



Standards and Specification Division

Product Specifications and Certification

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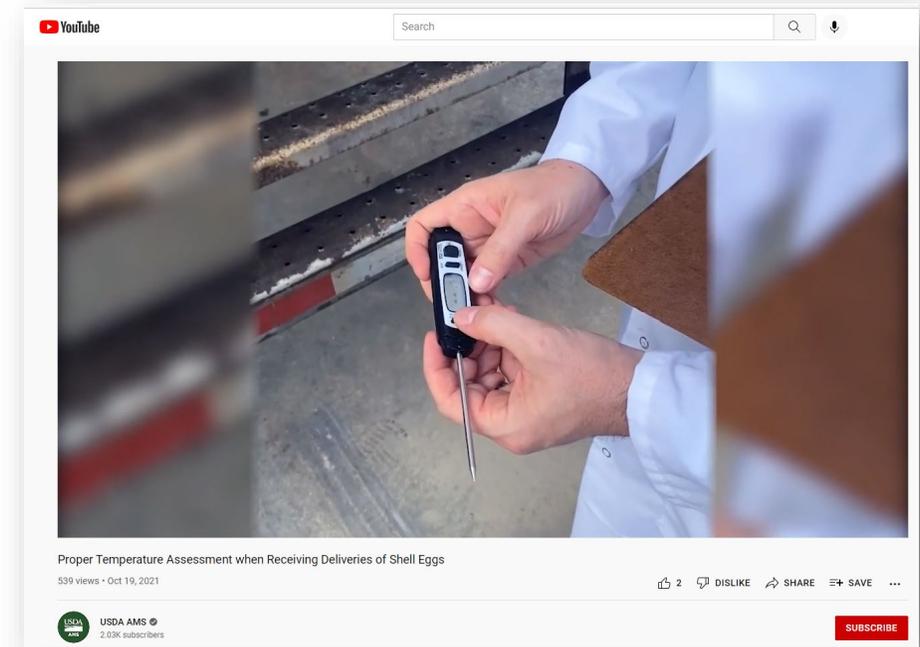
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Supervisor





Egg and Egg Product Specification Updates

- Shell Egg Ambient Temperature Guidance video
 - https://youtu.be/1wla_Rw7Nsk
- Addition of Hard Cooked Eggs
 - Purchased \$4.3M in product





Egg and Egg Product Specification Updates cont.

- Transition from FSIS to AMS oversight for Egg Products
 - FSIS will discontinue certification/oversight for commodity egg products and use of the PY200 form
 - Vendors have the option for AMS Grading or Auditing certification
 - The deadline to complete transition is May 2022
- Addition of the Supplement for Egg Products
 - Update to Whole Egg and All Purpose Egg Mix specifications





Product Certification and Options

- All items must be certified by USDA
 - Current product certification fall into four categories
 - FSIS Certification
 - AMS Voluntary Grading Service
 - AMS Auditing Service
 - AMS Options – Allows vendors to select either Grading or Auditing Services

FSIS Certification	AMS Grading Service	AMS Auditing Service	AMS Option
Whole Eggs	Shell Eggs	Egg Patty	Hard Cooked Eggs
All-Purpose Egg Mix			





Product Certification and Options cont.

- All items must be certified by USDA
 - Due to FSIS modernization, all egg product certification will transition to AMS Options
 - Shell eggs will remain under AMS Grading Service

AMS Grading Service	AMS Option
Shell Eggs	Hard Cooked Eggs
	Whole Eggs
	All-Purpose Egg Mix
	Egg Patty





USDA Grading Services

- Continuous monitoring of production, processing and product certification under AMS Grader supervision
 - Includes certification of all raw materials prior to being utilized in finished products
- Vendor requirements include“:
 - Service application
 - Plant survey and capability assessment
 - Facility resources (office space, sampling station, etc.)





USDA Audit Services

- Production and processing verification conducted through routine QAD audits according to the vendor's approved technical proposal
 - All raw material are under applicable USDA oversight and/or certification
- Vendors are required to submit a sample and technical proposal prior to bidding
 - Product Sample (estimate 1 week for review)
 - Technical Proposal (estimate up to 2 weeks for review)
 - Pre-bid capabilities audit (estimate up to 4 weeks for scheduling)
 - Production audits (conducted once awarded)





Technical Proposals

- What is a technical proposal?
 - A detailed quality manual that indicates how product requirements will be met.
 - Written in 'Plan, Do, Check, Act' or PDCA format

EXHIBIT A Technical Proposal Format

Cover Page:

Company Name
Company Address
Contact Person, including title, phone number, including emergency contact information, e-mail address (must be authorized to represent the company).

Technical Proposal for: [FPPS]

Table of Contents (all pages and attachments shall be numbered and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements for all Sections and Subsections therein:

100	ITEM DESCRIPTION
200	APPLICABLE DOCUMENTS
300	CHECKLIST OF REQUIREMENTS
400	PROCESSING
500	MICROBIAL
600	HANDLING INSTRUCTIONS
700	PACKAGING AND PACKING





Technical Proposal Example

Specification Requirement:

Domestic Origin – All products sold to the Department of Agriculture are of 100 percent domestic origin





Technical Proposal Example cont.

Plan, Do, Check, Act:

Domestic Origin

- Plan and Do – XYZ Egg Company will produce product from only domestically sourced flocks
- Check – XYZ Egg Company will maintain source flock records and verify with each shipment that all birds are produced domestically. This will be made available to USDA officials for review
- Act – If non-domestic eggs are imported to XYZ facility, the company will maintain a segregation plan to ensure that non-domestic eggs are not used in AMS destined commodity





Certification Resources

- QAD Grading and Certification
 - <https://www.ams.usda.gov/resources/qad-procedures>
- USDA/AMS, LP Program's Quality Assessment Division (QAD)
 - Email: QAD.BusinessOps@usda.gov
 - Phone: 501-312-2962

The screenshot shows the USDA Agricultural Marketing Service website. The header includes the USDA logo, the text 'United States Department of Agriculture Agricultural Marketing Service', and navigation links for 'About AMS', 'News & Announcements', 'Careers', 'For Employees', and 'Contact Us'. A search bar is located in the top right corner. Below the header is a navigation menu with categories: 'Market News', 'Rules & Regulations', 'Grades & Standards', 'Services', 'Resources', and 'Commodity Procurement'. A social media bar shows 'Stay connected:' with icons for Facebook, Twitter, YouTube, Email, Flickr, RSS, and Instagram. The main content area is titled 'Quality Assessment Division Resources' and is organized into sections: 'General Information', 'Meat and Poultry', 'Shell Eggs', and 'Management'. A blue arrow points to the 'QAD 100 - Customers' link under the 'General Information' section.

USDA
United States Department of Agriculture
Agricultural Marketing Service

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Quality Assessment Division Resources

General Information

- QAD 100 - Customers
- Meat, Poultry and Shell Egg Plants
- Plant Book Contact Information
- Job Function Directory (pdf)
- QAD - Fiscal Year 2018 Summary (pdf)

Meat and Poultry

- QAD 500 - Meat and Poultry Grading
- QAD 600 - Meat and Poultry Certification
- Beef Grading Resources
- Poultry Grading Resources
- Lamb Grading Resources

Shell Eggs

- QAD 700 - Handbook
- QAD 700 - Grading Resources
- QAD 700 - Export Instructions
- Shell Egg Export Restrictions (pdf)

Management

- QAD 812 - Control and Retention of Meat and Meat Products





Additional Resources

- [AEB and AMS New Vendor Webinar](#)
- [Proper Temperature Assessment when Receiving Deliveries of Shell Eggs](#)





Points of Contact

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Questions??

