

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
EGG PRODUCTS INSPECTION  
**DAILY REPORT OF PLANT OPERATION**

NAME OF PLANT	ADDRESS OF PLANT	PLANT NUMBER
SIGNATURE OF INSPECTOR	INSPECTOR'S BADGE NUMBER	DATE
		CODE DATE

PROCESSING OPERATIONS	INSPECTOR'S HOURS OF DUTY
BREAKING FROM: _____ A.M. TO: _____ P.M.              PASTEURIZATION FROM: _____ A.M. TO: _____ P.M.	A.M. TO: _____ P.M.

*INSTRUCTIONS: Give exact figures where applicable. Mark "Y" for "Yes" or "Satisfactory" and "N" for "No" or "Unsatisfactory".*

PRE-OPERATIONAL SANITATION/PROGRAM MONITORING	OPERATIONAL CHECKLIST
<b>TIME OF INSPECTION:</b>	<b>TIME OF INSPECTION:</b>
1. Cleanliness and sanitizing of equipment used for pasteurized liquid ( <i>pipelines, gaskets, valves, pumps, etc.</i> )	21. Organoleptic inspection and pour test.
2. Cleanliness and sanitizing of equipment prior to start up.	22. Health and cleanliness of employees ( <i>uniforms, hair nets, clean hands, etc.</i> )
3. Cleanliness of shell egg washers and conveyors.	23. Breaking or breaking machines operating in sanitary manner
4. General sanitation of other areas	24. Organoleptic examination of individual eggs.
5. Premises, receiving, and shipping areas.	25. Breaking procedure when inedible is encountered ( <i>segregate inedible, change equipment, wash hands, etc.</i> )
6. Refuse removal and disposal.	26. Segregation of leakers, dirties and loss for breaking.
7. Rest rooms and lunch rooms	27. Denaturing and labeling of inedible eggs and liquid.
8. CIP cleaning of pipelines and equipment.	28. Hydrogen peroxide test.
9. a. Are breaking and packaging room, compressor, air filters, etc., satisfactory?	29. Sanitation - packaging room and equipment.
9. b. Are air lines to product contact surfaces blown out and clean prior to use?	30. Product containers clean and sanitarily filled.
10. Edible ingredient storage	31. Container identification and labeling.
11. Insecticides, rodenticides, etc., isolated from chemical compounds.	32. Accuracy of weighing product.
12. Insecticides, rodenticides, and chemical compounds isolated from edible products.	33. Positive flow of air in processing and packaging rooms.
13. Package material storage.	34. Processing rooms free from flies and odors.
14. Freezers, clean, containers properly spaced, and air circulation adequate.	35. Equipment clean and sanitized prior to use.
15. Is the exhaust system operable in the rest-room, transfer and refuse rooms?	36. Sanitation - breaking and processing rooms and equipment.
16. Tanker truck area.	37. Shell strainers, egg filters efficient and cleaned.
17. Shell egg rooms and coolers.	38. Sanitation - transfer room, wash water and equipment
18. Fly and rodent control inside and outside plant.	39. Show ppm of sanitizing spray for shell eggs.
19. Verify Plant's Salmonella Surveillance Record	40. Show temperature of shell egg wash water.
20. Verify Product Formulation/Refractometer	41.
	42.
	43.
	44.
	45.
	46.
	47.

TEMPERATURES	Time:				Time:				Time:				Time:			
	WHOLE EGGS	YOLKS	WHITES	EGG PROD.	WHOLE EGGS	YOLKS	WHITES	EGG PROD.	WHOLE EGGS	YOLKS	WHITES	EGG PROD.	WHOLE EGGS	YOLKS	WHITES	EGG PROD.
<b>UNPASTEURIZED LIQUID</b>																
a. 2 hrs. after breaking - to be held under 8 hrs.																
b. 2 hrs. after breaking - to be held over 8 hrs.																
c. Held for shipment or processing																
a. Recorder - controller																
b. Indicating thermometer																
c. Flow-diversion valve setting																
d. Flow-rate per minute																
e. Holding time ( <i>minutes</i> )																
<b>PASTEURIZED LIQUID</b>																
a. 2 hrs. after pasteurizing - to be held under 8 hrs.																
b. 2 hrs. after pasteurizing - to be held over 8 hrs.																
c. Held for shipment																
<b>FREEZER OR LIQUID HOLDING ROOM</b>																

REMARKS: (Explain any deviations from above. Use reverse, if necessary.)

EGGS PROCESSED

30 - Doz  
Cases

TOTAL OF SHELL EGGS (liquid equivalent) AND LIQUID DENATURED

lbs.

TYPE PRODUCT PRODUCED	PRODUCTION RECORD			FINAL INSPECTION (Liquid or Frozen)				TEST WEIGHING (Finished Product)			
	NO CONTAINER	CONT MARKED WEIGHT	POUNDS	DATE DRILLED OR INSPECTED	NO CONTAINER	TEMP.	CONDITION	NO CONTAINER	GROSS	TARE	NET
Inedible											
<b>TOTAL</b>											

REMARKS

**INDICATING THERMOMETER**

ACCURACY (Quarterly)

° F

LAG (Quarterly)

SECONDS

**RECORDER - CONTROLLER**

ACCURACY (Quarterly)

° F

THERMOMETRIC LAG (Quarterly)

SECONDS

CUT-IN TEMPERATURE (Monthly)

° F

CUT-OUT TEMPERATURE (Monthly)

° F

**FLOW-DIVERSION**

RESPONSE TIME (Quarterly)

DOES VALVE SEAT PROPERLY? (Daily)

☐ YES☐ NODOES FLOW LEAK PAST FORWARD FLOW  
SEAT WHEN OPERATING IN DIVERSION?  
(Biweekly)☐ YES☐ NO

RESPONSE TO MANUAL DIVERSION: (Biweekly)