405	440 439 438 437	472 471 470 469
337 338 339 340	369 370 371 372	401 402 403 404	433 434 435 436	465 466 467 468
336 335 334 333	368 367 366 365	400 399 398 397	432 431 430 429	464 463 462 461
329 330 331 332	361 362 363 364	393 394 395 396	425 426 427 428	457 458 459 460
328 327 326 325	360 359 358 357	392 391 390 389	424 423 422 421	456 455 454 453
321 322 323 324	353 354 355 356	385 386 387 388	417 418 419 420	449 450 451 452
RACK #11	RACK #12	RACK #13	RACK #14	RACK #15
512 511 510 509	544 543 542 541	576 575 574 573	608 607 606 605	640 639 638 637
505 506 507 508	537 538 539 540	569 570 571 572	601 602 603 604	633 634 635 636
504 503 502 501	536 535 534 533	568 567 566 565	600 599 598 597	632 631 630 629
497 498 499 500	529 530 531 532	561 562 563 564	593 594 595 596	625 626 627 628
496 495 494 493	528 527 526 525	560 559 558 557	592 591 590 589	624 623 622 621
489 490 491 492	521 522 523 524	553 554 555 556	585 586 587 588	617 618 619 620
488 487 486 485	520 519 518 517	552 551 550 549	584 583 582 581	616 615 614 613
481 482 483 484	513 514 515 516	545 546 547 548	577 578 579 580	609 610 611 612
RACK #16	RACK #17	RACK #18	RACK #19	RACK #20
672 671 670 669	704 703 702 701	736 735 734 733	768 767 766 765	800 799 798 797
665 666 667 668	697 698 699 700	729 730 731 732	761 762 763 764	793 794 795 796
664 663 662 661	696 695 694 693	728 727 726 725	760 759 758 757	792 791 790 789
657 658 659 660	689 690 691 692	721 722 723 724	753 754 755 756	785 786 787 788
656 655 654 653	688 687 686 685	720 719 718 717	752 751 750 749	784 783 782 781
649 650 651 652	681 682 683 684	713 714 715 716	745 746 747 748	777 778 779 780
648 647 646 645	680 679 678 677	712 711 710 709	744 743 742 741	776 775 774 773
641 642 643 644	673 674 675 676	705 706 707 708	737 738 739 740	769 770 771 772
RACK #21	RACK #22	RACK #23	RACK #24	RACK #25

REMARKS:

GRADER'S SIGNATURE _____

DATE _____

Worksheet #15

SAMPLE SELECTION WORKSHEET
PARTIAL PALLETS OR RACKS

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

	PALLET NO: _____	PALLET NO: _____	PALLET NO: _____	PALLET NO: _____
L A Y E R	6 5 4 3 2 1	6 5 4 3 2 1	6 5 4 3 2 1	6 5 4 3 2 1
N U M B E R				
	PALLET NO: _____	PALLET NO: _____	PALLET NO: _____	PALLET NO: _____
L A Y E R	6 5 4 3 2 1	6 5 4 3 2 1	6 5 4 3 2 1	6 5 4 3 2 1
N U M B E R				

	RACK #1	RACK #2	RACK #3	RACK #4
	RACK #5	RACK #6	RACK #7	RACK #8

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #16

SAMPLE SELECTION WORKSHEET
54-9 DOZ. BASKETS PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = _____ /30-DOZ.
 Samples Needed : _____

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____
- 8. _____
- 9. _____
- 10. _____
- 11. _____
- 12. _____
- 13. _____
- 14. _____
- 15. _____
- 16. _____
- 17. _____
- 18. _____
- 19. _____
- 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NO.	1					2					3					4					5					6				
	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9
P 1	1	3	5	7	9	10	12	14	16	18	19	21	23	25	27	28	30	32	34	36	37	39	41	43	45	46	48	50	52	54
A 2	55	57	59	61	63	64	66	68	70	72	73	75	77	79	81	82	84	86	88	90	91	93	95	97	99	100	102	104	106	108
L 3	109	111	113	115	117	118	120	122	124	126	127	129	131	133	135	136	138	140	142	144	145	147	149	151	153	154	156	158	160	162
L 4	163	165	167	169	171	172	174	176	178	180	181	183	185	187	189	190	192	194	196	198	199	201	203	205	207	208	210	212	214	216
E 5	217	219	221	223	225	226	228	230	232	234	235	237	239	241	243	244	246	248	250	252	253	255	257	259	261	262	264	266	268	270
T 6	271	273	275	277	279	280	282	284	286	288	289	291	293	295	297	298	300	302	304	306	307	309	311	313	315	316	318	320	322	324
N 7	325	327	329	331	333	334	336	338	340	342	343	345	347	349	351	352	354	356	358	360	361	363	365	367	369	370	372	374	376	378
U 8	379	381	383	385	387	388	390	392	394	396	397	399	401	403	405	406	408	410	412	414	415	417	419	421	423	424	426	428	430	432
M 9	433	435	437	439	441	442	444	446	448	450	451	453	455	457	459	460	462	464	466	468	469	471	473	475	477	478	480	482	484	486
B 10	487	489	491	493	495	496	498	500	502	504	505	507	509	511	513	514	516	518	520	522	523	525	527	529	531	532	534	536	538	540
R 11	541	543	545	547	549	550	552	554	556	558	559	561	563	565	567	568	570	572	574	576	577	579	581	583	585	586	588	590	592	594
12	595	597	599	601	603	604	606	608	610	612	613	615	617	619	621	622	624	626	628	630	631	633	635	637	639	640	642	644	646	648
13	649	651	653	655	657	658	660	662	664	666	667	669	671	673	675	676	678	680	682	684	685	687	689	691	693	694	696	698	700	702
14	703	705	707	709	711	712	714	716	718	720	721	723	725	727	729	730	732	734	736	738	739	741	743	745	747	748	750	752	754	756
15	757	759	761	763	765	766	768	770	772	774	775	777	779	781	783	784	786	788	790	792	793	795	797	799	801	802	804	806	808	810
16	811	813	815	817	819	820	822	824	826	828	829	831	833	835	837	838	840	842	844	846	847	849	851	853	855	856	858	860	862	864
17	865	867	869	871	873	874	876	878	880	882	883	885	887	889	891	892	894	896	898	900	901	903	905	907	909	910	912	914	916	918
18	919	921	923	925	927	928	930	932	934	936	937	939	941	943	945	946	948	950	952	954	955	957	959	961	963	964	966	968	970	972
19	973	975	977	979	981	982	984	986	988	990	991	993	995	997	999	1000	1002	1004	1006	1008	1009	1011	1013	1015	1017	1018	1020	1022	1024	1026
20	1027	1029	1031	1033	1035	1036	1038	1040	1042	1044	1045	1047	1049	1051	1053	1054	1056	1058	1060	1062	1063	1065	1067	1069	1071	1072	1074	1076	1078	1080
21	1081	1083	1085	1087	1089	1090	1092	1094	1096	1098	1099	1101	1103	1105	1107	1108	1110	1112	1114	1116	1117	1119	1121	1123	1125	1126	1128	1130	1132	1134
22	1135	1137	1139	1141	1143	1144	1146	1148	1150	1152	1153	1155	1157	1159	1161	1162	1164	1166	1168	1170	1171	1173	1175	1177	1179	1180	1182	1184	1186	1188
23	1189	1191	1193	1195	1197	1198	1200	1202	1204	1206	1207	1209	1211	1213	1215	1216	1218	1220	1222	1224	1225	1227	1229	1231	1233	1234	1236	1238	1240	1242
24	1243	1245	1247	1249	1251	1252	1254	1256	1258	1260	1261	1263	1265	1267	1269	1270	1272	1274	1276	1278	1279	1281	1283	1285	1287	1288	1290	1292	1294	1296
25	1297	1299	1301	1303	1305	1306	1308	1310	1312	1314	1315	1317	1319	1321	1323	1324	1326	1328	1330	1332	1333	1335	1337	1339	1341	1342	1344	1346	1348	1350
26	1351	1353	1355	1357	1359	1360	1362	1364	1366	1368	1369	1371	1373	1375	1377	1378	1380	1382	1384	1386	1387	1389	1391	1393	1395	1396	1398	1400	1402	1404
27	1405	1407	1409	1411	1413	1414	1416	1418	1420	1422	1423	1425	1427	1429	1431	1432	1434	1436	1438	1440	1441	1443	1445	1447	1449	1450	1452	1454	1456	1458
28	1459	1461	1463	1465	1467	1468	1470	1472	1474	1476	1477	1479	1481	1483	1485	1486	1488	1490	1492	1494	1495	1497	1499	1501	1503	1504	1506	1508	1510	1512
29	1513	1515	1517	1519	1521	1522	1524	1526	1528	1530	1531	1533	1535	1537	1539	1540	1542	1544	1546	1548	1549	1551	1553	1555	1557	1558	1560	1562	1564	1566
30	1567	1569	1571	1573	1575	1576	1578	1580	1582	1584	1585	1587	1589	1591	1593	1594	1596	1598	1600	1602	1603	1605	1607	1609	1611	1612	1614	1616	1618	1620

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #17

SAMPLE SELECTION WORKSHEET
72-9 DOZ. BASKETS PER PALLET

LOT INFORMATION

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

SAMPLE CONTAINERS SELECTED

- | | | | |
|-----|-------|-----|-------|
| 1. | _____ | 11. | _____ |
| 2. | _____ | 12. | _____ |
| 3. | _____ | 13. | _____ |
| 4. | _____ | 14. | _____ |
| 5. | _____ | 15. | _____ |
| 6. | _____ | 16. | _____ |
| 7. | _____ | 17. | _____ |
| 8. | _____ | 18. | _____ |
| 9. | _____ | 19. | _____ |
| 10. | _____ | 20. | _____ |

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYERNO.	1						2						3						4						5						6					
	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12	2	4	6	8	10	12
P 1	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	32	34	36	38	40	42	44	46	48	50	52	54	56	58	60	62	64	66	68	70	72
A 2	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120	122	124	126	128	130	132	134	136	138	140	142	144
L 3	146	148	150	152	154	156	158	160	162	164	166	168	170	172	174	176	178	180	182	184	186	188	190	192	194	196	198	200	202	204	206	208	210	212	214	216
E 4	218	220	222	224	226	228	230	232	234	236	238	240	242	244	246	248	250	252	254	256	258	260	262	264	266	268	270	272	274	276	278	280	282	284	286	288
E 5	290	292	294	296	298	300	302	304	306	308	310	312	314	316	318	320	322	324	326	328	330	332	334	336	338	340	342	344	346	348	350	352	354	356	358	360
T 6	362	364	366	368	370	372	374	376	378	380	382	384	386	388	390	392	394	396	398	400	402	404	406	408	410	412	414	416	418	420	422	424	426	428	430	432
N 7	434	436	438	440	442	444	446	448	450	452	454	456	458	460	462	464	466	468	470	472	474	476	478	480	482	484	486	488	490	492	494	496	498	500	502	504
U 8	506	508	510	512	514	516	518	520	522	524	526	528	530	532	534	536	538	540	542	544	546	548	550	552	554	556	558	560	562	564	566	568	570	572	574	576
M 9	578	580	582	584	586	588	590	592	594	596	598	600	602	604	606	608	610	612	614	616	618	620	622	624	626	628	630	632	634	636	638	640	642	644	646	648
B 10	650	652	654	656	658	660	662	664	666	668	670	672	674	676	678	680	682	684	686	688	690	692	694	696	698	700	702	704	706	708	710	712	714	716	718	720
R 11	722	724	726	728	730	732	734	736	738	740	742	744	746	748	750	752	754	756	758	760	762	764	766	768	770	772	774	776	778	780	782	784	786	788	790	792
12	794	796	798	800	802	804	806	808	810	812	814	816	818	820	822	824	826	828	830	832	834	836	838	840	842	844	846	848	850	852	854	856	858	860	862	864
13	866	868	870	872	874	876	878	880	882	884	886	888	890	892	894	896	898	900	902	904	906	908	910	912	914	916	918	920	922	924	926	928	930	932	934	936
14	938	940	942	944	946	948	950	952	954	956	958	960	962	964	966	968	970	972	974	976	978	980	982	984	986	988	990	992	994	996	998	1000	1002	1004	1006	1008
15	1010	1012	1014	1016	1018	1020	1022	1024	1026	1028	1030	1032	1034	1036	1038	1040	1042	1044	1046	1048	1050	1052	1054	1056	1058	1060	1062	1064	1066	1068	1070	1072	1074	1076	1078	1080
16	1082	1084	1086	1088	1090	1092	1094	1096	1098	1100	1102	1104	1106	1108	1110	1112	1114	1116	1118	1120	1122	1124	1126	1128	1130	1132	1134	1136	1138	1140	1142	1144	1146	1148	1150	1152
17	1154	1156	1158	1160	1162	1164	1166	1168	1170	1172	1174	1176	1178	1180	1182	1184	1186	1188	1190	1192	1194	1196	1198	1200	1202	1204	1206	1208	1210	1212	1214	1216	1218	1220	1222	1224
18	1226	1228	1230	1232	1234	1236	1238	1240	1242	1244	1246	1248	1250	1252	1254	1256	1258	1260	1262	1264	1266	1268	1270	1272	1274	1276	1278	1280	1282	1284	1286	1288	1290	1292	1294	1296
19	1298	1300	1302	1304	1306	1308	1310	1312	1314	1316	1318	1320	1322	1324	1326	1328	1330	1332	1334	1336	1338	1340	1342	1344	1346	1348	1350	1352	1354	1356	1358	1360	1362	1364	1366	1368
20	1370	1372	1374	1376	1378	1380	1382	1384	1386	1388	1390	1392	1394	1396	1398	1400	1402	1404	1406	1408	1410	1412	1414	1416	1418	1420	1422	1424	1426	1428	1430	1432	1434	1436	1438	1440
21	1442	1444	1446	1448	1450	1452	1454	1456	1458	1460	1462	1464	1466	1468	1470	1472	1474	1476	1478	1480	1482	1484	1486	1488	1490	1492	1494	1496	1498	1500	1502	1504	1506	1508	1510	1512
22	1514	1516	1518	1520	1522	1524	1526	1528	1530	1532	1534	1536	1538	1540	1542	1544	1546	1548	1550	1552	1554	1556	1558	1560	1562	1564	1566	1568	1570	1572	1574	1576	1578	1580	1582	1584
23	1586	1588	1590	1592	1594	1596	1598	1600	1602	1604	1606	1608	1610	1612	1614	1616	1618	1620	1622	1624	1626	1628	1630	1632	1634	1636	1638	1640	1642	1644	1646	1648	1650	1652	1654	1656
24	1658	1660	1662	1664	1666	1668	1670	1672	1674	1676	1678	1680	1682	1684	1686	1688	1690	1692	1694	1696	1698	1700	1702	1704	1706	1708	1710	1712	1714	1716	1718	1720	1722	1724	1726	1728
25	1730	1732	1734	1736	1738	1740	1742	1744	1746	1748	1750	1752	1754	1756	1758	1760	1762	1764	1766	1768	1770	1772	1774	1776	1778	1780	1782	1784	1786	1788	1790	1792	1794	1796	1798	1800

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #18

OPTIONAL SAMPLE
SELECTION WORKSHEET

LOT INFORMATION

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ
 Samples Needed : _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

SAMPLE NUMBER	PALLET NUMBER	LAYER NUMBER	CONTAINER POSITION	SAMPLE NUMBER	PALLET NUMBER	LAYER NUMBER	CONTAINER POSITION
1				11			
2				12			
3				13			
4				14			
5				15			
6				16			
7				17			
8				18			
9				19			
10				20			

REMARKS:

GRADER'S SIGNATURE _____ DATE _____

Worksheet #19

SAMPLE SELECTION WORKSHEET
45-9 DOZ. BASKETS PER PALLET

LOT INFORMATION

SAMPLE CONTAINERS SELECTED

Grade & Size : _____
 Type of pack : _____
 No./Size of Cases : _____ = ____/30-DOZ.
 Samples Needed : _____

1. _____ 11. _____
 2. _____ 12. _____
 3. _____ 13. _____
 4. _____ 14. _____
 5. _____ 15. _____
 6. _____ 16. _____
 7. _____ 17. _____
 8. _____ 18. _____
 9. _____ 19. _____
 10. _____ 20. _____

INSTRUCTIONS: CIRCLE EACH SAMPLE IN THE CHART BELOW.

LAYER NO.	1					2					3					4					5					LAYER NO.
CONT. POS.	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9	1	3	5	7	9	CONT. POS.
P 1	1	3	5	7	9	10	12	14	16	18	19	21	23	25	27	28	30	32	34	36	37	39	41	43	45	1 P
A 2	46	48	50	52	54	55	57	59	61	63	64	66	68	70	72	73	75	77	79	81	82	84	86	88	90	2 A
L 3	91	93	95	97	99	100	102	104	106	108	109	111	113	115	117	118	120	122	124	126	127	129	131	133	135	3 L
L 4	136	138	140	142	144	145	147	149	151	153	154	156	158	160	162	163	165	167	169	171	172	174	176	178	180	4 L
E 5	181	183	185	187	189	190	192	194	196	198	199	201	203	205	207	208	210	212	214	216	217	219	221	223	225	5 E
T 6	226	228	230	232	234	235	237	239	241	243	244	246	248	250	252	253	255	257	259	261	262	264	266	268	270	6 T
N 7	271	273	275	277	279	280	282	284	286	288	289	291	293	295	297	298	300	302	304	306	307	309	311	313	315	7 N
U 8	316	318	320	322	324	325	327	329	331	333	334	336	338	340	342	343	345	347	349	351	352	354	356	358	360	8 U
M 9	361	363	365	367	369	370	372	374	376	378	379	381	383	385	387	388	390	392	394	396	397	399	401	403	405	9 M
B 10	406	408	410	412	414	415	417	419	421	423	424	426	428	430	432	433	435	437	439	441	442	444	446	448	450	10 B
E 11	451	453	455	457	459	460	462	464	466	468	469	471	473	475	477	478	480	482	484	486	487	489	491	493	495	11 E
R 12	496	498	500	502	504	505	507	509	511	513	514	516	518	520	522	523	525	527	529	531	532	534	536	538	540	12 R
13	541	543	545	547	549	550	552	554	556	558	559	561	563	565	567	568	570	572	574	576	577	579	581	583	585	13
14	586	588	590	592	594	595	597	599	601	603	604	606	608	610	612	613	615	617	619	621	622	624	626	628	630	14
15	631	633	635	637	639	640	642	644	646	648	649	651	653	655	657	658	660	662	664	666	667	669	671	673	675	15
16	676	678	680	682	684	685	687	689	691	693	694	696	698	700	702	703	705	707	709	711	712	714	716	718	720	16
17	721	723	725	727	729	730	732	734	736	738	739	741	743	745	747	748	750	752	754	756	757	759	761	763	765	17
18	766	768	770	772	774	775	777	779	781	783	784	786	788	790	792	793	795	797	799	801	802	804	806	808	810	18
19	811	813	815	817	819	820	822	824	826	828	829	831	833	835	837	838	840	842	844	846	847	849	851	853	855	19
20	856	858	860	862	864	865	867	869	871	873	874	876	878	880	882	883	885	887	889	891	892	894	896	898	900	20
21	901	903	905	907	909	910	912	914	916	918	919	921	923	925	927	928	930	932	934	936	937	939	941	943	945	21
22	946	948	950	952	954	955	957	959	961	963	964	966	968	970	972	973	975	977	979	981	982	984	986	988	990	22
23	991	993	995	997	999	1000	1002	1004	1006	1008	1009	1011	1013	1015	1017	1018	1020	1022	1024	1026	1027	1029	1031	1033	1035	23
24	1036	1038	1040	1042	1044	1045	1047	1049	1051	1053	1054	1056	1058	1060	1062	1063	1065	1067	1069	1071	1072	1074	1076	1078	1080	24
25	1081	1083	1085	1087	1089	1090	1092	1094	1096	1098	1099	1101	1103	1105	1107	1108	1110	1112	1114	1116	1117	1119	1121	1123	1125	25
26	1126	1128	1130	1132	1134	1135	1137	1139	1141	1143	1144	1146	1148	1150	1152	1153	1155	1157	1159	1161	1162	1164	1166	1168	1170	26
27	1171	1173	1175	1177	1179	1180	1182	1184	1186	1188	1189	1191	1193	1195	1197	1198	1200	1202	1204	1206	1207	1209	1211	1213	1215	27
28	1216	1218	1220	1222	1224	1225	1227	1229	1231	1233	1234	1236	1238	1240	1242	1243	1245	1247	1249	1251	1252	1254	1256	1258	1260	28
29	1261	1263	1265	1267	1269	1270	1272	1274	1276	1278	1279	1281	1283	1285	1287	1288	1290	1292	1294	1296	1297	1299	1301	1303	1305	29
30	1306	1308	1310	1312	1314	1315	1317	1319	1321	1323	1324	1326	1328	1330	1332	1333	1335	1337	1339	1341	1342	1344	1346	1348	1350	30

REMARKS:

GRADER'S SIGNATURE _____ DATE _____



QAD 708: ON-LINE SAMPLING OF SHELL EGGS

708.1 General

On-line sampling [provides](#) for product quality evaluation at regular intervals during production, with a primary goal of maintaining quality within reasonable, specified limits. If marginal quality product is encountered, as evidenced by a sample which shows that tolerance requirements for any factor are approaching the non-compliance level, the plant has the opportunity to make adjustments. Should such adjustments prove ineffective, and the tolerance is exceeded on a subsequent sample, the amount of product affected (retained) is limited to that which was produced since the last acceptable sample.

The effectiveness of on-line sampling of shell eggs in each plant is directly related to the plant's efforts, in cooperation with the [USDA, AMS grader](#) (grader), to maintain a sound quality control program. Essential to a successful program are clearly defined procedures with regard to line identity, product control, sampling frequency, recording and evaluating sampling results, retention action, and issuing certificates, all of which will be addressed separately in this section. [On-line sampling must always take priority over stationary lot gradings of any kind.](#)

708.2 Line Identity

The basic principle of on-line sampling involves the separation of production into various "lines" for sampling purposes. A "line" is defined as product being packed to meet the same grade and size requirements. For example: All U.S. Grade A Large eggs being packed onto one or more packing lines may be sampled as one line without regard to brand, type of packaging material, etc. Each sample taken from the U.S. Grade A Large line throughout the shift represents a segment of the ongoing production from that line. This segment of production, in effect, becomes a separate "lot," and is accepted or retained based on the cumulative quality history of the line, as determined by the results of the particular sample.

- A. A "primary" line is one which is anticipated to pack 100 or more 30-dozen cases of the same grade and size during the shift.
- B. A "secondary" line is one which is anticipated to pack less than 100 / 30-dozen cases of the same grade and size during the shift.
- C. Each size must be sampled as a separate line.
- D. U.S. Grade A product cannot be combined with U.S. Grade AA product for sampling purposes, except when the plant agrees that all product must meet U.S. Grade AA requirements.
- E. Product being packed [for an approved specification](#) with more restrictive tolerances must be sampled as a separate line. [See QAD 709 for specific special grading policies.](#)

- F. Normally, product from each machine will be sampled separately by size category. However, a plant may request to combine production of the same size from more than one machine into a single line for sampling purposes. For example: the same brand of U.S. Grade A Large being packed on two or more machines can be sampled as a single line.

If production of the same size from two or more machines is combined, samples will normally be selected on an alternating basis between machines. However, the grader has the option of varying the sampling sequence, depending on product quality and volume on each machine. In any case, each sample represents the accumulated production from all machines since the last sample.

- G. If the grader's workload permits, **and with supervisory approval**, a plant may request to designate individual brands, different types of packaging materials, or even individual packing "heads" or stations, as separate lines for sampling purposes.
- H. **In** some situations, it may be possible to merge two separate lines of the same grade and size into a single line. Two "in control" lines could be merged into the line having the lowest quality and the first sample after the merge would be from that line. If either line is "out of control" or in a retain status, it is not permissible to merge into a single line without first bringing the line(s) back into control.

708.3 Product Control

708.3a Designated Plant Employee

The plant **must** designate **in writing**, one or more employees to work with the grader while officially identified product is being packed. These employees **must** be readily available at all times to:

1. Receive notification from the grader when a non-compliance sample is encountered on any line, or when a line is approaching maximum tolerance levels.
2. Assist the grader in locating and segregating product to be retained when a noncompliance sample is encountered.
3. Notify the grader **before** new lines are started any time during the shift.

708.3b Sampling Intervals

When officially identified product is being packed, samples are to be examined from each line at regular intervals during the shift. A "sampling interval" is defined as:

1. The elapsed time between samples.
2. The amount of product packed between samples.

708.3c Measurement

When calculating elapsed time or the amount of product packed, measurement is from the point where

the completed sample is returned to the line. Beginning with the first sample, and on each subsequent sample, all product packed up to the point where the completed sample is returned to the line may be released for shipment.

NOTE: Graders **must** not “stockpile” samples in their candling booth. Only one sample **per grade and size** will be taken off the conveyor/line for an official sample at any given time.

When a line is approaching maximum tolerance levels or when a non-compliant sample is found, notify the designated plant employee as soon as possible. Do not return the sample to the line until after the plant employee has been notified. When returned, the sample becomes the “marker” **and if the sample is out of compliance**, all product from that point back to the last acceptable sample is to be retained.

708.3d Identification System for Samples

The plant must have an approved identification system for each line which will permit segregation of product represented by unsatisfactory samples.

1. To assist in accomplishing this requirement, USDA will provide self-adhesive labels (Form LP-12) for identifying official samples. These will also serve as “markers” to identify sampling intervals.
 - a) USDA label markers will be affixed to each sample container, showing the date, sample number, and grader’s initials. If desired, the time the sample is returned to the line may also be shown. When stacked, the sample container must be placed in proper sequence, with the USDA label marker plainly visible on the outside of the pallet, dolly, row, etc. Some pallets, dollies, racks, bossies, etc., filled between official samples will not have any containers identified with a USDA label marker. These pallets, etc., must be marked or segregated in some manner so they can be identified as part of the applicable sampling interval, should retention be necessary.
 - b) When a completed 100 - egg sample is returned to a movable rack or “bossie,” rather than to a case or basket, each primary unit in the sample (flat, carton, etc.) is to be identified in some way: i.e., small letters with the grader’s initials, etc. The entire sample unit (100 eggs) is to be identified with a USDA label marker clearly visible on the outside of the rack.
 - c) Some plants may, on occasion, pack more than one brand on the same grading machine with the different brands stacked on separate pallets. When the eggs on a grading machine are being sampled as a single day’s production of an identified weight class (size) rather than each brand being sampled as a separate lot, the eggs packaged are recognized as a single lot. For control purposes, the grader must identify the next container of each brand when an examined sample is returned to

the packaging line. For example: “Ace” brand and “Best” brand U.S. Grade A Large are being packed on the same grading machine with the grader alternating samples between the two brands. Since each sample represents a day’s production of the large eggs packaged on the grading machine, the brand not sampled must also be marked each time an examined sample is returned to the packaging line.

Accordingly, a USDA label marker must be applied to the container last filled on the line of “Ace” brand when a “Best” brand sample is completed, and vice versa. The applicable sampling interval is to be shown on the label marker applied to the non-sample container. Mark a large “X” on the label marker to indicate the container was not sampled. Similarly, if more than two brands are being sampled as a single line, all brands must be identified with a USDA label marker to mark the intervals, each time a sample is returned to the line. [If all packing or packaging is accurately marked with a timestamp, the grader may utilize these timestamps in lieu of applying label markers to non-sample containers. In the event of a retention, all brands in the line showing a timestamp later than the last sample would be included in the retention.](#)

2. Label markers are used primarily to control or identify [official samples](#) and may **not** be removed [by anyone other than official USDA personnel](#). Any container used as an official sample must have the sample number and grader’s initials affixed to the case, basket, bossie, etc.
3. In lieu of using USDA label markers, the plant may request to use another equivalent system for identifying official samples and sampling intervals. Any system used must provide for positive control and be approved by the [USDA, AMS supervisor \(supervisor\)](#). A description of the plant’s current system is to be kept in the “Information for Relief Grader” file [as outlined in QAD 702](#).
4. [Plants using robotic stacking systems may be required to develop an alternative method for identifying official samples and sampling intervals. Any method plant management presents must provide for positive control and be approved by the supervisor. A description of the plant’s current system is to be kept in the “Information for Relief Grader” file as outlined in QAD 702. An example of an acceptable alternative system would be the use of time stamping on cases or case labels. An unsatisfactory method would be any method where USDA personnel did not have complete verification that all product represented in sampling periods were accounted for, such as allowing company personnel to locate and segregate product in the absence of USDA personnel.](#)

[Failure to present an approved system for identifying official samples and sampling intervals from robotic stackers may result in retention of product up to the last verifiable control point.](#)

708.3e Overlapping

Overlapping occurs when product from different sampling intervals is mixed on the same pallet. Unless a plant elects to start a new pallet, row, etc., for each sampling interval, overlapping of intervals is unavoidable. When a non-compliant sample is found, all pallets, rows, dollies, etc., which contain any product represented by the noncompliance sample, must be retained. When acceptable product is mixed on the same pallet with non-acceptable product, the plant may request to segregate the acceptable product (for release), provided plant employees always follow an established, uniform system of stacking product. Otherwise, the entire pallet must be retained in order to assure all non-compliant product is accounted for. The plant's stacking system(s) must be diagrammed by the grader, and a copy kept in the "Information for Relief Grader" file folder 2. The grader must also verify from time to time that the established stacking system is being followed.

708.3f Stacking Product

Stacking occurs when product from two or more machines is placed on the same pallet. For example: "Ace" brand A Large eggs are being packed on two machines and stacked onto the same pallet.

1. Containers not identified by machine - A non-compliant sample on any machine requires retention of the accumulated production from all machines since the last acceptable sample. This applies regardless of whether all machines are sampled as a single line, or each machine is sampled separately.
2. Containers are identified by machine - A non-compliant sample on any machine requires retention of the accumulated production from all machines since the last acceptable sample.
 - a) If each machine is sampled as a separate line, the plant may elect to segregate and hold product from the "out of control" machine(s) for full-sampling. Product from the "in control" machine(s) may be released for shipment.
 - b) If machines are combined and sampled as a single line, there is no provision for segregating acceptable product for immediate release. However, the plant may elect to segregate product by machine into separate sublots for a full representative sampling.

708.4 Sampling Frequency

Sampling frequency is based primarily on the volume being packed on each line. However, product quality must also be considered. Generally, poor or marginal quality product will be sampled more frequently.

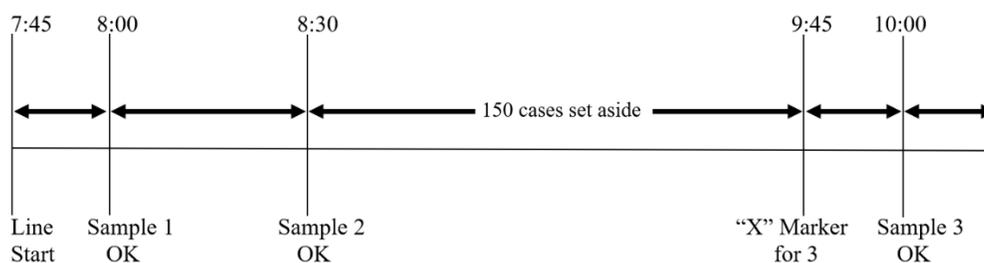
708.4a Determination Primarily by Volume

To meet minimum sampling requirements on primary lines, the grader must average one sample for each 100 / 30-dozen cases produced on each line. Time permitting, graders should sample at a more frequent rate in order to promptly address fluctuations in quality, and to reduce the quantity of retained product. If plant management requests an increased frequency of sampling and time is not available, the grader's supervisor will provide additional staffing.

For an "in control" line, any one sample can represent up to 125 / 30-dozen cases, provided the average sampling interval for that line is 100 cases or less at the completion of the shift. If more than 125 cases will have accumulated during any sampling interval, all product packed on that line since the last acceptable sample must be held for later evaluation as a separate stationary lot (not to be combined with retained product). To identify the cut-off point for the product being set aside, and to mark the beginning of the next sampling interval, place a USDA label marker on the container last filled on the line. Since this container is not a sample, place a large "X" through the marker and show the number of the next sample to be taken, which will represent product produced from the marker forward. That next sample should be selected as soon as possible in order to determine the current status of the line (Example #1).

The product to be set aside for later full sampling must be conspicuously identified in some manner, such as with USDA hold tape, to preclude it from being shipped. Show under "Comment Log" on the reverse of Form LP-75 the total number of cases set aside and the time frame involved. For example: 0830 - 0945: 150 / 30-dozen cases, "Ace" brand U.S. Grade A Large cartons not sampled - set aside for full sampling.

Example #1: U.S. Grade A Large (Line production - approximately 125 cases per hour)



In high volume plants, the grader may need to informally project an estimated volume for each primary line at the beginning of the shift. These estimates can be used to calculate the number of samples needed to meet the minimum requirement of 1 sample for each 100 cases produced. Recent ordering patterns by the plant's regular accounts, along with current information from the plant, should aid in estimating daily volume. Approximate spacing of samples (minutes between samples or cases produced between samples) can be projected using these estimates.

To avoid becoming predictable or setting a pattern, the spacing of samples throughout the day should be varied slightly; i.e., samples should be taken at different time intervals and occasionally taken "back-to-back" on the same line.

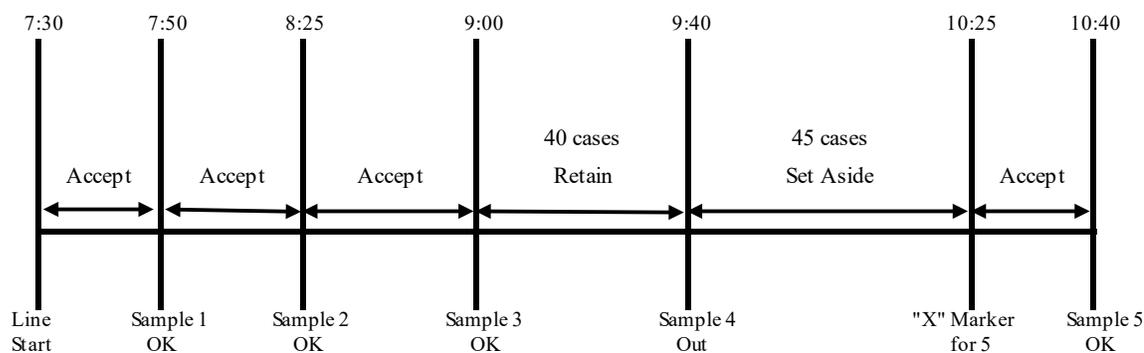
On slow volume (secondary) lines where a total of less than 100 / 30-dozen cases is expected to be packed during the shift, examine at least one sample for every 4 hours of production time.

708.4b Sampling Following a Retention

When retention is necessary on any line, immediately notify the designated plant employee of the reason(s) for the retention and document on a [LP-75](#). **DO NOT RETURN THE NON-COMPLIANT SAMPLE TO THE LINE UNTIL THIS IS ACCOMPLISHED.** If the plant continues to pack officially identified product, select and examine another sample from that line as soon as possible (complete the sample within approximately 25 minutes) to determine if corrections have been made. If a sample cannot be taken and completed within approximately 25 minutes, all product packed since the last acceptable sample must be held for later evaluation as a separate stationary lot. If management advises the grader that corrections cannot be made immediately or elects not to correct the non-compliance within the prescribed time and waives the 25 minutes for sampling, then all officially identified product must be held until the line is back in control.

Graders are to follow the procedures outlined in [QAD 708.4a](#) for identifying the cutoff point, controlling the product set aside, and selecting the next online sample (Example #2).

Example #2: U.S. Grade A Large (Line Production - Approximately 60 cases per hour)



708.4c Sampling Frequency Adjustments

During the shift, production from any line may vary from hour to hour. When necessary, adjust the sampling frequency to maintain the minimum ratio of 1 sample for each 100 cases produced.

Quality on a particular line may decline without requiring retention. For example: Accumulated checks may move above the average tolerance line ([shaded line](#)), indicating a potential problem. In this situation, if time permits, select another sample as soon as possible to determine the status of the line.

When sampling poor quality product, recurring retentions on the same line or back-to-back retentions on two or three different lines may make it impossible for the grader to keep up with minimum sampling requirements on all lines. In such situations, give priority to lines with the highest volume in an effort to minimize the amount of product which could be retained or set aside.

708.4d Assuring That Minimum Sampling Requirements are Met

The grader is to calculate average sampling intervals for each line as soon as practical after each shift is completed. This requires that production figures for the previous day's shift be available to the grader no later than the following workday. Instructions for calculating average sampling intervals are shown in [QAD 708.7i](#).

708.5 Lot Numbering, Expiration Dating, and Plant Number Verifications.

708.5a Lot Numbering Consumer Packages

All cartons, overwraps, and other types of consumer packages bearing the USDA grademark require legible lot numbering on the consumer package. The lot number is the consecutive day of the year ([Julian date](#)) (Exhibit I) on which the eggs were packed, such as 042, 155, etc. This number must have three digits. For numbers less than 100, the lot number is expressed as 009, 087, etc.

Alternate lot numbering systems may be approved by the supervisor. For example, some companies use specific codes (Alpha-Numeric, Day/Month/Year format, Month/Day/Year format, MM/DD/YY format, etc.), as long as the company explains the lot numbering system to the supervisor, and the alternative lot numbering system can be maintained in an acceptable fashion, it may be approved. A written description of the alternate lot numbering system must be presented to the [scheduled](#) grader [and maintained in](#) file folder 2. In plants where a shift normally works past midnight, the entire shift may elect to use the lot number corresponding to the day of the year on which the shift ends.

708.5b Expiration Dating (Domestic Market Policy)

Expiration dating on packaging material officially identified with the grademark is optional and is the responsibility of management. Expiration dates, company codes, etc., used by the packer or retailer for purposes such as stock rotation or inventory control, do not require departmental approval and may be used provided they are not misleading. However, the use of expiration dates [on packing and packaging requires](#) an appropriate qualifying prefix. [If the expiration dating is used on both packing and packaging material, the dates must match.](#)

The regulations state, "Compliance with the regulations in this part shall not excuse failure to comply with any other Federal, or any State, or municipal applicable laws or regulations." Compliance with applicable State regulatory labeling requirements for use of an expiration date or stock rotation date is the responsibility of the distributor/packer.

Qualifying prefixes such as:

- EXP
- Expiration date
- Sell by
- Not to be sold after date on end of carton
- Purchase by
- Last sale date on end of carton or other similar language denotes stock rotation

The dates associated with these prefixes are to be calculated from the date the eggs are originally packed into the container and may not exceed 30 days including the day of pack.

Qualifying prefixes such as:

- Use before
- Use by
- Best before
- Best by
- Best if used by or other similar language generally indicates the maximum time frame for expected quality

The dates associated with these prefixes are to be calculated from the date the eggs are packed into the container and may not exceed 45 days including the day of pack.

*For export expiration dating refer to: [Exports Section E-01e or the country specific instruction \(E-XX\)](#)

708.5c USDA Plant Number, Lot Number, and Expiration Date Application

The USDA plant number, lot number, and expiration date, when applicable, must be correct and legible before the product leaves the plant. Graders are to constantly observe these items and obtain immediate correction when not in compliance. As a guide to determine acceptable legibility on consumer containers, the grader is to check ten containers in each sample, regardless of the number of eggs in each container. For example: If there are nine, 1-dozen cartons in a sample, the grader should select one additional carton to make a total of ten. If 6-egg pack consumer containers are being sampled, the grader will check only ten containers, even though the 100-egg sample would require

examination of 17 containers. For uniformity, the first ten, 6-egg packs should be used to determine acceptable legibility. Acceptance and rejection criteria are based on the following plans:

1. Accept – one container with information completely missing (10 percent).
Reject – two containers with information completely missing (20 percent).
2. Accept – three containers with information partially missing (30 percent).
Reject – four containers with information partially missing (40 percent).
3. Accept – one container with information which is completely missing and two containers with information partially missing (30 percent).
4. Reject – any product exceeding [QAD 708.5c 3](#). acceptable levels.

As a result, the plan allows:

- 10 percent missing.
- 30 percent partially missing.
- 30 percent in combination with not more than 10 percent completely missing.

For large consumer containers of 60 eggs or more, only the sample containers should be checked for acceptable legibility. If either of the sample containers has missing or partially missing information, eight additional samples should be assessed for acceptability or rejection.

These tolerances apply to online and stationary lot sampling procedures. Acceptance of plant [number](#), lot number, and expiration date legibility is to be recorded on Forms [LP-75s](#), in the “[carton stamp](#)” row (See [Example #3](#)). A checkmark (✓) **must** be used to indicate an acceptable sample, while an “X” must be used to indicate that the sample was [unacceptable](#). Any reference regarding a [retention](#) due to incorrect or illegible items must be explained in the comment log section of Form [LP-75](#). For [retentions resulting from unacceptable plant number, lot number, and expiration date legibility, if the cause of the retention can be isolated to a portion of the lot, \(i.e. a specific packing head\) then only that portion of the lot will be retained.](#)

Example #3

U.S. GRADE & SIZE: AA Medium											
BRAND	WD	WD									
EXP	12/25	12/25									
TIME	0830	0905									
START	0800										
STOP											
CARTON STAMP	X	✓									
EGG STAMP											

U.S. GRADE & SIZE: AA Medium											
											BRAND
											EXP
											TIME
											START
											STOP
											CARTON STAMP
											EGG STAMP

708.6 Recording and Evaluation of Sampling Results

708.6a Forms

The LP-75: *Shell Egg Online Candling Record* will be used for recording sampling results. Livestock and Poultry (LP) Program currently maintains four distinct versions of this form (LP-75, LP-75A, LP-75B, LP-75C). Each version is detailed below. Throughout the remainder of this series, only the LP-75 will be used to generically reference on-line sampling worksheets. (Exhibit II).

1. Use Form [LP-75](#) to record samples of product being packed to meet U.S. Grade AA or U.S. Grade A requirements.
2. Use Form [LP-75A](#) to record samples of product being packed for an approved specification. Checks may not exceed 4 percent average tolerance, with a maximum of 8 percent as the individual case tolerance.
3. Use Form LP-75B to record samples of product being packed for an approved specification. Checks may not exceed 5 percent average tolerance, with a maximum of 8 percent as the individual case tolerance.
4. Use Form LP-75C as a continuation page for form LP-75. This form provides more space for additional samples to be recorded but does not have the sections for recording comments and wash water/cooler temperatures.
5. The front of the forms is divided, with space to record nine samples on each side.
6. Normally, only two [or three](#) lines (sizes) will be recorded on one form. For example: U.S. Grade A [Extra Large](#) on the left half, U.S. Grade A [Large](#) on the right half, [and U.S. Grade A Medium on the back](#).
 - a) If the grader anticipates that more than 9 samples will be examined from the same line during the shift, one form may be utilized by beginning on the left and continuing across the right half to record up to 18 samples.
 - b) For secondary lines from which only a few samples are anticipated, sampling results from more than one line may be entered on either the left or right half of the [LP-75](#). Space for at least three samples should be reserved for each size (Example #4).

Example #4: Recording Secondary Lines

DATE 10/20/2020	CODE 294	GRADER Lee Leghorn	PLANT ABC Egg Co.	NO. 1234	MACHINE 2
U.S. GRADE & SIZE: AA Small			U.S. GRADE & SIZE: A Small		
AA Extra Large			A Jumbo		
BRAND					
EXP					

708.6b Tolerances

1. To assist the grader in quickly verifying compliance in Sections II, III, and IV after each sample is completed, the average tolerance (shaded line) and individual case tolerance (top space) are “built-in” on [Form\(s\) LP-75](#). In these three sections, the “one egg over” allowance has been incorporated, which means that the top space becomes an action level indicator. Product is acceptable (one egg over) when the top space is filled, but not acceptable when the top space is exceeded.
2. Sections I and V do not have a built-in action level indicator since non-compliances for grade and weight factors are generally quite infrequent. However, the grader must verify that average and individual case tolerance requirements are met in these sections after each sample is completed.
 - a) Section I - Grade
 - i. The moving average for U.S. Grade AA or A, as applicable, must be 87 or better with no individual case below 77.
 - ii. The moving average for B* cannot exceed 1 percent and no case can exceed 3 percent. The first sample may not exceed two B* eggs including the one egg over allowance.
 - b) Section V - Individual Underweight Eggs
 - i. The moving average for individual underweight eggs cannot exceed 3.3 percent, with no case exceeding 5 percent. The first sample may not exceed three individual underweight eggs. The one egg over allowance does not apply to underweight eggs.
 - ii. There is no tolerance for individual underweight eggs that are 2 weight classes below the stated weight (e.g.: Medium in an XL pack).
 - c) Section VI - Container Weight
 - i. There is no tolerance for individual containers which weigh less than the minimum net weight for the size involved.

- At the beginning of each shift, or when a new line is started during the same shift, individual case tolerances are tightened on Form(s) LP-75 for the first sample (second and third samples for some factors) in Sections II, III, and IV.

By providing product which meets the tightened “startup” tolerances, the plant may immediately ship all product represented by the first sample when it is completed. Product represented by each subsequent satisfactory sample will also be released for immediate shipment, provided individual case tolerances are not exceeded in any section.

When production or sampling on a previously started line stops and then later resumes on the same shift, it may continue as the same line, without reverting back to a first sample “startup” tightened tolerance. Any retention of product would be back to the place where the line resumed.

- The first sample tightened tolerances are to be marked off in Sections II, III, and IV with diagonal lines through the spaces outlined with bold lines (Examples #5 and #6).

Example #5: Form LP-75 (all sizes except Jumbo)

LP-75 (08/2018) Supercedes Previous 75's.

Example #6: Jumbo Only (Form LP-75)

The diagram shows a 10x10 grid representing Form LP-75. The rows are numbered 1 to 10 on the left. The grid is divided into sections: Section I (rows 6-7), Section II (row 5), Section III (row 4), and Section IV (rows 1-3). A shaded row is at row 5. A vertical bar on the right is labeled C, H, E, C, K, S. A vertical bar on the left is labeled I, I. The grid contains 'J' characters in row 7, columns 2-9. The first column of rows 1-4 contains diagonal lines from bottom-left to top-right.

For Jumbo, (LP-75), the only difference is in Section II (checks), where two spaces instead of four are marked off on the first sample. The tolerances in Sections III and IV are marked off the same as shown in example #5.

NOTE: If the first sample is unsatisfactory (retained), the startup tolerances are applicable to the second sample, and the appropriate spaces are to be blocked off in Sections II, III, and IV.

708.6c Carryover

When the results for any sample approach the individual tolerance (top space) in Sections II, III, or IV, the designated plant employee is to be advised that improvement is needed to avoid a possible retention on the next sample. To emphasize the need for improvement, the results of the previous sample are used to determine the maximum allowable tolerance on the next sample.

This system, called “carryover,” is designed to prevent acceptance of product represented by several consecutive samples which exceed average tolerance requirements.

When the average tolerance in Sections II, III, or IV is exceeded on any sample, the number of spaces by which the shaded line is exceeded in each section must be “carried over” to the next sample. In effect, this means that better quality product must be provided (at least meeting the average tolerance requirement) to avoid a retention situation. If corrective action is not initiated, or is not successful, and the next sample exceeds the individual case tolerance (with actual sample results added to the carryover), retention would be necessary.

In a retention situation, the sample which caused the retention is disregarded and the carryover is from the last acceptable sample before the retention.

Example #7: Form LP-75, Section II

(Carryover shown for samples 2 and 3)

Sample	1	2	3												
10															
9															
8	✓														
7	✓	✓	J	J	J	J	J	J	J						
6	✓	✓													
5	✓	✓													
4	⎓	✓													
3	⎓	×													
2	⎓	×	×												
1	⎓	×	×												

In the first sample, four checks which fill eight spaces (including the four lined out spaces) were found. This is three spaces above the average tolerance line (5 percent). Therefore, the carryover of 3 is shown with an “X” in the bottom three spaces on the second sample.

Four checks were found in the second sample which fills seven spaces (including the three lined out spaces). This is two spaces above the average tolerance line, so the bottom two spaces on the third sample are marked with an “X” to show the carryover.

Example #8: Form LP-75, Section III

Sample	1	2	3	4	5	6	7	8	9	10	11	12		
3	M	D	R	K				D		LK	A	LS	K	
2½	LS	D	×	C	H			D		LK	E	LS	C	H
2	LS	×	×	×	G	G		D		LK		D	E	G
1½	⎓	×	×	×	×	W	I	D	E	LK		D		T
1	⎓	×	×	×	×	×		D		LK		D		
½	⎓	×	×	×	×	×	×	D		LK		D		

NOTE: See QAD 710.1d *Defect Abbreviations* for loss abbreviation descriptions.

In the first sample, which fills five spaces (including the three lined out spaces), one LS was found. This is four spaces above the average tolerance line (.50 percent), resulting in a carryover of 4 to the second sample.

In the second sample, a dirty egg was found (recorded in spaces 5 and 6). Five spaces are now filled above the average tolerance line, requiring a carryover of 5 to the third sample.

NOTE: In Example #8 one dirty, leaker, or large spot loss egg in sample 3 would cause retention (individual case tolerance would be exceeded).

In sample 8, three dirty eggs were found causing retention because the individual case tolerance of two dirty eggs was exceeded.

In sample 10, three leaker eggs were found causing retention because the individual case tolerance of two leaker eggs was exceeded.

In sample 12, which is acceptable, two dirty eggs and one LS egg were found. Since there is no carryover, a total of three undergrade eggs are permitted in this section provided there are not more than two dirty eggs or two leaker eggs in the sample.

Example #9: Form LP-75, Section IV

Sample	1	2	3	4	5	6							
2	M	A	R	K								M	A
1 $\frac{2}{3}$	✓	E	A	C	H								E
1 $\frac{1}{3}$	✓	×		E	G	G							
1	✓	×	×	R	E	E							T
$\frac{2}{3}$	/	×	×	×	I	M	E	S					
$\frac{1}{3}$	/	×	×	×	×								

The LS recorded in Section III on the first sample (Example #8) must also be recorded three times in Section IV. This fills five spaces (including the two lined out spaces), which is four spaces above the [average](#) tolerance line (.33 percent). Therefore, a carryover of 4 is required for the second sample.

NOTE: In Example #9, one “LS” in the second sample would cause retention (individual case tolerance of 2 eggs would be exceeded).

If no LS eggs are found in samples 2 through 5, the carryover is reduced by 1 on successive samples until, on sample 6, there is no carryover.

Example #10: Form LP-75, Carryover When Retention Is Involved

The image shows two forms for egg grading. The left form is for 'A - Large' eggs. It has a grid for 'CHECKS' with columns for sample numbers 1-9 and rows for grades AA, A, Bi, Be, B*, 10, 9, 8, 7, 6, 5, 4, 3, 2, 1. Sample 5 has 9 checks marked with checkmarks, and sample 6 has 3 checks marked with 'X's. A red box highlights the 'II' in the 'CHECKS' column for sample 5. The right form is blank.

The nine checks found in sample number 5 would cause retention. The carryover (three spaces blocked off) for sample number 6 is from sample 4.

NOTE: QAD 708.6c describes carryover following a retention.

708.7 Completing Form(s) LP-75 (see Exhibit II as guide)

708.7a General Information Section

- Page Numbering – Use this section to keep pages in order when multiple worksheets are used. Please enter the current page’s number followed by the total number of worksheets used during the shift.
- Graders Duty Hours – Enter the **actual** clock hours for when the shift started and ended.
- Date – Enter the date the worksheet was used to record sampling data.
- Code – Enter the corresponding Julian date.

- Grader – The grader should legibly print and/or sign their name.
- Plant – Record the production [plant's](#) name.
- No. – Record the production [plant's](#) official plant number.
- Machine – If the production [plant](#) has more than one machine, identify the machine the samples were taken from.

708.7b Line / Sample Identity Section

- U.S. Grade & Size – Identify the grade and size of eggs being sampled.
- Brand – Record the brand name of the container being sampled.
 - A record of the various brands of consumer containers packed in the plant, with an appropriate abbreviation for each, is to be maintained by the grader in file 2.
- Exp. – Record the expiration (or use by) date applied to the containers being sampled.
- Time – Show the time the sample was returned to the line.
- Start / Stop – Use this field to record starts and stops on specific lines that may account for variations in sampling periods.
- Carton Stamp – Use this section to verify Plant Number, Lot Number, and Expiration Date application and legibility on consumer containers.
 - A checkmark is used to indicate an acceptable sample, while an “X” is used to indicate the sample was rejected.
- Egg Stamp Legibility – When individual egg stamping is required, use this section to record illegible stamp impressions for lot average and/or individual sample tolerance tracking.
- Packer No. – Record the packing lane number from where the selected sample was packed.
- Package Size – Record the consumer container size being sampled. (1 doz, 18 egg, 6 pack, 5 doz, etc.)
- Retain / Size – When retentions are necessary, record the total number of containers retained / and the size of the individual cases or containers.
- Sample No. – Record the sample number in sequence without regard for retentions.

708.7c Section I (Grade)

- AA – Record number of Grade AA eggs found in sample. If eggs are identified as Grade A, it is not necessary to record Grade AA eggs separately unless required by specification.
- A – Record number of Grade A eggs found in sample. If eggs are identified as Grade A, it is permissible to record “Grade A or better” in this section.
- Bi – Record number of Grade B **interior** eggs found in sample using slash marks.
- Be – Record number of Grade B **exterior** eggs found in sample using slash marks.
- B* – Record all **B*** eggs found in sample using “S” for small blood spots, “A” for over 3/8-inch air cells, and “Y” for serious yolk defects.

708.7d Section II (Checks)

Record single checkmarks to represent individual checked eggs in this section. Use appropriate carryover as described in QAD 708.6c. The action level indicator will assist with retentions.

The shaded line across the 5 percent space on Forms LP-75, LP-75B and LP-75C, and the 4 percent space on Form LP-75A, is the average tolerance level for all sizes except Jumbo. When sampling Jumbo eggs on Form LP-75, disregard the shaded line and use the 7 percent line as the average tolerance line (“J” shown across seventh space). When sampling Jumbo eggs on Forms LP-75A and LP-75B, use the average lot tolerance permitted in the applicable approved commercial specification.

708.7e Section III (Dirty, Leakers, and Loss)

The average tolerance level is shown in the shaded line across the bottom (.50 percent) on Form LP-75. Each space represents .50 percent, rather than 1 percent, so each egg found must be recorded twice.

Record all dirty eggs with the letter “D.” Alternatively, to further identify the type of dirty egg, use the following abbreviations: “DA” for dirty adhering, “DF” for dirty fecal, “DS” for dirty stain, and “DY” for dirty yolk/albumen. Record leaker eggs with an “LK,” and other types of loss with the appropriate abbreviation, see QAD 710.1d.

If the individual case tolerance is exceeded on any sample, record any additional eggs above the top space, using the appropriate symbol. No individual case shall exceed two dirty eggs or two leaker eggs.

Any large meat or blood spots over a 1/8-inch diameter (LS) recorded in Section III must also be recorded in Section IV with three marks, see Example #8 and #9, sample 1 and Example #11, sample 2.

LOSS EGGS OTHER THAN “LS” OR “LK” ARE NOT PERMITTED.

IF FOUND IN AN OFFICIAL SAMPLE; IMMEDIATE RETENTION IS REQUIRED ON PRODUCT REPRESENTED BY THE PARTICULAR SAMPLE.

708.7f Section IV (Large Spots (LS))

The average tolerance level is shown in the shaded line across the bottom (.33 percent) on Form LP-75. Each space represents .33 percent, rather than 1 percent, so each LS egg found must be recorded three times.

When a LS egg causes the individual case tolerance to be exceeded on any sample, continue with check marks above the top space to record that egg. Record any additional LS eggs found in the sample with a single slash mark above or to the right of the check marks for each egg.

708.7g Section V (Individual Underweight Eggs)

- One size down under weights - The top row in Section V is used to record individual underweight eggs in the next lower weight class only (ex: LG in an XL pack). Slash marks should be used to record underweight eggs.
- Two sizes down under weights - The bottom row in Section V is used to record individual underweight eggs that are 2 weight classes below the stated weight (ex: Med in an XL pack). Recording any eggs on this row will result in a retention. Slash marks should be used to record underweight eggs.

708.7h Section VI (Case or Container Weights)

Weigh a minimum of two containers (one dozen cartons or other consumer sized containers) from each sample. Record in Section VI the net weight of each container. The weight should be adequate for the package size recorded above. If either of the containers are within .25 ounce of the stated weight of the consumer container involved, at least two more containers are to be weighed and recorded (above or below the two spaces in Section VI).

THERE IS NO TOLERANCE FOR INDIVIDUAL CONTAINERS WHICH WEIGH LESS THAN THE MINIMUM NET WEIGHT FOR THE SIZE INVOLVED.

708.7i Sampling Summary Section ([reverse side](#))

- Grade / Size – Record the applicable grade and size.
- No. Cases Retained – Record number of cases retained of the applicable grade and size.

- Brand / Station – Record the brand(s) involved, and if applicable, the packing station or other information to identify the line.
- Cases Packed – Record the total cases (converted to 30 dozen) packed on this line for the shift involved, including product retained based on unsatisfactory samples. Do not include product which has not been sampled yet (set aside for stationary lot sampling).
- No. Samples – Record the total number of samples examined from this line including unsatisfactory samples.
- One Sample Per () Cases – Divide the cases packed by the number of samples to determine the average interval. Round to the nearest whole number and show in the bracketed space.

If, on any line, the average interval exceeds the minimum requirement of 1 sample for each 100 cases produced, the grader must increase the number of samples taken on that line the next day (assuming the volume produced on that line is approximately the same), to assure that the 1 sample per 100 case average interval is met. Product will not be held for additional sampling.

When the average sampling interval exceeds 1 sample for each 100 cases produced, on any line on more than two occasions during any week, the grader must notify the supervisor. If necessary, the supervisor will arrange for additional staffing on a temporary basis and will review the need for increased staffing on a permanent basis.

708.7j Washing / Sanitizing Section

- Time – Record the time that washer and sanitizer verifications were completed. At a minimum, verifications should be recorded twice per shift, **within 30 minutes of startup at the beginning of the shift and after lunch**, for each washer and sanitizer unit.
- Egg Temp – For each shift, record a minimum of two internal egg temperatures taken before the eggs enter the washer. This is to assure that the wash water temperature is at least 20° Fahrenheit warmer than the temperature of the eggs.
- Pre-Rinse Temp °F – Record the temperature of the pre-rinse water.
- Washer Temp – Record the temperature of the wash water [for each washer](#).
- Sanitizer PPM – Record liquid sanitizer strength in PPM Chlorine or equivalent.
- Sanitizer Temp – Record the temperature of the sanitizer spray water. Additionally, space must be made to record final rinse water temperature if it is a separate process from the sanitizer spray.

- UV Y/N – Document that the UV sanitizing system was verified to be operational and functioning properly. Record “Y” for yes or “N” for no.
- UV Hours – Through document and data reviews, verify that the bulbs installed in the UV sanitizing system are operating within the manufacture’s stated maximum number of hours. Record a checkmark (or other data approved by the supervisor) to indicate it has been verified the bulbs have not exceeded their maximum recommended operational hours. **At a minimum, bulb hours should be recorded on the LP-75 once each month for comparison to the previous month’s hours. Discrepancies must be addressed with plant management and the supervisor.**
- Time Wash Water Was Changed – Record wash water changes as necessary. On continuous type washers, the water must be changed once during each shift (approximately every 4 to 5 hours), at the end of each shift, and/or more frequently if necessary.

708.7k Cooler Section

- Temp – Record cooler temperatures. Temperatures for each cooler are to be checked twice (approximately every 4 to 5 hours) during the production shift.
- Time – Record the time cooler temperatures are verified.

708.7l Comment log

Use this area to make comments on any pertinent or unusual activities that are not covered in other areas of the worksheet. This may include sanitation deficiencies during processing, safety hazards, explanations of down time, etc.

708.7m Restricted / Inedible Labeling

Indicate whether proper labeling and denaturing is in place for restricted and inedible eggs. If a non-conformance is observed for this, indicate in the comment log what corrective actions were taken.

708.7n Scale Verifications

Indicate that case, container, and individual egg scales were properly verified with acceptable test weights.

708.8 Retention Action

708.8a Cumulative Sampling Results

After each sample is completed, product packed to that point is either accepted or retained, based on that sample’s cumulative results.

Sample #9: (Carryover is from sample 7) 6 checks, 1 LS - not acceptable, individual case tolerance exceeded in Sections III and IV (caused by same egg).

Sample #10: (Carryover is from sample 7) 5 checks - acceptable.

Sample #11: (Carryover shown from sample 10.)

The one egg over allowance has been incorporated as part of the individual case tolerance in Sections II, III, and IV. When the top space has been exceeded in any of these sections, retention is required. Retention is also required when the top space is filled in two sections, except when caused by the same egg (LS), in Sections III and IV, (see Example #11, sample 7).

If the top space has not been filled in Sections II, III, or IV, the one egg over allowance has not been used and may be applied, if needed, to the moving averages for AA, A, B, or B*, as applicable, in Section I. Retention is required if the moving average or individual case tolerance for any quality (AA, A, B, or B*) is not in compliance.

In Section V, individual underweight eggs, retention is required if the moving average exceeds 3.3 percent, or the individual case tolerance exceeds 5 percent. Retention, when required, will always be from the point where the non-compliance sample is returned to the line, back to where the last acceptable sample was returned to the line.

When retention action is required, circle the non-compliance, [with a contrasting color](#), in the applicable section(s). Lining out the entire sample from top to bottom will help assure that the carryover for each section is correctly shown from the previous acceptable sample and that moving averages are correctly computed for Sections I and V.

All quality and weight data of any non-compliance sample is eliminated from the cumulative totals.

Show the number and size of containers retained in the space marked “retain/size” immediately above “Sample No.” Additionally, document each retention on the [LP-516: Product Retention Log](#) (Exhibit III). Continue to consecutively number subsequent samples without regard to retention action. (Example: If sample 2 is out of compliance, the next sample would be 3.)

Reminder: When the first sample is out of compliance, the tightened tolerances are applicable to the second sample, and the appropriate spaces are to be blocked off accordingly.

NOTE: Some plants may have a policy which is stricter than the USDA tolerance regarding the maximum number of checks in an individual sample. For example: The USDA individual case tolerance for checks is 10 percent, but a plant may wish to retain product when an individual sample exceeds 7 percent checks.

If the plant provides the grader with a letter specifically stating their policy on individual case tolerances (sizes, brands, etc.), and requests that USDA follow the more restrictive tolerances, the grader will officially retain any product which exceeds the plant’s tolerances. Appropriate carryovers

would be shown accordingly on the online sampling form. If the plant chooses not to formalize their policy by providing the grader with a letter, USDA tolerances will apply regardless of what retention action the plant may take.

If a plant is packing a line of U.S. consumer grade product and the number of checks or other non-compliance factors is approaching retention levels, the plant may voluntarily ask that product from the last sample interval be set aside for sampling as a stationary lot. This is permissible, and appropriate carryovers would be shown accordingly on the [LP-75](#).

708.8b Use of [USDA HOLD](#) Tag – Form [LP-36](#)

1. Tags Applied for Product Identification and Control

Each grader is required to have a supply of [hold](#) tags. They are to be used only when necessary and never indiscriminately to resolve small problems within the plant. It is mandatory to retain mislabeled product or product not meeting the assigned grade, with an official [USDA HOLD](#) tag, before the grader leaves the plant at the end of the shift. It is extremely difficult for plant personnel to know the location of a [retained](#) lot of packaged product without some form of identification. Each grader is to advise the designated [plant](#) contact each time these tags are used to prevent any misunderstanding between management and grading personnel.

2. How Tags Are to Be Used

The [USDA HOLD](#) tag **must be** placed on product which has been found to be unacceptable for shipping. Keep it attached to the product until it is regraded, the official identification is removed, or the product is otherwise made acceptable.

The [USDA HOLD](#) tag must be used on officially identified product which has been processed under unsanitary conditions. Product that is evidently adulterated will be handled according to QAD 703.4b. [USDA HOLD](#) tags are not to be used on equipment.

3. Use of Tags

- Graded product that does not meet the marked grade or weight class.
- Incorrectly labeled graded product.
- Product produced on equipment not satisfactorily cleaned.
- Incorrectly labeled or denatured inedible.
- Incorrectly labeled restricted eggs.
- Any packaging material bearing unauthorized grade labeling.

4. Completing information required on a [hold](#) tag

The date and appropriate [reason](#) such as “Hold for regrading” [will be](#) written on the upper and lower portions of the tag each time one is used. Attach the upper portion of the tag to the product and retain the lower portion in the grader’s file until the corrections have been made. Then both portions of the tag are to be destroyed. [Tags used to move product under retention between shell egg plants may be destroyed after communicating to the grader issuing them that the product has been satisfactorily handled.](#)

5. USDA Hold Tape

Each grader is required to have a supply of “Product under USDA Hold” tape. It is to be used in conjunction with [USDA HOLD](#) tags to identify and control retained product. After product is released from retention, make sure that all hold tags and hold tape are removed from the lot.

6. Product Retention Log ([Form LP-516](#))

To assure proper control and disposition of retained lots, graders are required to document product retentions on the [LP-516: Product Retention Log](#). The log includes the date, grade and size, number and size of containers retained, reason for retention, applicable brand/code date, [hold](#) tag number (if used), and final product disposition and date. Complete form LP-516 as follows:

Date: Enter the date that the retention occurred.

Product Type: Enter the grade and size of the product, along with the brand(s) of the retained product if applicable.

Lot No.: Enter the Julian date of production of the retained lot of eggs.

Type and Size of Container: Enter the smallest size container within the lot. For example, a 15dozen case containing 1dozen cartons would be entered as “1dz.”

Number of Containers: Enter the number of physical containers of product. For example, a lot of 150/15 dozen cases containing 1dozen cartons would be entered as “150/15dz”; A pallet with 250 2 dozen cartons stacked on divider sheets would be entered as “250/2dz.”

Reason for Retention: Enter the reason for retention including percentage of quality or size defects. For example, “5% dirty yolk” or “10% individual underweight egg.”

Tag No.: If used, enter the serial number(s) on the [hold](#) tags used to identify and control product. If no tag is used, enter “No Tag.”

Retained By: The grader or SES inspector retaining product will initial here at the time of retention.

Product Disposition: Describe the disposition of the product, including the date of disposition. If necessary, document more than one disposition across multiple days. Additional rows may be utilized

for longer descriptions. All cases must be accounted for before product is released. For example, 200/30dz cases reworked across three days:

- 1/1/22 - 125/30dz cases reworked, re-graded, and released.
- 1/2/22 - 50/30dz cases reprocessed into current production.
- 1/3/22 - 25/30dz cases placed into inedible.

Product may be removed from USDA identified packaging and placed into non-identified consumer packaging only if the product does not exceed U.S. Grade B tolerances. Likewise, product may only be relabeled as restricted product if it does not exceed Shell Egg Surveillance (SES) tolerances for restricted product (5% leakers, 1% loss).

Released By: The grader or SES inspector overseeing the release will initial here only when all cases have met final disposition and the product is released.

7. Disappearance of [USDA HOLD](#) Tags or Product

In the event that a [USDA HOLD](#) tag is lost or removed without authorization, it must first be determined if all retained product is accounted for. If any amount of product is missing, [the grader must](#) contact their supervisor for further guidance. If all product is accounted for, gather all pertinent information about the product and the incident (i.e., amount of product, location of product, retention procedures, how/why tag was lost, etc.) and contact the supervisor for further guidance. Additionally, a new [USDA HOLD](#) tag is to be affixed to the product to replace [the tag\(s\)](#) that were lost.

The unauthorized shipment of any retained product or the disappearance of any product under hold is a violation of the Agricultural Marketing Act (AMA) and must be reported immediately to your supervisor.

708.8c Handling Retained Product

Product that is retained [and does not meet any exemptions below](#), must be reworked and re-graded or otherwise handled to assure that it is brought into compliance. Rework, re-grading, and release of retained product [must](#) be accomplished by one of the following methods:

1. Reworked, Re-graded, and Released - During on-line sampling, product that is retained due to a combination of individual sample [and a previous sample results that exceeds the lot average tolerance](#), must be completely re-worked prior to re-grading. [On the LP-75, this would mean 6% or more checks, or any dirt/leakers/loss in the previous sample would disqualify a retained lot of eggs from being regraded without being fully reworked. On the LP-75A or LP-75B, the maximum average check tolerance is indicated by the worksheet. Section II is independent from Sections III or IV in this regard. For example, exceeding the lot average tolerance for checks would not disqualify a subsequent sample retained for dirt from being regraded without being fully reworked.](#)

Note the following exceptions:

- Since non-compliances in Sections I and V are generally infrequent, product retained on the basis of grade and weight factors may be re-graded without reworking the lot.
- If the first sample exceeds the top space in Sections II, III or IV, the product may be re-graded without re-working the lot. **If subsequent samples are retained for the same factors, without acceptable samples in between, this indicates a recurring problem over several samples. Retentions that occur back-to-back that include the first sample must be combined into one lot and must be fully reworked before regrading.**

NOTE: If product fails a re-grade for any reason, the entire lot must be re-worked prior to subsequent re-grading requests.

Re-grading of retained product **must** be on a lot or subplot basis with a full representative sample graded prior to release. If management desires to keep the lot intact and have it regraded as such, the lot may be reworked by removing all eggs that were not properly graded or by re-processing the entire lot as an intact unit. Reworking must include all packages within the lot if the entire lot is offered for re-grading. However, if the grader determines that the cause of the retention can be isolated to a portion of the lot, (i.e. damage due to a specific packing head) then only that portion of the lot must undergo reworking prior to re-grading the entire lot. Additionally, retained eggs may be blended with eggs currently being processed and sampled online accordingly.

2. Removed Eggs from Original Packaging Material and Labeled as “Restricted Eggs” - The eggs can only be labeled as restricted if they meet restricted egg tolerances for loss and re-grading is limited to verifying these tolerances. Loose packed product may be relabeled as “restricted eggs” and released provided official identification on the original packaging material is obliterated.
3. Transport to another Location for Reworking - In most instances, the movement will be to another packer or an egg products plant. The following steps are to be taken when transporting retained product: retained product sent to official egg breaking plants will be considered released once loaded and sealed.
 - Determine the name and address of the handler where the product will be shipped. Verify that plant management has contacted the applicable destination supervisor or FSIS representative to arrange for the supervision of reworking, relabeling, processing or other final disposition of the product.

- Prepare a Retained Product Transfer/Release Memorandum (Exhibit IV) to accompany the shipment to the destination location. To facilitate the return of the transfer/release memorandum and **USDA HOLD** tags, the origin plant's mailing address is to be placed on the memorandum.

Additionally, the memorandum is to include the packer's name, number of cases involved, the **hold** tag numbers, and date of retention. The original copy of the memorandum is to accompany the retained product. One copy is to be placed in the grader's file (4b).

- Once the product has been reworked and the tags removed, the destination grader or inspector will return the completed transfer/release memorandum as well as the upper portion(s) of the **LP-36: USDA HOLD** tag(s) advising that the product was received and indicating its disposition.

708.8d Sampling Retained Product

All retained product must remain under the grader's control (**USDA Hold** tag) until one of the following conditions are met.

1. When the plant requests a full representative sampling of product retained on the basis of an online sample(s), the grader will select the required number of samples using stationary lot sampling procedures. If, during the course of the re-grading process, and prior to completion of the required number of samples for a full representative sample, the sample results exceed the lot average or an individual case tolerance for the stated grade, the re-grading may be discontinued and the product will remain under retention. Product that fails a re-grade must be completely re-worked again before another re-grading is permitted. For each lot, show information regarding product identity, how the lot is stacked, location where samples are to be taken, etc., on a sample selection worksheet. Grading data is to be recorded on the **LP-211: Poultry Products Grading Memorandum**. The retention period for **LP-211's** which are used to record samples of retained product only (no certificate issued) will be the same as the retention period for **Form LP-75**.
2. **STATIONARY LOT GRADINGS CANNOT TAKE PRIORITY OVER ONLINE SAMPLING.** Depending on the grader's workload, requests for stationary lot grading of retained online product may involve overtime and/or additional staffing. If overtime is incurred on a regular basis due to re-grading of retained product causing excessive overtime hours, the grader is to contact the supervisor to determine whether additional staffing is warranted.

3. Sizes May Not Be Combined Under Any Circumstances.
 - Different grades may not be combined, unless the plant agrees that all product must meet the requirements of the highest grade.
 - All product of the same grade and size retained for the same factor may be combined into one stationary lot for sampling. For example: During the same shift, 4 separate samples of U.S. Grade A Large exceed the check tolerance, resulting in retentions of 50, 40, 45, and 55 / 30-dozen cases. The plant may combine the 4 sublots into one lot of 190 cases for a full representative sample by the grader.
4. At the plant's **discretion**, product retained for different factors may be combined into one stationary lot for sampling. For purposes of combining online sampled, retained product into a stationary lot for regrading, dirties, leakers, and loss are considered to be one factor with a combined tolerance of 0.5 percent. B quality and B* are separate factors because each has specific tolerances completely different from the other.
5. Any prior sample containers which exceed individual case tolerances (not counting carryover) must be removed before initial representative sampling or any subsequent re-sampling is permitted. These samples must be held under retention and released only when action as described under item 7 below, has been accomplished. Other samples may be left in the lot. However, if the stationary lot sample selection plan identifies a previously examined sample, use the next container. Do not examine any sample more than one time.
6. Each lot of retained product will be examined for and must meet requirements for all factors, not just the factor(s) for which the retention occurred. For example: A lot retained for excess checks could be found acceptable for checks, but out-of-compliance for another factor when fully sampled.
 - Exception - Product which is retained solely on the basis of a failure to meet minimum net weight requirements for individual containers, incorrect carton dates, or shell stamping, but meet all other requirements, may be fully sampled for individual container net weights, carton dates, or shell stamping requirements only.

For example: 50 / 30-dozen cases of U.S. Grade A Large packed in one-dozen cartons are retained for one carton which weighs 23 ½ ounces. If the plant requests full-sampling, four samples are to be selected, using stationary lot sampling procedures. Nine-dozen cartons are to be weighed from each of the four sample cases. If each of the 36 / 1-dozen cartons weigh 24 ounces or

more, the lot would be acceptable. Product would not be graded for quality or for weight of individual eggs.

Product retained for failing to meet individual underweight egg requirements (lot average or individual case), must be fully sampled for all quality factors including weight.

7. If the Lot Fails, the Plant Has the Following Options:

- Rework the entire lot under the supervision of the grader by removing the eggs from the original containers, reprocessing over mass scanning equipment, and resampling according to the online sampling plan, or as a stationary lot, as applicable; or rework the entire lot under the supervision of the grader by visually examining each egg in the lot by hand candling or other means so that the lot is essentially reworked. The reworked product is to be fully sampled as a stationary lot.
- Remove the eggs from the original containers, or otherwise rework the product without supervision, but save the containers, restricted eggs, etc., so the grader can verify that this has been accomplished. The exact verification procedures are to be approved by the supervisor. The resultant reworked product is to be fully sampled and graded by the grader as a stationary lot.
- The grader verifies that the U.S. grademark or other official stamp is completely obliterated from all containers and/or cases. After these markings have been removed or obliterated and **USDA HOLD** tags removed, graders are no longer responsible for the movement or disposition of the product.

708.9 Official Identification of On-line Product

If a U.S. grade stamp is used to identify shipping containers, each day's production must bear the actual date of grading (processing), or the certificate number.

Product identified with a USDA lot stamp which is eligible for official identification, must be re-stamped with the applicable consumer grade stamp bearing the date that coincides with the date shown in the lot stamp. Alternatively, the product may be fully sampled as a stationary lot and stamped with the U.S. grade stamp showing the actual date of grading or the certificate number. When the certificate number is used, an **LP-210S** certificate must be prepared and provided to plant management.

708.10 Cooler Samples

Examining cooler samples for quality serves as a valuable tool to verify candling accuracy, and packaged product handling practices at a **plant**. Each **scheduled** grader is to examine and record a minimum of three, 100-egg samples (when available) from the cooler each week to verify the accuracy

of their grading. Cooled eggs can be graded more accurately for quality, identity of checks, and damage due to packing, sealing, etc. When possible, at least one cooler sample should be that of the grader's previously examined on-line samples.

Eggs should be selected proportionately from grades and sizes packed. For example: If the plant's cooler predominately consists of Extra Large and Large-sized product, those sizes should receive priority when selecting your cooler samples.

708.10a Cooler Sample Procedures

1. Selection of an officially identified; previously examined sample. Graders are not to perform cooler samples that were previously graded by other USDA personnel. The grader's officially identified sample must always take priority over a non-sampled, officially identified cooler sample.
2. Selection of an officially identified, previously non-examined sample (when a previously examined cooler sample is not available). The grader **must** select officially identified product from various positions on the pallet.

AVOID SELECTING SAMPLES CONSISTENLY FROM THE TOP LAYERS OF A PALLET.

3. Sample and determine the quality factors from the selected cooler sample(s). Complete the Cooler Sample Worksheet (Exhibit V) accordingly.
4. When product fails to meet the requirements for the marked U.S. Grade standard (AA or A) **for an individual case**, plant management is to be notified of the cooler sample(s) results in order to determine any possible reasons for the apparent quality observed. The cooler sample(s) is to be retained; however, the product represented by the sample(s) is not to be retained. Plant management may elect to rework the retained product.
5. Cooler samples exceeding the restricted egg tolerances for U.S. Grade B standards (at origin) **for an individual case must** be retained. In addition, the individual pallet that the cooler sample(s) represents must also be retained. The product cannot be released until it is reworked and re-examined to ensure that it does not exceed the restricted egg tolerances for U.S. Grade B standards (at origin). On-line sampling takes priority over re-examination of retained product due to cooler samples.
6. File all completed Cooler Sample Worksheets as outlined in [QAD 702](#).

708.11 Online Grading of Non-Identified Products (Quality Control Sampling)

708.11a Approval

Management may request that graders sample and grade products that are not officially identified with a grademark as part of a company Quality Control (QC) program. These requests are subject to USDA supervisory approval and will be considered only at plants where time and workloads allow.

QC samples are not to be recorded on official sampling forms such as the LP-75 or the LP-211 but may be documented on non-official company forms if approved by the Regional Director.

708.11b Identification

Because products not identified with the official U.S. Grademark are not under the regulatory authority of the Agricultural Marketing Act and may not have been fully sampled in accordance with online sampling or stationary lot grading procedures, it is a violation of the Agricultural Marketing Act to represent eggs graded under a QC sampling program as “Government Graded,” “Federal/State Graded” or other similar meanings.

708.11c Frequency

Management may request a wide variety of QC sampling types and frequencies depending on their needs. Samples may be taken for all quality and weight factors, or only select factors of interest. Samples may be taken on an infrequent basis, or as often as the grader’s workload reasonably allows. The sampling of non-identified products may never take precedence over any type of official grading or certification activities.

708.11d Retention

Management may request in writing for QC products to be retained according to USDA retention policies for Grade AA/A product, or alternative retention criteria. At a minimum, any products that exceed the restricted egg tolerances for U.S. Grade B as outlined in 705.5c must be placed under retention.

708.11e Volume Reporting

Samples taken for QC related work must be entered into ABI or the LP-240 as outlined in 711.3c item 10.

708.11f Discontinuation of QC Sampling

Supervisors may instruct graders to discontinue QC sampling at any time based on workloads, training requirements, or any other reason. Additionally, QC sampling must be discontinued before any requests for alternative sampling options may be considered.

708.12 Alternative Sampling Options for High Volume Plants

708.12a Quality Assurance Inspector

When a company elects to utilize a quality assurance inspector to monitor the quality of USDA grade-labeled product under the supervision of the Official Federal/ State Grader., refer to [Q-1, QUALITY ASSURANCE INSPECTOR PROGRAM \(QAI\)](#).

DAY OF THE YEAR CHART

DAY OF MONTH	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	1	32	60	91	121	152	182	213	244	274	305	335
2	2	33	61	92	122	153	183	214	245	275	306	336
3	3	34	62	93	123	154	184	215	246	276	307	337
4	4	35	63	94	124	155	185	216	247	277	308	338
5	5	36	64	95	125	156	186	217	248	278	309	339
6	6	37	65	96	126	157	187	218	249	279	310	340
7	7	38	66	97	127	158	188	219	250	280	311	341
8	8	39	67	98	128	159	189	220	251	281	312	342
9	9	40	68	99	129	160	190	221	252	282	313	343
10	10	41	69	100	130	161	191	222	253	283	314	344
11	11	42	70	101	131	162	192	223	254	284	315	345
12	12	43	71	102	132	163	193	224	255	285	316	346
13	13	44	72	103	133	164	194	225	256	286	317	347
14	14	45	73	104	134	165	195	226	257	287	318	348
15	15	46	74	105	135	166	196	227	258	288	319	349
16	16	47	75	106	136	167	197	228	259	289	320	350
17	17	48	76	107	137	168	198	229	260	290	321	351
18	18	49	77	108	138	169	199	230	261	291	322	352
19	19	50	78	109	139	170	200	231	262	292	323	353
20	20	51	79	110	140	171	201	232	263	293	324	354
21	21	52	80	111	141	172	202	233	264	294	325	355
22	22	53	81	112	142	173	203	234	265	295	326	356
23	23	54	82	113	143	174	204	235	266	296	327	357
24	24	55	83	114	144	175	205	236	267	297	328	358
25	25	56	84	115	145	176	206	237	268	298	329	359
26	26	57	85	116	146	177	207	238	269	299	330	360
27	27	58	86	117	147	178	208	239	270	300	331	361
28	28	59	87	118	148	179	209	240	271	301	332	362
29	29		88	119	149	180	210	241	272	302	333	363
30	30		89	120	150	181	211	242	273	303	334	364
31	31		90		151		212	243		304		365

LEAP YEAR -- Advance all dates after February 29th by one day.
Use this chart to determine the consecutive day of the year.

**U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
SHELL EGG ONLINE CANDLING RECORD (10% CHECKS 5% AVERAGE)**

PAGE _____ OF _____

DATE	CODE	GRADER
------	------	--------

GRADER'S DUTY HOURS _____ TO _____

PLANT	NO.	MACHINE
-------	-----	---------

U.S. GRADE & SIZE:

U.S. GRADE & SIZE:

BRAND									
EXP									
TIME									
START									
STOP									
CARTON STAMP									
EGG STAMP LEGIBILITY									
PACKER NO.									
PACKAGE SIZE (12, 18, etc)									
RETAIN									
SIZE									
SAMPLE NO.									

BRAND									
EXP									
TIME									
START									
STOP									
CARTON STAMP									
EGG STAMP LEGIBILITY									
PACKER NO.									
PACKAGE SIZE (12, 18, etc)									
RETAIN									
SIZE									
SAMPLE NO.									

AA									
A									
Bi									
Be									
B*									

AA									
A									
Bi									
Be									
B*									

10									
9									
8									
7	J	J	J	J	J	J	J	J	J
6									
5									
4									
3									
2									
1									

10									
9									
8									
7	J	J	J	J	J	J	J	J	J
6									
5									
4									
3									
2									
1									

3	M	A	R	K					
2½		E	A	C	H				
2				E	G	G			
1½					T	W	I	C	E
1									
½									

3	M	A	R	K					
2½		E	A	C	H				
2				E	G	G			
1½					T	W	I	C	E
1									
½									

2	M	A	R	K					
1⅔		E	A	C	H				
1⅓				E	G	G			
1		T	H	R	E	E			
¾				T	I	M	E	S	
½									

2	M	A	R	K					
1⅔		E	A	C	H				
1⅓				E	G	G			
1		T	H	R	E	E			
¾				T	I	M	E	S	
½									

T	W	O		S	I	Z	E	S	
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COOLER SAMPLE WORKSHEET

Plant Name:						Plant Number:					
Grader:						Week of:					
	Date Sampled	Dated Packed	Sample Number	Brand Name	Grade / Size	AA	A	B	Dirts	Checks	Loss
Original											
Regrade											
Original											
Regrade											
Original											
Regrade											
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Regrade											
Original											
Regrade											

Plant Name:						Plant Number:					
Grader:						Week of:					
	Date Sampled	Dated Packed	Sample Number	Brand Name	Grade / Size	AA	A	B	Dirts	Checks	Loss
Original											
Regrade											
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Comments:



QAD 709: SPECIAL GRADINGS

709.1 Partial Gradings

Partial gradings may be made in specific situations when:

- The [USDA, AMS grader](#) (grader) is unable to select a representative sample due to the way the cases are stacked.
- The applicant requests a smaller sample than that required by the regulations.
- The applicant selects the samples rather than the grader.
- The applicant requests the grader to stop a grading before completion of the samples because the quality is lower than required.
- When a [plant](#) requests that the grader examine sample cases of eggs selected by the [plant](#) from a lot of shell eggs received from another plant, the Form [LP-210S](#) is to include a statement as follows:

“The results shown on this certificate represent the quality of (number) cases of eggs identified as (grade and size) presented by plant management on (date). According to the applicant, these cases were selected from a lot of (total number) cases of (grade and size) shell eggs received from (plant name) on (date).”

Note: When a partial grading is performed, only the samples examined are to be stamped. The certificate will show “Total Cases” and the number of “Cases Examined” as being identical.

709.2 Institutional Gradings - Contract Acceptance

When performing institutional gradings, the grader must have a copy of the purchase order or instructions from the procuring agency prior to performing the grading. Certification will be for all requirements stated in the purchase order.

709.3 Specification Gradings

An applicant for shell egg specification certification service must submit [a copy of their commercial specification for review and approval](#). The information must be sent to the National Shell Egg Office. The following procedures apply only to shell eggs graded according to USDA approved specifications. The complete list of approved specifications with the current approval dates can be found on the [USDA: QAD Shell Egg Grading Resources website](#).

709.3a Specification Review and Approval Process

[Upon receipt of the commercial specification, the National Office will review the information for approval or advise the applicant of the reason\(s\) for disapproval. If the specification is approved, an](#)

approval letter (Exhibit I) attaching a copy of the approved specification will be returned to the applicant with a request to provide copies of the specification to each supplier and applicable grader(s). Each page of the approved specification will have an approval stamp bearing the date of approval and the signature of the approving official. Additionally, each page will be sequentially numbered such as page 1 of 5, page 2 of 5, etc. The approval letter acceptance process has taken the place of the previously used PY-33. Form PY-33 may still be applicable for older specifications that have not been recently updated.

The original copy of the specification will be retained in the National Office. A copy of the letter and specification will be distributed to the QAD Grading [Services](#) Branch. The National Office will periodically update the list of approved specifications. All approved specifications must be treated as confidential at all times. Only authorized USDA representatives are to review and have access to the specifications. [Specifications will remain in the locked file cabinet when not actively in use, and must not be left unattended.](#)

709.3b Certification of Specification Requirements

Plant management is responsible for advising graders when they are preparing to pack shell eggs in accordance with an approved specification. However, each grader must be familiar with the approved specification list and, to the extent practically possible, be aware when products with approved specifications are being packed at the duty location. When a plant packs product requiring compliance with an approved specification, the grader **must** obtain a copy of the specification from [QAD AGNIS \(USDA only link\)](#), plant management, [or their supervisor](#) and assure that all provisions of the specification are met. If plant management is unable or refuses to provide a copy of the required specification, or states that the approved specification does not apply to product packed in the plant, the grader **must** contact the applicable supervisor, request a copy of the specification, and review the requirements and responsibilities outlined in the specification. If necessary, the supervisor **will** contact plant management to clarify certification requirements and resolve the issue.

If the [plant](#) elects to continue production without resolving the issue(s), the grader **must** not interfere with the production. The supervisor will contact the authorized person whose name appears on the [PY-33 or official approval letter](#) for clarification. During the interim period, there will be no certification of specification requirements. Should the product bear a U.S. grademark, applicable grade requirements must be met or retention is required on that basis.

If a plant is attempting to legitimately pack product in compliance with an approved specification and fails, product not meeting the provisions of the specification is to be placed under USDA retention as outlined in [QAD 707 and QAD 708](#). If the product otherwise meets applicable USDA grade requirements and the plant desires to ship the product, plant management is to call the person authorized to waive specification requirements as stated on the approved specification. [If a waiver is granted, the person authorized to waive specification requirements must provide the waiver directly to the grader, either verbally or in writing.](#) The grader is to document the appropriate information on the

applicable worksheet and certificate (if issued) and release the product. If provisions of the specification are waived frequently, or over an extended period of time, the grader is to notify the supervisor who, through the Regional Director, will notify the National Office. The National Office will review the matter with the specification applicant and urge [them](#) to consider modifying the specification or terminating its approval.

As applicable, product meeting specification requirements will be identified in accordance with procedures outlined in the approved specification. When the specification requires the issuance of a grading certificate, [list the title of the approved specification and current edition date in the additional certification section of the LP-210S.](#)

Additionally, list any special certification statements as outlined in the approved specification. When appropriate, the following additional statement would be shown:

“...except for [\(requirement\(s\) waived by \(name of authorized representative\) on \(date\).](#)”

709.4 Marking Individual Eggs

The marking of individual eggs may be requested by processors as part of a specification requirement or for other marketing purposes. [For example:](#) Eggs shipped to locations other than the continental United States such as the State of Hawaii, the Commonwealth of Puerto Rico, and several other foreign countries, are required to be individually marked. [Before certifying a lot of stamped eggs, plant management must alert the grader of stamping requirements. Unstamped eggs found in lots of stamped eggs will be classified as an illegible stamp. There is no tolerance for stamped eggs in lots of unstamped eggs.](#)

709.4a Stamping Eggs

Recognizing the difficulty in clearly stamping the rounded surface of an egg, a lot average tolerance of 10-percent for individual eggs with partial, illegible, or no marks in any combination is permitted with no individual case exceeding 20-percent. [Unless prohibited by specification requirements, multiple stamp applications are acceptable, provided at least one stamp is legible.](#) These tolerances may be applied as a moving average when performing online sampling or as a lot average while performing stationary lot gradings. Stamped eggs are not classified as stains or dirty. They are to be graded without regard to marking.

An official grade cannot be assigned to a mixed lot of eggs that contains individually marked and unmarked eggs. If requested, the lot may be graded for all factors except ink stains. Lot averages may be shown on the certificate. The section “Official Grade and Size” [must](#) state “No U.S. Grade.” The following statement [must](#) also be placed in the “Remarks” section: “Lot contains marked and unmarked eggs. Eggs graded for all factors except ink stains.” Individual eggs with ink blotches or smears from dating devices are to be classified as stains or dirty, depending on the intensity and/or area of the stain.

Inks used in marking individual eggs which will be officially graded are to be approved by the National Office prior to their use. Refer to the *List of Approved Inks for Stamping Shell Eggs, “C – Compounds” (C-02) in the QAD 700 Series – Shell Eggs in QAD AGNIS and the [USDA: QAD Shell Egg Grading Resources website](#).*

709.4b Laser Etching (Marking Eggs)

The use of a laser etching system to mark information is subject to joint review by the Food and Drug Administration (food safety impact evaluation) and USDA (quality impact evaluation). Only approved laser etching systems may be used to identify shell eggs to be officially graded and identified with a USDA grademark. The amount of the shell surface available for laser etching and the information etched on the shell is subject to review by the [scheduled](#) grader and the supervisor. The information etched on the shell must not interfere with the graders ability to evaluate the quality attributes of the egg.

When an individual egg is marked, whether an applied ink or laser etched, the information must be consistent with the information on the label. For example: Any marketing claims, production code, or packer identity. If this information is not consistent throughout the lot, the eggs are not eligible to be identified with a USDA grademark.

709.5 Military or Other Special Gradings

Supplementary instructions for grading shell eggs for delivery to the military are covered [under “D – Department of Defense” \(D-02 through D-03\) in the QAD 700 Series – Shell Eggs in QAD AGNIS and the \[USDA: QAD Shell Egg Grading Resources website\]\(#\).](#)

709.6 Condition Inspection of Shell Eggs

Graders are not to conduct these types of inspections unless they receive guidance from a supervisor. For all types of condition inspections, the top portion of the certificate is filled out in the usual manner.

709.6a Certification Covering Truck Damage

The following information is required on a “condition” certificate issued to cover accidental truck damage:

1. The number of cases from which egg contents are leaking, or which show visible damage. Give full case and material description.
2. In cases showing visible damage, follow the proper layer rotation and report the percentage of leakers and dented checks for each sample case.
3. When observed by the grader, a properly qualified statement reporting any shifting of the load, and the bracing type used.

709.6b Certification Covering Frozen Egg Damage

The following information is required on a certificate issued to cover frozen egg damage:

1. The opening temperature of the truck, both at floor and top level.
2. The egg case temperature.
3. The number of frozen eggs, and if freezing has caused breakage.

709.6c Certification Covering Off-Odor Eggs or Otherwise Contaminated Eggs

Normally, shell eggs that are allegedly contaminated with odors caused by chemicals, smoke, or other potentially harmful substances come under the jurisdiction of the Food and Drug Administration (FDA). If FDA elects not to investigate the matter, the Quality Assessment Division may be requested to examine the product and determine appropriate disposition of the shell eggs. In these instances, the following action is to be taken unless otherwise directed by the supervisor:

1. Select a partial sample of shell eggs from various places in the lot and take to an odor-free area where an organoleptic examination can be made. Remove the eggs from the packaging materials and attempt to determine if only the packaging materials are affected by the odor. Smell the egg shells, candle the eggs, and break out a few eggs to determine if the odor has permeated the egg shells and into the egg meat.
2. If the eggs have been subjected to fire and smoke damage, determine if any of the packaging materials are wet and if the eggs are contaminated with smoke or soot. Additionally, graders are to assure requirements outlined in [QAD 703](#) are followed.

In all cases when completing a “Condition” Certificate, the “Remarks” section should be utilized to record any additional comments which will aid in describing the condition of the eggs and packaging material. No official grading is required unless specifically requested. A copy of all condition certificates **must** be sent to the National Office.

709.7 U.S. Grade A or AA Interior Quality for Egg Products

Since there are no grade standards for egg products, no designation of grade or quality is permitted. However, Food Safety and Inspection Service (FSIS), will allow egg product labels to bear statements of fact such as “Produced from Shell Eggs of U.S. Grade A (or AA) Interior Quality.” Therefore, an interested party may request that a lot of shell eggs, used to produce egg products, be officially certified for interior quality when certain conditions are met. Each lot of shell eggs must be officially graded by a grader and meet the following requirements:

1. The lot **must** meet applicable origin or destination requirements for interior quality and checks for U.S. Grade A or AA, as applicable.

2. Exterior grade factors, except for checks, do not apply.
3. Up to 2 percent bloody whites, large blood or meat spots, or leakers, in any combination, are permitted. No other loss or inedible eggs are permitted.
4. Dirts are permitted.

Graders may certify the quality of these shell eggs based on either online or stationary lot grading. The grade results are to be placed on Form [LP-75](#) or Form [LP-211](#), as applicable. Additionally, the grader is to prepare the Form [LP-210S](#) grading certificate showing no U.S. grade assigned under “U.S. Official Grade and Size” and the following statement under “Remarks:”

“Product covered by this certificate does (or does not) meet the criteria for U.S. Grade A (AA) interior quality shell eggs for the production of egg products identified with the quality statement.”

709.8 Use of “Produced From” Labeling

Use of the wording “Produced From” in conjunction with the U.S. grademark, is limited to products derived from U.S. Grade AA or Grade A shell eggs for which there are no U.S. grade standards (e.g., [in-shell](#) pasteurized eggs or hard-cooked eggs). The [procedures listed below](#) must be used when monitoring the official grade identification of these types of products.

709.8a Approval

Applicants interested in utilizing the “Produced From” labeling must submit a written proposal to the applicable supervisor. The proposal is to include the type(s) of product to be labeled and the applicant’s plan for controlling the use and labeling of officially identified product. After review by the supervisor, the supervisor will forward the request to the Regional Director and National Office for final review and approval. Upon approval, the supervisor is to re-confirm all the requirements with the applicant prior to any actual grade identification.

Additionally, labeling and/or packaging material bearing a pre-printed “Produced From” grademark requires approval by the National Office prior to use. Expiration dating and compliance with State regulations will be the responsibility of the applicant.

709.8b Verification Visits

To assure that only officially graded shell eggs are being used, the processing, packing, and packaging must be closely monitored. In plants with [scheduled](#) service, the supervisor or assistant supervisor will be present during the initial production period to monitor the process and verify compliance. The [USDA](#) grader will conduct all subsequent monitoring and verification activities with oversight from the supervisor. In [unscheduled](#) locations, plant management must notify the supervisor each time the “produced from” labeling will be used or, alternatively, provide the supervisor with a projected production schedule. At these locations, compliance will be based on the applicant’s established history of compliance as outlined in the following schedule:

Level 1 - The supervisor or assistant supervisor is to monitor and verify the process on the initial day of production. The supervisor or designee will conduct subsequent visits. At least one additional verification visit is to be conducted during the next 10 production days. If no discrepancies are noted, one visit will be conducted for each 30 days of production until three consecutive satisfactory visits have been completed. Once this verification period has ended without any noted program non-conformance, monitoring may proceed to **Level 2**.

Level 2 - The supervisor or designee is to conduct quarterly verification visits provided the applicant continues to meet all program requirements. If any nonconformance is noted during these visits, monitoring reverts to **Level 1**. Misuse of the labeling will result in cancellation of the approval.

Each verification visit must include a review of records, product inventory, processing procedures, packing, packaging, storage, and shipping practices to confirm that the applicant is following the protocol outlined in their approved plan.

709.8c Record Keeping

Applicants must maintain, and make available for review, all invoices or applicable Form LP-210S grading certificates covering product received, produced, and shipped. At a minimum, these records must include the name and address of original packer, amount received, quantity produced, brand names, lot numbers, quantity shipped and name and address of receivers. Records must be maintained for two (2) years.

709.8d Misuse of “Produced From” Labeling

The misuse of this labeling (i.e., placing such labels on product not “produced from officially graded”), constitutes a violation of the Agricultural Marketing Act (AMA). In addition, noncompliance with the requirements of the labeling program may also result in withdrawal of the applicant’s privilege to identify product with the “Produced From” identification.

709.9 Kosher Certification of Shell Eggs

Shell eggs intended for kosher certification must meet an established blood spot tolerance before certification can be made. Shell eggs identified and/or certified as meeting kosher requirements are required to contain no more than one blood spot, of any size, for each lot. No other types of blood loss are allowed. Graders may certify that shell eggs meet kosher certification requirements based on the results of either online sampling or stationary lot grading.

For online sampling, when the first blood spot is found, the portion of the online production represented by that sample must be held for stationary lot grading. This product may be used for other non-kosher accounts or, if the plant wants that portion of the lot to be eligible for kosher certification, the grader will take a full sample of the lot using stationary lot sampling procedures. If no additional

blood spots are found during this stationary lot grading, the lot is eligible for kosher certification. However, if another blood spot is found, the product must then be retained, reworked, regraded, and re-examined.

Since any retained product that has been reworked is considered a new lot, the lot can be certified as meeting kosher requirements provided no more than one blood spot is found during the re-examination. Alternatively, retained product may be released for non-kosher accounts provided it does not exceed the normal tolerance for blood spots. In this instance, the eggs are to be removed from packaging material bearing the kosher symbol (see [examples of kosher symbols](#) listed below).



Note: For a directory of Kosher Certifying Agencies and a comprehensive listing of Kosher symbols, please visit the Chicago Rabbinical Counsel site at:

<http://www.crcweb.org/agencies.pdf>

When the grader determines that a lot is eligible for kosher certification based on online sampling, the following statement may be included on the Form [LP-210S](#) grading certificate:

“Product represented on this certificate meets the requirements for the stated grade, size, and kosher certification for blood spots as determined by online sampling on (date the product was packed).”

Product may also be eligible for kosher certification based on stationary lot grading. In this case, sampling results must indicate that no more than one blood spot was found in the official samples examined. Product failing to meet this tolerance must be reworked and regraded.

When the grader determines the lot is eligible for kosher certification based on stationary lot grading, the following statement may be included on a Form [LP-210S](#):

“Product represented on this certificate meets kosher certification requirements for blood spots as determined by candling a representative sample of shell eggs selected from a stationary lot.”

709.10 Certification of Shell Eggs as Fit for Human Consumption

Any interested party may request that a lot of shell eggs be described as “Fit for Human Consumption,” on the certificate. When requested, the product must be officially graded by examining a representative sample, either online sampling or stationary lot, and found to contain no more restricted eggs than permitted in the standards for U.S. Consumer Grade B shell eggs.

709.11 Certification of Organic Shell Eggs

Any interested party may request certification and official identification of organic eggs for domestic and export sales at [official USDA facilities](#). This [procedure](#) provides specific [instructions](#) to the grader on the processing, certification, and identification of organic shell eggs packed in containers bearing the USDA grademark. [Instruction](#) is also provided for certification of eggs when containers do not bear the grademark.

The term “Organic” may only be used on containers of shell eggs, for domestic sales, that have been produced and handled in accordance with the requirements of the USDA, National Organic Program (NOP), [7 CFR Part 205](#).

When processed shell eggs are to be identified with applicable USDA organic standards, a final rinse of potable water is required when chlorinated substances are used as a processing agent (cleaning and sanitizing compounds). The active chlorine content of the potable water rinse, subsequent to the sanitizing cycle cannot exceed 4 [ppm](#). Plant management is responsible for monitoring the active chlorine content of the potable water rinse and maintaining records to demonstrate conformance. Eggs not processed in accordance with the NOP Standards are not eligible for identification with the NOP emblem [or the term “Organic”](#).

Shell eggs for export sales must be labeled “For Export Only” when the foreign country of destination does not recognize the NOP Standard as equivalent to that country’s regulatory requirements or the eggs are identified as organic to a standard other than the USDA National Organic Standard.

709.11a Responsibility

In official plants, before shell eggs can be labeled “organic,” plant management must provide the grader a current copy of the producer’s and/or packer’s organic certificate, issued by the accredited certifying agent. [If documentation provided exceeds 12 months from the date of issue, contact the National Shell Egg Office for guidance](#). Graders must also verify the certifying agent’s accreditation through the [NOP’s Organic Integrity Database](#). Documents provided by the certifying agent must list the approved layer flock(s) for the production of eggs eligible for organic labeling and list the shell egg grading operation approved as meeting the organic handling requirements.

At [unscheduled](#) locations, before shell eggs can be labeled “organic,” the applicant must provide the grader with the appropriate documents identifying the certifying agent for each producer and packer of shell eggs presented for grading. Additionally, the applicant must also demonstrate the origin of such eggs (invoices, bill of lading, etc.). The grader [must](#) attach supporting documents to their copy of the Form [LP-210S](#) certificate issued.

709.11b Product Labeling Requirements

In addition to the labeling requirements outlined in “L – Labeling” L - 01: *Shell Egg Label Approval located in the QAD 700 Series – Shell Eggs in QAD AGNIS and the [USDA: QAD Shell Egg Grading Resources website](#)*. The following information applies to labeling product as “organic:”

1. Labeling materials bearing the official grademark must be submitted to the National Office for approval prior to use. The term “organic” may appear on any panel of consumer packaging material and shipping containers in the format and color as specified in [7 CFR Part 205](#).
2. The full name or registered trade name of the certifying agent (name which may be expressed as an acronym if registered as a trade name or mark) must be placed on the label or packaging material near the name and address of the packer or distributor. No other printed material or information may be placed between the certifying agent’s name and the name of the packer or distributor. As an option, the certifying agent’s name, trade name, or registered acronym, the statement “Certified organic by (insert certifying agent’s name),” or similar phrase, may be used.
3. It is optional for certified operations to display the USDA organic emblem, as shown below, on their packing and packaging material. Shell egg exports identified as organic to a standard other than the National Organic Standard are not eligible for identification with the USDA organic emblem.



709.11c Verification and Control

Shell eggs from each approved organic production location must be labeled and otherwise handled to maintain their identity through processing and packaging. [Plants](#) must develop and implement a monitoring program to assure that only “organic” eggs are officially certified and appropriately identified with an approved USDA label. Graders must verify through a document review that the shell eggs identified as “organic” originate from a flock(s) listed on the producer’s organic certificate issued by the accrediting agent. Management must present documentation and processing records that correlate the identity of the product with the certified flock. This would include product markings such as a flock number(s), producer name and address, or specific production code number(s) that can be directly associated with shipping invoices to indicate compliance.

709.11d Official Certification

Upon verification of documentation, the grader may officially certify the quality, quantity, and condition of organically produced shell eggs, for domestic and export sales, based on the results of either online sampling or stationary lot grading. Additionally, organically produced eggs can be officially certified on a sample graded basis. When requested, the grader may issue a Form [LP-210S](#) certificate reflecting these results. For each certificate issued covering shell eggs produced in accordance with the USDA National Organic Standards, place the following statement in the “Remarks” section:

“Product meets the requirements for identifying shell eggs as organic in accordance with the USDA, National Organic Standards.”

709.12 United Egg Producers (UEP) Certified

To improve the welfare of egg-laying flocks, the United Egg Producers (UEP) has developed animal husbandry guidelines for egg laying flocks. Official plants recognized by the UEP as certified under this program will be eligible to use the following “United Egg Producers Certified” emblem. The emblem represents certification that a company’s production facility is participating in the UEP Animal Husbandry Program for Egg-Laying Flocks.



Labeling materials bearing the official grademark and the “United Egg Producers Certified” emblem must be submitted to the National Office for approval prior to use. The emblem may appear on any panel of the consumer packaging material and shipping containers. For previously approved labels, the original approval number will be reassigned to the new label format.

Once approved, use of the container label is contingent on the registration of a company’s production facility in UEP’s Animal Husbandry Program for Egg-Laying Flocks. Verification can be confirmed through the certificate issued by UEP to each company for registration of the identified production facility(s). This document must be provided to the grader prior to packing eggs in containers identified with the emblem [or be kept on file, annually, in file folder “2a” of the grader’s official files.](#) Continued use of the approved labeling material will be determined based on the company’s compliance with the provisions of the program.

709.13 Recognized Organizations Certifying Animal Husbandry Practices for Egg-Laying Flocks

When a company elects to use a recognized organization's animal care certification based upon verification of compliance as meeting or exceeding industry standards by an independent certifying agent, the certificate or letter issued must be issued within the past 12 months. Plant management must provide a current letter of certification from the certifying agent identifying the certified layer flock(s). Plant management must provide, upon request from a USDA representative, a copy of the organization's standards for egg-laying flocks and the emblem representing the organization ([Exhibit II](#)). A written copy of plant management's plan for maintaining the identity of the eggs from the certified source flock(s) from the time of production through storage, transport, processing and packaging must be presented to the grader.

709.14 Cage-Free or Free-Range Egg Production Verification Procedures

To assure that a source flock(s) identity is consistent with the animal care marketing claim on the label bearing a USDA grademark, the supervisor or designee will visit each egg production site to verify the animal husbandry practices for the identified layer flock and/or other related marketing claims.

[Verification must be on file before packing eggs into grade shielded cartons that bear cage-free and/or free-range marketing claims.](#) The verification [must](#) be conducted as outlined below:

- A. Upon request from a producer, verification service for cage free or free range animal husbandry practices [will](#) be provided on [an unscheduled](#) basis including associated expenses.
- B. The supervisor or designee will conduct [the initial](#) onsite visit to visually examine the animal husbandry practices employed for each identified flock at the egg production site using the following definitions:

Cage Free: [Eggs packed in USDA grademarked consumer packages labeled as cage free are laid by hens that are able to roam vertically and horizontally in indoor houses, and have access to fresh food and water. Cage-free systems vary from farm-to-farm, and include multi-tier aviaries. They must allow hens to exhibit natural behaviors and include enrichments such as scratch areas, perches and nests. Hens must have access to litter, protection from predators and be able to move in a barn in a manner that promotes bird welfare.](#)

Free Range: [Eggs packed in USDA grademarked consumer packages labeled as free range must be produced by hens that are able to roam vertically and horizontally in indoor houses, and have access to fresh food and water, and continuous access to outdoors during their laying cycle. The outdoor area may be fenced and/or covered with netting-like material. Housing systems vary from farm-to-farm, and can include multi-tier aviaries. They must allow hens to exhibit natural behaviors and include enrichments such as scratch areas,](#)

perches and nests. Hens must have access to litter, protection from predators, and be able to move in the barn in a manner that promotes bird welfare.

Note: Aviary systems of varying design are considered cage free. The systems may or may not have doors which temporarily confine the birds in the housing area to encourage laying of eggs in nest boxes. Supervisors will only verify that aviary systems are in place without regard to the presence of doors or periods of confinement.

- C. A minimum of **one** verification visit per year is required. When an egg producer has a layer flock(s) certified by independent third-party certifying agent as meeting recognized industry standards for the stated animal husbandry practices (cage free/free range), the annual letter of certification for an identified flock(s) can be substituted for **one visit every two years**. If a letter of certification is used in lieu of a USDA verification visit, the following year's verification visit must be performed by the supervisor or designee. The third-party [plant's](#) certification must clearly identify the flock and location, either a paper document or a web-based identification may be utilized. All [company biosecurity procedures and QAD 730: Quality Assessment Division Biosecurity Policy](#) must be followed when visiting egg production sites.
- D. The supervisor [or designee](#) is responsible for reviewing the applicable observations and information documented for the identified layer flock(s) during the verification visit. The Cage Free Layer House Verification Report ([Exhibits III and IV](#)) can be used to document that verification is acceptable, record the general size and identity of the layer flock(s), continuous access to an acceptable outdoor area to roam, and whether the layer house design provides perches, scratch or dust bathing areas, etc. that may be requested as additional marketing claims.
- E. If the egg producer/packer provides a copy of an approved label used to distribute the eggs from the identified cage free layer flock(s) that includes additional marketing claims, such as vegetarian diet, no animal by-products, etc., these statements may also be verified during the visit.
- F. The verification procedure will also require determination of an acceptable written plan to maintain the segregation and identity of the eggs for a certified source flock(s) from the time of production through storage, transport, processing, and packaging. If acceptable, this written plan must be provided to the [scheduled](#) grader assigned to the identified egg packing plant. The [scheduled](#) grader will file a copy of the written plan in file folder "2" of the grader's official files for reference information accessible by an assigned relief grader.
- G. Whether verified by USDA or a third-party, the Cage Free Layer House Verification Report **must** be completed and maintained in the USDA Grading Office in file folder

“2” along with the approved segregation plan, and a copy of the letter of certification (if used).

- H. When the egg-laying operation does not meet USDA, LP policy describing a cage-free and/or free-range, egg-laying operation, refer to section 709.14 B. and “L – Labeling” L-01: *Shell Egg Label Approval* in the QAD 700 Series in QAD AGNIS and the [USDA: QAD Shell Egg Grading Resources website](#), nonconforming items will be noted on the Cage Free Layer House Verification Report. The report must be discussed with plant management and filed separately from conforming reports. The nonconforming report will be retained until corrective actions are made and verified, a new report is generated for the next year, or for 1 year after the close of the fiscal year in which the document was created. Source flocks identified in nonconforming reports are not eligible to be packed into grade marked cartons with cage free and/or free range marketing claims.

709.15 Appeal Gradings

An appeal grading may be requested by any interested party who is not satisfied with the determination of the class, quality, quantity, or condition of any product as evidenced by the USDA grademark and accompanying label, or as stated on a grading certificate ([7 CFR 56.60](#)). To qualify for an appeal grading, shell eggs **must** not have been moved from the point of the original grading that is being appealed ([7 CFR 56.65\(c\)](#)).

709.15a Who **Must** Perform the Appeal Grading

1. The appeal **will** be filed with the grader’s immediate supervisor.
2. The appeal grading **will** be made by the grader’s immediate supervisor or by a licensed grader assigned by the immediate supervisor.
3. The grader who performed the original grading **will** not be assigned to perform the appeal grading.

709.15b Procedures for Appeal Grading ([7 CFR 56.65](#))

1. When the original samples are available, the sample **will** consist of the original samples plus an equal number of additional samples.
2. When the grade is sustained, the appeal certificate is not to show the percentage breakdown of qualities. The certificate will show “Original U.S. Grade Sustained.” When the grade is not sustained, the appeal certificate **will** show the percentage of qualities. The U.S. grade is not to be shown. The certificate will show, “Original U.S. Grade Not Sustained” ([7 CFR 56.66](#)).
3. The appeal certificate always supersedes the original certificate.

4. When a grading is appealed and a new certificate is issued, show under remarks:

“This is an appeal grading and this certificate supersedes Certificate Number _____, dated _____.”

A copy of all appeal certificates [with original and appeal grading worksheets](#) will be sent to the National Office. Whenever the detailed grade results of the appeal and the original grade findings are not shown on the front of the appeal certificate include this data on the back of the National Office copy.

The original and all copies of the superseded certificate **must** be recalled. [If the original and all copies of the superseded certificate cannot be recalled, contact the National Shell Egg Office for guidance.](#) All returned superseded certificates **must** be marked “Void” and filed by the grader in the same manner as “Void” certificates.

709.16 Export Certification

Instructions on the grading of shell eggs for exports are covered under “E – Exports” (E-01 through E-XX) in the QAD 700 Series – Shell Eggs in QAD AGNIS and the [USDA: QAD Shell Egg Export Instructions website](#).



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Livestock and Poultry Program
1400 Independence Avenue SW, Stop 0258
Washington, DC 20250**

October 15, 2021

ABC Egg Farm
Anywhere, USA

Dear Dr. Jenny:

Attached is a copy of the new ABC Egg Farm Grade AA and A Shell Egg Specification that was approved for implementation on October 15, 2021.

You may call me at (000) 867-5309 regarding any questions pertaining to this approval or the implementation of these specifications by our grading personnel. We value our shared commitment to quality by providing ABC Egg Farm customers with exceptional products. Please don't hesitate to contact me if I may be of further assistance.

Sincerely,

National Supervisor Digitally signed by
National Supervisor
Date: 2021.10.15
15:27:34 -05'00'

National Shell Egg Supervisor
Standards and Specifications Division
Livestock and Poultry Program

Attached: ABC Egg Farm Grade AA and A Shell Egg Specification 10/15/2021

Recognized Certification Standards for Cage-Free Layer Flocks



National Organic Program (NOP), USDA



Certified Humane – Raised & Handled

Humane Farm Animal Care Standards



American Humane Certified

American Humane Association



United Egg Producers Certified

United Egg Producers Guidelines for U.S. Cage Free Egg-Laying Flocks

Although the above information references cage free layer flock animal husbandry practices, the terminology “free range” may be used when continuous access to acceptable outdoor areas is provided.

Cage-Free Layer Flock Verification

Name of Certifying Agent: _____

Date: _____

Name of Producer:

Name of Facility:

Address of Producer:

Address of Facility:

Please check the independent third party certifying agent(s) that have industry recognized animal care standards for cage-free / free-range egg laying flocks for the listed producer/facility.

	National Organic Program (NOP), USDA		United Egg Producers Certified (UEP)
	Certified Humane – Raised & Handled		American Humane Certified

Please complete the applicable independent third party certifying agent(s) information:

House Number	Cage-Free			Free-Range			Layers Per House (Approximately)
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	
	YES		NO	YES		NO	

Does the facility have a written Standard Operating Procedure (SOP) for the segregation and identification of the Cage-Free / Free-Range eggs? YES NO

Remarks:

Cage-Free Layer Flock Verification

Name of Certifying Agent: Foghorn Leghorn

Date: 10/15/2021

Name of Producer: The Egg Farm	Name of Facility: The Egg Farm - Complex A
Address of Producer: 123 Egg Street Egg, Shell 00123	Address of Facility: 678 Egg Street Egg, Shell 00123

Please check the independent third party certifying agent(s) that have industry recognized animal care standards for cage-free / free-range egg laying flocks for the listed producer/facility.

<input checked="" type="checkbox"/>	National Organic Program (NOP), USDA		United Egg Producers Certified (UEP)
	Certified Humane – Raised & Handled		American Humane Certified

Please complete the applicable independent third party certifying agent(s) information:

House Number	Cage-Free			Free-Range			Layers Per House (Approximately)
1	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
2	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
3	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
4	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
5	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
6	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
7	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
8	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
9	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
10	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
11	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
12	YES	<input checked="" type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	10,000
	YES	<input type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	
	YES	<input type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	
	YES	<input type="checkbox"/>	NO	YES	<input type="checkbox"/>	NO	

Does the facility have a written Standard Operating Procedure (SOP) for the segregation and identification of the Cage-Free / Free-Range eggs? YES NO

Remarks:
 - Eligible For Cage-Free Marketing Claims from date of this form until 10/15/2022.



QAD 710: CERTIFICATE AND MEMORANDUM PREPARATION

710.1 Preparation and Distribution of Worksheets

710.1a Guidelines Regarding Use

The [LP-211: Poultry Products Grading Memorandum](#), Sample Selection Worksheets, and Shell Egg Online Candling Records ([LP-75](#)), are used as the official worksheets to support certificates issued. Industry may examine the above-mentioned [worksheets](#) during the graders scheduled tour of duty; however, they cannot make, nor possess copies of the worksheets.

OFFICIAL GRADING WORKSHEETS ARE NOT TO BE DISTRIBUTED TO INDUSTRY.

The exception to this rule is the [LP-74: Pre-Operative Shell Egg Plant Sanitation Report](#).

Approved company forms may be used instead of official worksheets when an official certificate is not requested, and it will be useful to the firm. Company forms are to be approved prior to their use by a supervisor who will confirm the approval in writing to the grader. They may not be signed or initialed by the grader.

710.1b Entries Required

The detail required on LP-75 or LP-211 worksheet(s) includes all information which will be placed on the certificate, except as noted below. [For information on how to complete the front of the LP-211, see 710.2b Preparation of Certificates.](#) The LP-211 memorandum may include additional comments such as loading, holding, and any other potentially useful information concerning the general character of the eggs. Worksheets are to be signed by all graders making the official grading.

When [LP-210S](#) grading certificates are prepared by the grader at the time the grading is performed, either preferably typed or in longhand, it is not necessary to complete a memorandum. The only time it is necessary to fill out the memorandum completely is when someone other than the grader will prepare the grading certificate, [or when the certificate is to be issued based on a full sized stationary lot grading.](#) When more than one grader is assigned to grade a lot of eggs, each grader is to record and initial his/her entry on the worksheets for the specific samples graded.

710.1c LP-211 Reverse Side

When applicable, the reverse of the LP-211 is to be prepared according to the following guidelines:

- **Purchase Order/ Sales Order/Item/Production Codes:** Completing these fields as necessary when documenting stationary lot gradings related to a Federal Purchase Program Specification (FPPS) for Shell Eggs.

- **Net Weight of Individual Packages / Net Weight Determination:** These fields are intended for poultry grading and not used for lots of shell eggs.
- **Remarks:** Describe the size of the lot, case counts and container sizes, location of product, disposition of product, final grade determination, relevant discussions with plant management, time, and date, [retention](#), [reason for No Grade](#), etc. When applicable, record pertinent labeling information such as:
 1. Lot numbers (USDA, storage, or company). Storage or company lot numbers are only recorded when each case is identified.
 2. Brand name as displayed on carton or case.
 3. Name and address of packer or distributor.
 4. Any other marks identifying the contents of the case.
- **Sample Predetermination Chart:** [When performing lot grading](#), samples are to be selected at random in accordance with [QAD 707.4 through 707.6](#). In this section, [record](#) the pallet number, layer number, and container position from the completed sample selection worksheet for the lot.
- **Tare Weight Determination:** If tare weights have not yet been established for the product in the lot, use this area to establish a tare weight prior to grading.
- **Load Diagram:** This diagram is necessary for check-loading related to government purchases or exports that require graders to seal the load. Each pallet is recorded by the number of cases on the pallet, in the order in which they are loaded. Fields 1 and 2 represent the front of the trailer, 21 and 22 represent the end of the trailer nearest to the doors.
- **Official Grade and Size:** Once a final determination has been made, enter one of the following in the blank space to the right of the section heading:
 - i. A U.S. Consumer grade and size, for example: U.S. Grade AA Medium
 - ii. No U.S. Grade (for mixed lots of stamped/unstamped eggs or failure to meet U.S. Grade B)
 - iii. No Grade (Refer to [QAD 706.7 Assignment of Grades](#))

OFFICIAL GRADE AND SIZE			U.S. Grade AA Medium			
DIRTIES	CHECKS	LOSS	CHARACTER OF LOSS	SMALL END UP	UNDER ___ OZ.	

- **Sample Results:**

Record the grade factors of each sample. Record underweight eggs in the “Under __ oz” column, and any missing eggs in the “Shortage” column. “Small end up” and “Case Temp” need only be completed if including those factors in the lot determination.

The total of the quality factor columns when added across must always equal 100 eggs. Shortages and underweight eggs are never included in the 100-egg quality totals. After the entire lot is graded, total each column vertically. Determine the “average percent” of each grade factor by dividing the total of each column by the number of cases sampled in the lot.

The total of the combined averages **must** be 100 percent. If the percentage totals 99.99, add 0.01 to the column representing the highest percentage or vice versa if the percentage totals 100.01.

If the lot is retained due to grade or size factors, circle the cause of the retention using **red** ink and describe in the Remarks section.

710.1d Defect [Abbreviations](#)

Describe the character of loss and certain other B* qualities by using the below listed symbols. Limit the terms used to the ones listed in the regulations and below. It is not mandatory to report the actual type of dirty eggs on official reports but use the symbols to further identify the exact reason, as necessary.

B* Eggs		Dirty Eggs		Loss Eggs	
Small Blood Spot (not more than 1/8 in.)	SS	Dirty Adhering	DA	Black Rot	BLR
				Bloody White*	BW
				Cooked Egg	CE
				Frozen Egg	FZ
Air Cell (Over 3/8 in.)	AC	Dirty Yolk/Albumen	DY	Green White	GW
				Large Blood/Meat Spot	LS
				Leaker	LK
				Mixed Rot	MR
				Moldy Egg	MLDY
Serious Yolk Defect	SYD	Dirty Fecal	DF	Sour Rot	SR
				Stuck Yolk	SY
		Dirty Stain	DS		

*Eggs with blood spots which show a slight diffusion into the albumen around the localized spot are not to be classified as bloody white.

710.1e B and B* Quality

List small (not more than one-eighth inch in diameter) meat spots in the “B” column without additional comment. In the B* column, record eggs with air cells over three-eighths inch, eggs with small blood

spots aggregating not more than one-eighth inch in diameter, and eggs with serious yolk defects. Identify these eggs using the appropriate symbol on the memorandum or worksheet, but do not include this information on the grading certificate.

710.1f Dirties and Checks

A “dirt” egg is graded only to determine whether it is a loss or check. A dirty is classified higher than a check because a dirty egg can be upgraded by cleaning, while the quality of a checked egg can only deteriorate and is susceptible to bacterial adulteration.

710.1g Loss

Leakers are to be reported as loss eggs. Within the tolerance permitted, an allowance is made at destination to permit 1.00 percent leakers, dirties, or loss (due to meat or blood spots) in any combination in Consumer Grades AA, A, and B, except that loss may not exceed 0.30 percent.

710.1h Under ___ oz

Record individual underweight eggs found in each sample, using slash marks. In consumer weight classes, the individual case tolerance is 5 percent underweight eggs and the lot average tolerance is 3.3 percent eggs in the next lower weight class.

710.1i Shortages

When “shortages” are found in any sample, report the number of eggs short on the memorandum and certificate, but do not include such shortage when computing the grade. Select and grade a minimum of 100 eggs. To determine the weight of such a case, replace the shortage with other eggs from within the lot.

710.1j Case Temperature

If, an applicant requests internal case temperatures while performing a stationary lot grading, record the temperature range of each case examined. Place this information in the “Remarks” section. Obtain temperatures by placing a thermometer between the second and the third filler flat tier. Shell egg carton container temperatures are obtained by placing the metal stem thermometer horizontally in the carton. The thermometer should remain in place until the temperature stabilizes for recording.

Leave the thermometer with the top fillers in place while grading the opposite end. Read the thermometer immediately upon removing it from the case and record the temperature in the designated column. For eggs known to be under refrigeration long enough to equalize the temperature of the lot, show the following statement under “Remarks” on certificates issued:

“Product held under ___ °F temperature. Individual egg temperatures not checked.”

When eggs have not been held long enough for temperatures to have equalized throughout the lot, each sample must be checked, and the temperature range shown on the certificate. For line sampled product, a sufficient number of case temperatures are to be recorded throughout the day so as to determine the product temperature.

710.2 LP-210S: *Shell Egg Grading Certificate*

710.2a General Information Concerning Certificates

1. Scheduled graders are to issue certificates only upon request of the applicant or their supervisor.
2. Certificates are to be used in numerical sequence.
3. Certificates **must** be typed or written legibly in ink. **Certificates covering shell eggs for export must be typed, and the grader's name must be typed on the signature line.**
4. Complete all applicable sections of the certificate. Do not use abbreviations, except as designated in this **series**. **If requested, or required by a specification**, the lot number **may** be documented as the consecutive day of the year (Julian Date) representing the date of packaging.
5. **International trade does not allow for digital signatures on LP-210S certificates therefore, all original certificates, both domestic and international, are to be signed in blue ink.**
6. **It is permissible to print only the original certificate and make subsequent copies from the original. If requested or required by a specification, additional original certificates can be issued. Original certificates are differentiated from copies by the presence of an original signature. Create as many certificates as necessary prior to signing, then sign all originals in ink prior to issuance.**
7. The **scheduled** grader's accountability record, Form **LP-185** for certificates must be maintained at the plant.
8. The supervisor will determine how the accountability record is kept for other graders.
9. When minor errors are made on a certificate prior to the release of said certificate, correct the errors **with a single strike through only**, and initial the correction in ink. Errors often challenge the validity of a certificate. Numerous errors may void the certificate.

710.2b Preparation of Certificate

Certificates will be completed according to the information requested by the applicant, and the type of certification activity. The following guidance is intended to be general in nature and may not cover all scenarios. **QAD 709** provides guidance on certification requirements for Special Gradings.

Prepare certificates from the data recorded on the LP-75 or LP-211 forms. It is preferred that only the front of the certificate be used.

1. **Certificate No.:** This is the unique serial number assigned to the certificate. When certifying eggs for export or for an official U.S. Sample Grade, this SEA number may be applied to the cases in an official stamp impression. This number will either be pre-printed on the pad of certificates or assigned by a computerized certificate generation system.
2. **Place Examined:** Enter the city and state in which the lot is being certified.
3. **Plant Number:** Enter the official plant number assigned to the facility where the lot is being certified. If the eggs are certified at a location with no official plant number, leave this field blank.
4. **Applicant:** Enter the full name, address, and zip code of the business or person that is requesting the certificate. This is typically the origin production facility.
5. **Name and Address of Shipper or Seller:** Enter the full name, address, and zip code of the business or person that is selling the lot to the buyer. This may or may not be the same as the applicant.
6. **Name and Address of Receiver or Buyer:** Enter the full name, address, and zip code of the business or person that is purchasing the lot. “To Be Sold” may not be used on export shipments.
7. **Lot No.:** Enter the sequential number of the lot, beginning with number 1. If required by a specification or at the request of the applicant, the lot may be the consecutive day of the year (Julian Date). The field adjacent to “No. Containers Per Lot” must correspond to the field adjacent to “Eggs.”
8. **No. of Containers Per Lot:** Enter the number of physical containers in the shipment. If necessary, enter “See Remarks” and describe the character of the containers in the remarks section.
9. **No. of Containers Examined:** If net weight is to be certified, or if the certificate is issued based on a full-sized stationary lot grading, enter the number of containers sampled. This number should always meet the sample size outlined in [QAD 707.3: Size of Sample](#). If the certificate is issued based on online sampling with no net weight certification, enter “Online Sampling” in this field.
10. **Net Wt.:** Complete the average net weight for the lot only if the certificate is issued based on a full-sized stationary lot grading, or if requested by the applicant. If a net weight is requested for a lot that was certified based on online sampling, additional samples must be taken for weight purposes up to a full-sized sample outlined in [QAD 707.3: Size of Sample](#).
11. **Percentages:** If the certificate is issued based on a full-sized sample as outlined in [7 CFR 56.4\(b\) Basis of grading service](#), transcribe the percentages from the LP-211. Each row

must total 100, not including the Under Wt. column. If the applicant requests percentages be shown for online production, refer to [710.3: Quality and Net Weight Certification of On-Line Sampled Shell Eggs](#).

- 12. Official U.S. Grade and Size:** Enter the official grade and size assigned to the lot.
- 13. Eggs:** State the color as white or brown and the number of cases of each, when the applicant can furnish such information. State the color as mixed when the actual number of cases for each is identified. Definitions for determining the color are as follows:
- White - When all eggs in the lot have a distinct white color.
 - Brown - When all eggs in the lot have a definite shade of brown which may vary from light brown (buff) to dark brown.
 - Mixed - A lot of eggs consisting of more than one color is to be declared as mixed colors.

A tolerance of 10 percent eggs with a cream shade in a lot, described as white or brown is permitted on an individual case basis.

- 14. Type of Packing/Type of Packaging:** Enter the type and condition of packing and packaging materials for each lot certified. Packing refers to the master containers such as cases, Reusable Plastic Cases (RPCs) or open skids. Packaging refers to the egg containers within the packing materials, such as cartons or filler flats. For definitions and guidance on packing and packaging materials, see [QAD 704: Egg Packing and Packaging Materials](#).
- 15. Case Quality Range:** Complete this field only if the percentages fields are completed above. Enter two numbers as a range, representing the lowest and highest sample quality totals within a lot. For example: 88 – 96.
- 16. Character of Loss:** Complete this field only if the percentages fields are completed above. If any number is entered in the “Loss” column, describe the character of loss using the abbreviations found in [QAD 710.1d: Defect Abbreviations](#).
- 17. Where Held and Temperature:** Describe the refrigerated location where eggs are held, and the ambient temperature. For example, Cooler at 45°F.
- 18. Cases Stamped With:** Describe the type of official identification on the cases within the lot. For example:

U.S. Grade AA
with Date

U.S. Sample Grade A
Certificate # 1234567

U.S. Graded for Export
Certificate #1234567

When certifying product that is identified with a preprinted Grade Shield on the label, which does not contain either the date or a certificate number, describe as follows:

U.S. Grade AA Shield

U.S. Grade A Shield

19. Additional Certification:

- a. If the product is certified to a commercial specification, General Export Requirements, or a specific country specification, describe the name of the specification and date of the specification approval.
- b. Purchase order, sales order, and item # are to be included for all USDA commodity purchases. Purchase Orders may also be included upon request for export or domestic certifications.
- c. If the certificate covers lots that were graded online, check the applicable box, and list the date range for the online grading. A certificate cannot cover more than 21 days of production.
- d. If a Disease-Free Statement is issued with the certificate as part of an Export shipment, check the applicable box.

20. Remarks: The remarks section may contain a wide variety of information depending on the needs of the applicant or the requirements of the specification. Some commonly requested information includes:

- a. seal numbers,
- b. purchase or sales order numbers,
- c. Conversion to 30 dozen case equivalents.

When requested, a conversion of small units to 30-dozen equivalents will be recorded in the “remarks” section. Do not round.

Actual conversions must appear on the certificate. Example: 51/15-dozen cases = 25.5/30-dozen cases. The grader may convert from the smaller cases to the 30-dozen units with the following formulas:

Number of 12-dozen units times .4
 Number of 15-dozen units times .5
 Number of 16-dozen units times .533
 Number of 18-dozen units times .6
 Number of 24-dozen units times .8
 Number of 25-dozen units times .833
 Number of 40-dozen units times 1.33

- d. egg oiling: Do not show “shell protected” on a certificate unless it is a specification requirement or is requested by the applicant or receiver. In order for a grader to certify that eggs have been shell protected, the packing plant **must** have equipment capable of applying oil to approximately the entire shell surface of the egg as observed by the grader.
- e. verification of specialty egg claims,
- f. impressions of stamps used on cases, or
- g. other information related to the characteristics of the lots certified.

Graders may not materially alter the contents of the remarks section of shipments to countries with negotiated export specifications. If the applicant requests additions or omissions to these types of certificates, contact the supervisor. The supervisor must contact the Regional Office for guidance from the National Shell Egg Office.

21. Official Grader: Print name and sign the completed certificate in ink. Export certifications must be signed in **blue** ink.

22. Date: Enter the date of certification.

An official LP-210S may be issued up to 21 days after the product was packed and graded including the date of pack on any shell eggs which have met online sampling requirements. Eggs that have exceeded this 21-day requirement are only eligible for a U.S. Sample Grade certificate based on a full stationary lot grading.

710.3 Quality and Net Weight Certification of On-Line Sampled Shell Eggs

When a **LP-210S** certificate with quality percentages **and/or** net weight is requested, a full-size representative sample (based on **QAD 707.3**) must be examined from the product to be certified. When plant management knows in advance that such certification is needed, the grader is to be advised, so that the required number of samples may be examined from the lot to be certified during processing. All grading data and net weight information are to be recorded on the **LP-75**.

710.3a Procedures When Sufficient Online Samples Are Examined During Processing

- Certification of All Product Produced During a Specific Period (with sufficient samples)

Up to 5 consecutive days’ production of the same grade and size may be combined and averaged as one lot on a certificate. Enter the following statement in the remarks section of the **LP-210S** certificate:

“The results shown on this certificate are an average of samples graded during processing on (show dates).”

- Certification of a Portion of Production (with sufficient samples)

The average quality percentages and net weight of all samples graded may be shown on the [LP-210S](#) certificate covering any portion of production from a line. In this situation, the results of all online samples from a particular line would be averaged to determine quality percentages and net weight. Enter the following statement in the remarks section of the [LP-210S](#) certificate issued to cover any portion of production from the applicable line:

“The product represented on this certificate was part of a lot of eggs graded during processing on (show date). The quality percentages and net weight shown are an average of all samples graded from the entire lot.”

710.3b Procedures When Insufficient On-line Samples Are Examined During Processing

If the grader is unable to examine sufficient samples from the line during processing, the additional samples needed (to equal the minimum number required to certify percentages) may be selected from the cooler, provided that: the product is identified with an official U.S. grade stamp, U.S. lot number stamp, or other official identification; not more than 21 days have passed since the product was packed; all the product to be certified is in the plant and available for additional samples to be taken.

The additional samples will be identified according to established random sampling procedures. The results of the grading are to be averaged with online sample results on a [LP-211](#). Alternatively, if it is anticipated that additional samples may be needed to later certify quality percentages, the grader may randomly select and set aside such additional samples from the line, during processing, as may be needed. These “potential” samples must be sealed, marked with the grader’s initials, and officially identified. The potential samples **must** be placed together in a readily accessible location in the cooler. The potential samples, if needed, will be averaged with the online samples examined during processing.

- Certification of All Product Produced During a Specific Period (with insufficient samples)

If the entire lot(s) is certified, enter the following statement in the remarks section of the [LP-210S](#) certificate:

“The results shown on this certificate are an average of samples graded during processing on (show date(s)). (Number) additional samples were graded on (show date).”

- Certification of a Portion of Production (with insufficient samples)

- i. If the entire lot is available, and a portion of the production lot is certified, enter the following statement in the remarks section of the [LP-210S](#) certificate:

“The product represented on this certificate was part of a lot of eggs graded during processing on (show date). (Number) additional samples were graded on (show date). The quality percentages and net weight shown are an average of all samples graded from the entire lot.”

- ii. If the entire production lot is not available for sampling, but the portion of the lot to be certified is available and can be positively identified with individual samples selected and graded during processing, enter the following statement in the remarks section of the [LP-210S](#) certificate.

“The results shown on this certificate are an average of samples graded during processing on (show date(s)). (Number) additional samples were graded on (show date).”

In the event that additional cooler samples show the product to be out-of-compliance, the grader may not issue a certificate listing the individual quality percentages or net weight. A certificate may be issued showing that the product met the requirements for the stated grade and size as determined by online sampling. If the results of the cooler samples reveal that the product exceeds restricted egg tolerances for U.S. Grade B, the product must be retained.

710.4 Certificate Distribution

- a. Distribute original to the applicant or designated representative. Additional copies may be furnished to the applicant when requested.
- b. [Unscheduled](#) plant graders are to file certificates and worksheets according to the supervisor’s instructions.
- c. [Scheduled](#) graders are to file certificates with worksheets attached for all certificates issued in the [scheduled](#) plant. Retain these files according to current record disposition located at [QAD 437 on QAD AGNIS \(USDA only link\)](#).

710.5 Correction of LP-210S Certificate Errors

710.5a “Void” Certificates

When numerous errors are made in preparing a certificate, write “VOID” diagonally on the original and destroy all copies. The original is to be filed at the office where the accountability record is maintained. Voided certificates **must** be indicated on the [LP-185: Consignment, Receipt, and Disposition \(Serially Numbered Forms\)](#) by writing “VOID” or “VOIDED” in the corresponding certificate number section.

710.5b Certificate Amendments

When an error is discovered after a certificate has been issued, it may be necessary to complete an amendment to correct the original certificate. [Amendments may be issued when an error has been made and all copies of the distributed certificate cannot be recovered, providing all interested parties can be supplied with copies of the amendment. If the certificate has not been issued, or can easily be retrieved, it is recommended to void the certificate with errors and issue a new one.](#)

Amendments **must be** prepared on official Livestock and Poultry Program, AMS, USDA letterhead only ([Exhibit I](#)).

Graders, other than the grader issuing the original certificate, may issue amendments covering errors in entries that are as stated by the applicant. Amendments for factors certified by USDA may be made by a second grader only if the grader can personally verify the amended information through observation of product or examination of grading records. Utilize the same distribution **that was used** for the original certificate, which was amended.

710.5c Superseded Certificates

Superseding certificates should only be used when an amendment is not acceptable. Occasionally, original certificates are distributed that require extensive modifications to correct a previously issued certificate. Under these circumstances, every effort **must** be made to retrieve the original certificate. If the original certificate cannot be retrieved, a new certificate **may** be issued to supersede the original certificate. When issuing a superseded certificate, the original certificate number and date must be referenced in the remarks section ([Exhibit II](#)). Any licensed grader may issue a superseded certificate if it can be supported by examination of official grading records. Utilize the same distribution as the original certificate.



United States
Department of
Agriculture

Livestock and Poultry Program
Quality Assessment Division
1400 Independence Avenue SW, Stop 0258
Washington, DC 20250

Date

USDA, Agricultural Marketing Service
Livestock and Poultry Program
Quality Assessment Division
1400 Independence Avenue, SW
Washington DC 20250-0258

This amendment is to be attached to Certificate No. _____, dated _____.

TO WHOM IT MAY CONCERN:

Shell Egg Grading Certificate _____, dated _____,
applicant: _____,
covering shell eggs graded at: _____,
is amended as follows:

Original Certificate:

Amended to:

(Official Grader Signature)

(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 Street Address City, State, Zip Code	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u> Commercial Distributor's Name Street Address City, State, Zip Code	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u> Receiver/Buyer Name Street Address City, State, Zip Code
--	---	---

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	390	---	---	---	---	---	---	---	---	---	---	U.S. Grade A, Extra Large
2	See Remarks	---	---	---	---	---	---	---	---	---	---	U.S. Grade A, Large

DESCRIPTION							
LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
1	White	New 30-Dozen Tops Taped	New Fiber Filler Flats	---	---	Cooler 45°F	USDA Grade A Stamp
2	Brown	New 15-Dozen Tops Taped	New Fiber Filler Flats	---	---	Cooler 45°F	USDA Grade A Stamp

ADDITIONAL CERTIFICATION	
Product represented by this certificate meets specification requirements for: Volume Food Buyer's Commercial Specification _____ Dated <u>XX-XX-XXXX</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>April 1 and 2, 2022</u> . _____ <input type="checkbox"/> Disease Free Certification Statements attached.
PURCHASE ORDER # _____	SALES ORDER # _____
ITEM # _____	

REMARKS:
 This certificate supersedes USDA certificate number SEA-1234566, dated XX-XX-XXXX.
 Lot 2: 500/15 doz cases = 250/30 doz cases.

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.		
Printed name of grader _____	<i>Grader Signature</i> _____	Date of Issued Superseded Certificate _____ DATE
OFFICIAL GRADER (Printed Name & Signature) _____		



QAD 711: Shell Egg Volume Reporting, ABI and/or Form LP-240S

711.1 Purpose

This procedure provides instructions for reporting volume of shell eggs graded or certified by Livestock and Poultry Program personnel, either in the AMS Billing and Information System (ABI) or on form LP-240S: *Shell Egg Grading Volume Report (Exhibit I)*.

711.2 Responsibility

- A. Grading personnel stationed at a scheduled plant location are responsible for preparing Form LP-240S and/or entering information into ABI by the last workday of the billing period (billing periods end on the last Saturday of the month). Acceptance service volumes will always be reported for scheduled plants. All volumes will be reported in 30-dozen cases. If no product has been graded or certified during the reporting period, a report must be entered into ABI or the LP-240S showing an accepted volume of zero cases. For consistency, use these following product descriptions for negative reports:

- i. Size: Large
- ii. Grade AA/A/B
- iii. Acceptance Service N
- iv. OG FG-OI
- v. Consumer Label Yes

In unscheduled locations, the frequency (daily, weekly, or billing period) for reporting volume information is determined by the supervisor.

- B. Acceptance service volume information will be obtained from plant management. Graders are responsible for review of the totals to ensure that the information provided is a fair reflection of the grading activities for the plant. If questions concerning the validity or appropriateness of the information exist, graders are to notify their supervisor who will review the volume reporting criteria with plant management to resolve the issue.

It is no longer necessary to collect or report Administrative Volume information.

711.3 Completion of Volume Reporting

711.3a AMS Billing & Information System (ABI)

All graders with access to USDA internal services will use ABI for Acceptance Service Volume entries. Instructions for accessing ABI can be found in the QAD AGNIS site under [QAD Training \(USDA only link\)](#).

Guidelines for Volume Reporting Entries sections 1-5 (711.3c) will be based upon the volume reporting dates and request number in ABI.

711.3b LP-240S

Graders without access to USDA internal services (ex. State cooperative partners, unscheduled locations without internet access) may continue to complete form LP-240S and distribute according to 711.3d.

711.3c Guidelines for Volume Reporting Entries (ABI & LP-240S)

- General Information Section

1. Name and Address of Work Location - Enter the complete name, address, and zip code of the plant where grading service is provided. This is the physical address of the work location and not a headquarters or billing address.
- 2(a). Scheduled Plant No. - For [scheduled](#) plants, enter the official plant number assigned to the work location.
- 2(b). Unscheduled Request No. - For [unscheduled](#) plants only, enter the [official plant number assigned to the work location or fee request number, as applicable](#).
3. Reporting Period - Check the appropriate box to identify whether the volume totals reported are a daily, weekly, or billing period summary.
4. From - Enter the starting date of the period being reported, including the year.
5. To - Enter the ending date of the period being reported, including the year.

- Acceptance Service Volume Section

All products that are graded / certified are to be reported in the acceptance service section.

6. Grade - Report the grade or classification for each volume using the following list. Consumer grades (AA, A, B) must be combined and reported as one entry.
 - AA/A/B
 - [Cooked](#)
 - Nest Run (i.e., Canada Grade C, U.S. Nest-Run)
 - [Not Graded](#)
 - Pasteurized
 - Washed Ungraded

NOTE: Report the volume of pasteurized eggs that are identified with the “Produced From” grademark or “certified as pasteurized” symbol, as fully graded-officially identified (FG-OI).

7. Acceptance Service - Report each type of acceptance service performed using the following list:

C	Commercial (Approved Specification)
X	Export Shipments
D	Department of Defense
N	None
G	Other Government Agencies
U	Commodity Purchase Program

For officially grade identified product that is not part of any acceptance service, graders **must** assign an “Acceptance Service” of “None.”

8. Export Country Code - Record the name of the country. Select only the individual countries for export reporting. Do not use the Group Codes. If the country is not listed in ABI, the supervisor must call or email the billing office to have it added.

NOTE: All exported product is considered fully graded and issued either a country specific Disease Free Statement or one that is non-specific (Other Countries). Record both types of exports as FG-DF in box 9. Canada shipments and countries that require APHIS to issue animal health certificates (Taiwan) are also considered fully graded and disease free (FG-DF).

Shipments destined for territories of the United States (Guam, Puerto Rico, U.S. Virgin Islands, American Samoa, Northern Mariana Islands (Saipan)) and military commissary sales are considered domestic products and should not be reported as exports (**even if the territory is offered as a selection choice in ABI**).

9. Graded - For each volume reported, record the applicable certification code as listed below:

FG-OI	Fully Graded/Officially Identified
FG-OIO	Fully Graded/Officially Identified/Organic
FG-OIC	Fully Graded/Officially Identified/Cage Free/Free Range (Non-Organic)
FG-NGE	Fully Graded/Officially Identified/Non-GMO/GE
FG-OIP	Fully Graded/Officially Identified/Federal Purchase Program
FG-DF	Fully Graded/Disease Free (All exports, including Canada)
FG-NI	Fully Graded/Not Identified (Non-identified)
LG-NI	Limited Graded/Not Identified (Non-identified)
LG-OI	Limited Graded/Officially Identified (Handling & Transportation factors)
NG	Not Graded
NG-PH	Not Graded/Prepared From/Hard-Cooked
NG-PP	Not Graded/Prepared From/In-Shell Pasteurized

Definitions of certification codes:

Fully Graded (FG) - This is used when product is sampled online or when a full sample is examined to make a U.S. grade determination. This includes fully grading product for quality control purposes and non-identified product that is fully graded. Enter the total number of 30-dozen cases that are fully graded (online or full-size sample).

Limited Grading (LG) - This includes the partial grading of product for quality control purposes or handling and transportation factors as outlined in ([QAD 706.9](#) and [706.10](#)). (30-dozen cases)

Example: While performing quality control work, the grader examines 3 cases from a lot of 200/30-dozen cases produced. The grader will enter a total of 200/30-dozen cases as a limited grading, [not identified](#).

Alternately, when a sample is examined online, the grader will multiply the total number of samples examined by [100](#) to determine the volume of 30-dozen cases recognized as limited graded for the day's production. (Not to exceed the total number of cases produced.).

Example: A grader receives previously graded and identified eggs on flats from another plant to be overwrapped. As the product is overwrapped, the grader checks 1/100 cases for handling and transportation factors. The amount of product represented by the samples would be recorded as a limited grading, [officially identified](#).

Officially Identified (OI) - used when product is graded and/or certified and identified with the grademark (shield) or certification stamps imprinted on cartons, labels, cases or with [the](#) following stamps:

- U.S. Grademark, AA, A
- USDA Contract Compliance
- USDA Certified Pasteurized
- USDA Produced From AA or A
- USDA Nest Run Grade

Not Identified (NI) - used when fully or limited graded product is not officially identified.

Not Graded (NG) - used when certifying product for factors other than grade (i.e., breaking stock).

10. Consumer Labeled - Enter "YES" or "NO" to identify if the product is packed in any package or packaging which is identified with the U.S. Grademark (shield) as AA, A, or B.

11. 30 Dozen Cases Accepted - Record the total number of 30-dozen cases of eggs accepted. When partial cases are encountered, round-up to the nearest whole case.
12. 30 Dozen Cases Retained - Record the total number 30-dozen cases of eggs retained regardless of the final disposition of the product. For partial cases of eggs, round-up to the nearest whole case.

711.3d Distribution

It is only necessary to complete and distribute form LP-240S if billing data is not directly entered into ABI. If form LP-240S is completed, it **will** be distributed as described below:

- A. One copy to the Business Operations Branch (BOB) by the last day of the billing period. It is preferable to scan and email the form, however, faxing is acceptable.

BOB contact information: QAD.BusinessOps@usda.gov
 1-(844) 345-3575 (fax)

- B. Original copy **maintained** at the **plant in the grader's official files** (see QAD 702) or by the **supervisor when grading is performed in remote locations**.

