

**Egg Products Inspection with PHIS
(Excerpts from FSIS Directive 5030.1, Part V)**

Table: PHIS Tasks for Egg Products Inspection

Task Name	Frequency Routine tasks	Priority*	Description
Pre-Operational Sanitation-Egg Products	30 times per 30 operating days (daily)	2-High	Inspect direct food contact surfaces in one or more areas of the plant (e.g., conducting "hands on" inspection) before operations, to ensure that the plant adheres to the egg products regulatory requirements for sanitation on equipment and facilities.
Operational Sanitation-Egg Products	30 times per 30 operating days (daily)	2-High	Verify the plant adheres to sanitation and operational requirements of the regulations to ensure that processing activities during the production of egg products do not result in the adulteration of product.
Big 8 Formulation Verification	1 time per month	3-Med	Select one product containing a "big 8" allergen for verification using product prioritization. Use record review and observation for verification of selected product. Verify 1) all ingredients in product are present on formulation record, 2) all ingredients in product formulation are appropriately declared in ingredients statement, and 3) applied label is consistent with label approval on file. Specific questions must be answer in questionnaire.
Sanitation and Plant Facilities-Egg Products	30 times per 30 operating days (daily)	3-Med	Verify compliance with the facility and sanitation requirements (non-food contact) in one or more areas of the plant.
Unpasteurized Egg Products-Food Safety	30 times per 30 operating days (daily)	3-Med	Verify food safety requirements for raw liquid unpasteurized egg products and that the plant adheres to food safety requirements of the regulations to ensure that any eggs and egg products not fit for human food do not enter commerce.
Other Inspection Requirements (EP)	1 time per month	3-Med	Verify miscellaneous requirements for inspection such as presence and adequacy of inspection facilities (blueprints), accessibility to plant facilities, refrigeration and labeling of shell eggs for ultimate consumer, and time/temperature parameters for frozen and defrosting egg products.
Review Egg Plant Data	6 times per 30 operating days (weekly)	3-Med	Review any data that the plant generates that may support food safety decisions.
Shelf-Stable Egg Products-Food Safety	30 times per 30 operating days (daily)	4-Med	Verify food safety requirements for all heat treated-shelf stable egg products and that the plant adheres to food safety requirements of the regulations to ensure that any eggs and egg products not fit for human food do not enter commerce.

Pasteurized Not Shelf Stable Egg Products-Food Safety	30 times per 30 operating days (daily)	4-Med	Verify food safety requirements for all pasteurized-not shelf stable egg products and that the plant adheres to food safety requirements of the regulations to ensure that any eggs and egg products not fit for human food do not enter commerce.
Update Establishment Profile Egg Products	1 time per month	5-Low	Review Establishment Profile and make any needed corrections to reflect current operations. Please refer to FSIS Directives 5030.2 and 5010.1 for instructions on the PHIS plant profile.
Meeting with Plant Management (EP)	6 times per 30 operating days (weekly)	5-Low	Use this task to reserve time in your schedule for meeting with plant management. Please refer to FSIS Directives 5030.1 and 5010.1 for instructions on conducting the weekly meetings with plant management.
Montly Volume Reporting Egg Products	1 time per month	5-Low	Please complete attached questionnaire to report the plant's actual monthly production.
Economic Wholesomeness of Egg Products	11 times per 30 operating days	6-Low	Verify that egg products are produced in a safe, wholesome manner and do not become adulterated. (Examples include: Final condition examination on all product types, liquid, frozen, and dried, that have been processed, pasteurized, and packaged in final package form, inspection of domestic pasteurized/unpasteurized liquid egg products received, inspection of imported unpasteurized liquid egg products received, and reinspection of all egg product types).
General Labeling Egg Products	6 times per 30 operating days	6-Low	-Verify that egg products bear an approved label; marking products and their container' labeling; marking devices; and containers entering official plants; -Verify applicable product standards by reviewing plant records (including formulation) and labels, or observing the preparation of products and comparing the findings to the appropriate regulatory standards; -select an egg product and verify net weight regulatory requirements by reviewing plant records and conducting net weight checks.
Food Defense- Processing/Manufacturing	1 time per 30 operating days	6-Low	Follow instructions in Directive 5420.1 (a)observe production processes (e.g., raw product handling, processing, and packaging of final product) in which exposed products are being handled for indications of attempts to introduce contaminants into the product; (b)observe, in particular, operations where the establishment mixes bulk products (e.g., process monitoring by establishment personnel at balance tanks, grinding/emulsification of meat and poultry products, solution injection in preparation areas); and (c)observe whether the establishment has procedures in place to prevent deliberate contamination (e.g., camera surveillance, closed systems, or restricted access of personnel to sensitive production areas).

Food Defense- Shipping/Receiving	1 time per 30 operating days	6-Low	Follow instructions in Directive 5420.1. (a) observe loading dock areas and vehicular traffic in and out of the establishment; (b) report immediately all unattended deliveries on loading docks and unmarked vehicles parked on the premises to establishment management; (c) verify that the establishment secures, when possible, dry and cold products stored in on-site trailers and parks the trailers in a restricted access area of the facility; (d) verify that the facility security staff routinely check the trailers' physical integrity (e.g., locks, seals, and general condition); and (e) pay special attention to storage silos, combo bins of meat trim, and dry ingredients.
Food Defense-Storage Areas	1 time per 30 operating days	6-Low	Follow instructions in Directive 5420.1. (a) observe products in cold and dry storage areas for evidence of tampering; (b) pay special attention to bulk product ingredients that will undergo mixing, such as combo bins of meat trim and poultry parts used for grinding or emulsification; (c) check dry ingredients, including spices, breading materials, and those used in injection solution preparations, for indication of tampering; (d) observe the use and storage of any hazardous materials in the establishment; (e) verify whether entry into such storage areas is controlled, and that usage logs are maintained and current; (f) pay special attention to cleaning materials, particularly those used in clean-in-place systems; (g) pay special attention to areas where bulk products are mixed (e.g., storage silos); and (h) verify the control of laboratory reagents and cultures.
Food Defense-Water Systems	1 time per 30 operating days	6-Low	Follow instructions in Directive 5420.1. (a) observe the security of the establishment's water systems, especially well water, ice storage facilities, and water reuse systems; (b) pay special attention to water used to prepare injection solutions and water and ice used in emulsification (for the production of deli meats and hot dogs); and (c) to a lesser extent, check water used to prepare surfactant, antimicrobial agent sprays, and chill tank recharge. For additional instructions, please refer to Directive 5420.1.

***Priority values range from 1-High (most important) to 6-Low (least important).**

- A. FSIS Directive 13000.1, *Scheduling In-plant Inspection Tasks in the Public Health Information System (PHIS)*, contains instructions on how to schedule tasks and use the task calendar in PHIS.
- B. If IPP are unable to complete all tasks, they are to drop the least important (priority 6) ones first. IPP are to focus on accurately and thoroughly performing and completing higher priority tasks.
- C. IPP are to verify regulatory requirements in one or more areas of the plant.
- D. IPP are to use the following thought process when performing verification duties:
1. Gather all available information, including any relevant records generated by the plant;
 2. Observe plant condition;
 3. Observe product and verify all temperature, time/temperature, and flow rate measurements for applicable regulatory requirements;
 4. Assess the significance and meaning of the information gathered;
 5. Determine whether the information supports a finding of regulatory compliance; and
 6. Document findings in PHIS. Refer to Chapter IV, Section II of Directive 5030.1.
- E. To assess the significance and meaning of the information gathered, IPP are to consider information that they have gathered in the context of past findings and look for any patterns or trends in the findings. IPP are to consider the following:
1. Are conditions in the plant getting worse over time?
 2. Are the same or similar problems occurring repeatedly or consistently occurring on a seasonal basis?
 3. Is the plant responding effectively and in a timely manner to problems that do arise (9 CFR 590.504)?
- F. To determine whether the information supports a finding of regulatory noncompliance, IPP are to determine, based on all the available information, whether one of the following findings emerges from the evidence that the plant:
1. Is not maintaining sanitary conditions (9 CFR 590.504(a));
 2. Has produced or shipped adulterated product (9 CFR 590.504(b), (d), and (o)); or
 3. Is not meeting other requirements.