

# Egg Products Inspection Verification

## Objectives

After completing this section, the participant will be able to:

1. Explain when inspection is required including the primary responsibilities of the egg products inspector.
2. Define continuous inspection responsibilities in egg products plants.
3. Define inspection and reinspection as they pertain to egg products.
4. Explain the elements of inspection when performing the egg products verification activities.
5. List the verification tasks to verify regulatory requirements with 9 CFR 590.
6. Briefly discuss how to document the inspection verification results.

## References

1. FSIS Directive 5030.1, *Inspection Methodology Utilizing the Public Health Information System (PHIS) for the Verification of Regulatory Compliance in Egg Products Plants*
2. 9 CFR Part 590
3. FSIS Notice 70-20, Egg Productions Inspection Regulatory Changes

## Introduction

FSIS conducts inspection activities at egg products plants as required under the Egg Products Inspection Act (EPIA). The egg products regulations that federally inspected plants must meet to produce wholesome, not adulterated product, that is properly packaged and labeled are found in 9 CFR 590.

Inspection of egg products takes place in sanitary facilities by FSIS. Inspectors must be fully acquainted with the plant's layout, sanitation procedures, food safety operations, equipment, final products, packaging, storage, and procedures for shipping the final product to another federally inspected facility or into commerce.

Your primary activities as an egg products inspector include the following:

- Verifying the sanitary conditions of the plant premises, facilities, equipment, and processing operations
- Ensuring ingredients and additives are not adulterated, are fit for human consumption, and are stored and handled in a sanitary manner

- Examining the eggs and egg products, including the plant's records to ensure compliance with applicable regulatory requirements
- Verifying that formulas and labels are accurate
- Assuring that the firm has evidence of an approved label
- Documenting and responding to regulatory noncompliance
- Collect egg products samples to be analyzed for the pathogens of concern

## Egg Products Inspection Verification

The inspection activities that you use include the review of plant records and organoleptic inspection. **Organoleptic inspection** means visual and other sensory (smell) evaluation of facilities, as well as inspected and passed egg products using established criteria for characterizing the condition of egg products.

The inspector is to verify the plant's operations and products as often as necessary to assure that product is unadulterated, wholesome, properly labeled, and fit for human consumption. In addition to observing plant operations, the inspector is responsible for verifying the regulatory requirements of the sanitary conditions, processing activities and operations in the official egg products plant.

Here are the regulatory requirements for inspection and reinspection activities:

### **Inspection – §590.420**

An inspector is required to be on duty for the following processes during the manufacture of egg products at official plants (§ 590.5 – Terms defined.

Processing):

- breaking eggs or filtering
- receiving liquid eggs
- mixing and blending
- stabilizing, pasteurizing, cooling, freezing, or drying
- receiving or shipping non-denatured inedible egg products
- packaging/labeling (applying the mark of inspection) of egg products

The regulations that address exemptions are §590.100 and §590.600 - §590.680.

*Regulatory exemptions to the continuous inspection requirement*

1. The first exemption is in §590.100(b). Approval is subject to the Administrator and the requesting plant must meet the following conditions:

- assignment of an “Exempted Registration Number”
- the facilities, sanitation and operating procedures are the same as those required in official plants
- the eggs received or used to manufacture the egg products meet or exceed the official standards for U.S. Consumer Grade B shell eggs
- the exempted plant is “subject to” periodic inspections

2. The second exemption is for a poultry producer who processes and sells egg products from eggs of his own flock’s production. The egg products produced must be sold directly to a household consumer for the exclusive use of the household members, nonpaying guests and employees.

3. The final exemption is for processing in nonofficial plants, such as bakeries and restaurants, which produce food products that contain eggs or egg products as an ingredient. These nonofficial plants must meet one of the two following conditions:

- the egg products used are from inspected plants
- OR**
- the eggs used meet or exceed the official standards for U.S. Consumer Grade B shell eggs

**Reinspection – § 590.424**

Previously, egg products brought into an egg products plant had to be reinspected by IPP at the time they were brought into the official plant. Now, egg products brought into any official plant must be identified by the operator of the official plant at the time of receipt at the official plant. IPP are to reinspect egg products brought into an official plant in such manner and at such times as may be deemed necessary to ensure compliance with the regulations.

All egg products brought into any official plant shall be identified by the operator of the official plant at the time of receipt at the official plant and shall be subject to reinspection by inspection program personnel at the official plant in such manner and at such times as may be deemed necessary to ensure compliance with the regulations in this part. Upon reinspection, if any such product or portion of it is found to be unsound, unwholesome, adulterated, or otherwise unfit for human food, such product or portion shall be condemned and shall receive such treatment as provided in § 590.422, and shall, in the case of other products, be disposed of according to applicable law.

The purpose of reinspection is to ensure the product is wholesome and fit for human food. Eggs and egg products brought into the plant and finished products produced in the plant are subject to reinspection.

Eggs eligible for breaking and egg products subject to reinspection:

- At the time of entry to an egg products facility:
  1. For shell eggs: as per recent published policy (Notice 27-16), IPP are to verify:
    - the number of shell eggs received for breaking including the appropriate documentation as to their domestic source (e.g., amount, date shipped, name and address of shipper)
    - that the total numbers of shell eggs received correspond to the number on plant records (e.g., receipt, purchase order, bill of lading; as per 9 CFR 590.200)

When an egg products plant receive shell eggs for breaking that originate from an off-site laying house in an Animal Plant Health Inspection Service (APHIS) control/buffer zone (because of the presence of HPAI-H5N2), IPP are to verify that:

- the shell eggs are accompanied by a permit issued by the applicable State veterinary authority
  - o Acquiring the aforementioned permit is the responsibility of plant management

In addition, the IPP is to perform an organoleptic examination to verify that only eligible eggs are entering the breaking room.

2. Bulk tanker loads of pasteurized or unpasteurized liquid eggs:

Previously, bulk shipments of unpasteurized liquid egg products transported from one official plant to another had to be sealed and accompanied by an official certificate. Now, IPP are to verify that bulk shipments of unpasteurized or microbial pathogen-positive egg products produced in official plants bear a label containing the words "date of loading," followed by a suitable space in which the date of the container, tanker truck, or portable tank is loaded must be inserted. The label must be conspicuously located and printed and affixed on material that cannot be detached or effaced due to exposure to weather.

IPP are to verify that containers, portable tanks, and bulk shipments of edible egg products produced in official plants are labeled in accordance with 9 CFR 590.411 through 590.415 and bear the official identification shown in Figure 1 of 9 CFR 590.413. \*NOTE: The mark of inspection is now found in 9 CFR 590.413(a).

IPP are to verify that the carrier has removed or obliterated the label before the truck or tank is removed from the place where it is unloaded. Such shipments must bear the official identification shown in Figure 2 of 9 CFR 590.415.

When seals are not intact, the integrity of the product is considered questionable. The plant needs to investigate why the seals were broken and provide proof or assurance that the egg product is eligible for human consumption. You should inform the District Office, through your supervisor, that the plant received unsealed bulk products. The District Office will be involved in deciding if the product disposition decision is acceptable.

1. For non-bulk packaged pasteurized or unpasteurized liquid eggs:

- observe the condition of the containers
- review the container labels
- observe the condition of the transport vehicle
- assess the ambient air temperature of the transport vehicle
- review the bill of lading or certificate for production dates

If the condition of the containers, or the ambient air temperature leads to you believe that the egg products may be off condition do an organoleptic examination of a representative number of containers

- The final product inspection is the last chance for IPP to determine that the product is unadulterated, wholesome, and properly labeled before the product is eligible for shipment. The inspector will perform a final inspection on all types of egg product categories as discussed in the Plant Operation section of this training.

## **Elements of Inspection**

There are three elements of inspection:

- Inspection thought process – GAD
- Inspection Verification tasks
- Inspection methodology

FSIS Directive 5030.1 provides instruction to inspection program personnel (IPP) regarding how they are to verify that egg products plants are meeting the 9 CFR 590 regulatory requirements. We will first discuss each of the elements of inspection.

### **Inspection Thought Process – GAD**

The inspection thought process is essential when determining compliance with the 9 CFR 590 regulations while performing your verification activities in an egg products plant.

While performing your inspection verifications activities, you should use the GAD process (Gather, Assess, and Determine), which consists of three steps:

1. **Gather** Information from the plant by reviewing records, making direct observations, and asking questions. Observe plant conditions; observe product and verify temperature measurements for applicable regulatory requirements.
2. **Assess** the meaning and significance of that Information. In other words, IPP are to consider what each piece of information taken separately, or with other findings, means to ensure that products are not adulterated IPP are to consider information that they have gathered in the context of past findings and to look for any patterns or trends in the findings.
  - Consider the history. Is this an isolated or recurring event? Look for patterns and trends. Inspectors may need to gather more information by asking the plant for additional information to determine the scope of their findings.
  - Are conditions in the plant getting worse over time? Consider what the information alone or in the context of other information says about how well the food safety practices are functioning. Many egg products production processes are very complex. Before making a compliance determination, inspectors may need to seek input from their supervisor or obtain technical or policy assistance through askFSIS.
  - Is the plant responding effectively and in a timely manner to problems that do arise (9 CFR 590.504)?
3. **Determine** compliance. Did the plant fail to meet a regulatory requirement, or produce or ship adulterated products? When inspectors are uncertain, discuss the issue with their supervisor. Notice that Policy folks in headquarters cannot make acceptability/compliance determinations for field inspectors because they are not in the plant and do not have access to all the necessary information. This is an OFO responsibility.

While performing your inspection verification activities using the GAD process, you need to understand how the components of the food safety practices relate to each other and how changes or deficiencies in one practice may affect the adequacy of other practices as well.

When considering deficiencies:

- Always consider the deficiency in the context of the food safety practices.
- What does it indicate about the adequacy of the food safety practices?

To make a proper determination, you often will need to gather further information. Consider if the food safety practices are working or not working. You should ask the following questions:

- Has adulterated product been produced and shipped?
- Are there recurring issues/trends indicating the food safety practice is not working?
- Are there findings that when considered collectively indicate the food safety practice is not working?

This thought process is key to protecting public health.

## **Inspection Verification Tasks**

Before we proceed in discussing the second element of inspection, let us first define some Public Health Information System (PHIS) terminology.

PHIS and the associated policy directives use specific language, therefore, the egg products inspectors are to use the terms to better understand the system and operate within it. In most cases, these terms does not change policy or the inspection verification activities. (Refer to FSIS Directive 13,000.1, *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).

Some terms used in PHIS include:

- Tasks – IPP conduct these verification or data recording activities.
- For egg products inspection, it includes activities such as domestic inspection tasks and sampling tasks.

There are two types of tasks:

- Routine tasks – these are inspection verifications activities conducted on a routine, on-going or planned basis under normal conditions whenever the plant is in operation. A list of the routine tasks performed on a daily basis as a part of your inspection activities is included below.
- Directed tasks – these are inspection verification activities performed on an as-needed basis, i.e., are those that do not occur on a routine basis under normal circumstances.
  - Sampling tasks are considered directed tasks because they do not occur on a routine basis.

You will learn more about this when you take the PHIS Egg Products Hands-on training, if you have not taken the Inspection Methods course.

Most tasks have specific regulations associated with them; some are administrative tasks that you complete – no regulations to verify.

*Inspection Verification tasks with specific regulations associated with the task*

For those that have regulations associated with the task, the IPP performs them to verify that the plant is meeting regulatory requirements. In general, the inspection verifications tasks involve (refer to FSIS Directive 5030.1, Attachment 2):

- **Sanitation** – Using the three sanitation tasks, the inspector is going to verify that sanitary conditions in the plant are such that adulteration of product does not occur by ensuring that the sanitation regulations are met.
  - Pre-Operational Sanitation – Egg Products task: verify plant maintains sanitary conditions of food contact surfaces and equipment prior to operations (590.504(n)). Perform one daily. Assess the cleanliness of areas/equipment; what has greatest risk of transferring pathogens or contaminants to product.
  - Operational Sanitation – Egg Products task: verify plant meets all operational sanitation regulatory requirements to prevent contamination of food contact surfaces or product adulteration during production (590.504-575). Perform one per shift and additional “inspector directed” as warranted by plant conditions.
  - Sanitation and Plant Facilities – Egg Products task: verify plant meets the facilities/sanitation regulatory requirements and that the plant is operating under sanitary conditions such that product adulteration does not occur (590.500 – 575). Perform one daily and additional “inspector directed” as warranted by plant conditions.
- **Food safety** – When IPP verify the plant is meeting food safety requirements, he/she will evaluate the food safety procedures and associated activities observed in the plant. Verify that the plant is meeting the applicable food safety regulatory requirements (9 CFR 590.500 – 580) to ensure products are not adulterated.
  - Unpasteurized Egg Products – Food Safety task: This food safety-processing category applies to plants that break shell eggs and/or receive unpasteurized raw egg products. Plants in the unpasteurized egg products processing category may produce finished products such as unpasteurized liquid eggs with no ingredients added.
  - Pasteurized-Not Shelf Stable Egg Products – Food Safety task: This food safety-processing category applies to plants that further process liquid egg products by using primarily a lethality heat process step (e.g. pasteurization) to achieve food safety. The finished products (pasteurized liquid with or without ingredients) that plants produce under this food safety-processing category are



not shelf stable. FSIS requires the products to be frozen or refrigerated for food safety purposes.

- Shelf Stable Egg Products – Food Safety task: This food safety-processing category applies to plants that further process unpasteurized and/or pasteurized liquid egg products by using a heat treatment processing step to achieve food safety. The finished products (for example, dried egg products) produced under this food safety processing category are considered pasteurized, as well as shelf stable. FSIS does not require shelf stable products to be frozen or refrigerated for food safety purposes.
- **Non-food Safety Consumer Protection (NFSCP)** - verify that the plant complies with regulatory requirements designed to protect the consumer in ways other than ensuring food safety. Includes:
  - labeling requirements - (590.411)
  - observing preparation or processing procedures (590.500-580)
  - reviewing records associated with product formulation (590.411)
  - reinspection of product (590.424)
  - condition (590.504 (I) and temperature (e.g., examining lots of frozen egg products; 590.536(b) and 590.539)
  - verifying the records and loads of domestic unpasteurized liquid egg products (590.200 and 590.424)

There are two NFSCP tasks to verify compliance:

- Economic/Wholesomeness of Egg Products task: verify that egg products are produced in a safe, wholesome manner and do not become adulterated. This include:
  - final condition examination on all product types liquid, frozen and dried that have been processed, pasteurized and packaged in final form
  - pasteurized/unpasteurized liquid egg products received
  - reinspection of all egg products type
- General Labeling – Egg Products task: verify that the applicable labels, containers, and packaging materials bearing USDA identification meet the requirements in 9 CFR 590.411. This task has three parts:
  - General labeling: verify that egg products bear a label; marking products and their containers' labeling; marking device and containers entering official plants; and reinspection and preparation of egg products.
  - Labeling – Product Standards: select an appropriate product

and verify compliance by reviewing plant records (including formulation) and labels, or observing the preparation of products and comparing the findings to the appropriate regulatory standard.

- Labeling – Net Weights: select an egg product and verify net weight regulatory requirements by reviewing plant records and conducting net weight checks.
- Other Inspection Requirements – Egg Products task: IPP perform this task to 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 freezing and defrosting egg products.
- Review Egg Plant Data task: perform a weekly review of plant data that has an impact on food safety, as well as, the verification of the number and the source of shell eggs received for breaking. Follow instructions as per FSIS Directive 5,000.2.
- Big 8 Formulation Verification task: as per FSIS Directive 7230.1, *Ongoing Verification of Product Formulation and Labeling Targeting the Eight Most Common (“Big 8”) Food Allergens*, IPP is to verify that the meat/poultry establishments and egg products plants are accurately controlling and labeling the big 8 food allergens. Egg products plants are required to furnish IPP accurate information on product preparation and formulation for verification in accordance with 9 CFR 590.411, as well as records associated with production of product as per §590.200. IPP are to perform this verification task as a directed task at a monthly frequency; IPP are to answer specific questions related to this task in PHIS. IPP are to verify that:
  - all ingredients used in the production of the product are present on the product formulation record
  - all ingredients in the product formulation are declared in the ingredients statement on the product label by common or usual name in descending order of predominance and that the appropriate label is applied to the product
  - the applied label is consistent with the plant’s label approval on file

Each time IPP perform a task, he/she will choose one or more regulations to verify. Over time, the inspector will verify all the applicable regulations for each task. If time allows, the IPP will verify multiple regulations in one or more areas of the plant. The IPP will perform routine tasks at a defined frequency.

### *Administrative Tasks*

As mentioned previously, most tasks have specific regulations associated with them. On the other hand, the administrative tasks that the IPP complete on a monthly basis have no regulations to verify. The administrative tasks include:

- Monthly Volume Reporting Egg Products task: IPP are to perform this task monthly to verify the product volumes for all egg products produced applicable to the plant. This may include the quantity of the shell eggs broken, total liquid or frozen egg produced, total dried egg solids, and other egg products in the plant. This task will take the place of the monthly volume reporting for NASS that you have been sending to the Financial Processing Center. IPP will enter all the information of FSIS Form 5200-11 in PHIS under the 'Questionnaire' tab (refer to Attachment 1). The inspector will file form 5200-11 on the government files.

**Note:** Egg product inspectors (EPIs) are to complete the monthly volume-reporting task as early in the month as possible and record the previous month's volume data. For example, enter the monthly volume for April when performing the May Monthly Volume Reporting Egg Products task. For the June Monthly Volume Reporting Egg Products task, EPIs would enter the plant's monthly volume from May, and so on. When IPP enters data into the questionnaire for the Monthly Volume Reporting Egg Products task, they must do the following:

- use the format MM/DD/YYYY when entering dates
  - for products not produced by the plant, such as Shelf Stable Dried Egg Whites at an egg breaking plant, enter a 0 (do not leave blank or enter "NA")
  - do not enter numerical data expressed as fractions or decimal number (for example, enter 176,536 lbs instead of 176,535.7 lbs or 176,535 7/10 lbs)
- Meeting with Plant Management (EP) task: IPP will use this task to reserve time in their schedule for meeting with plant management. During the weekly meeting, IPP discusses any open non-compliance record (NR), developing trends of non-compliance, or other topics that arises. Follow instructions as per FSIS Directives 5030.1 and 5010.1 on how to conduct weekly meetings with plant management.
  - Update Establishment Profile Egg Products task: IPP will review the egg products plant profile information in PHIS and make any needed corrections to reflect current operations. Refer to FSIS Directive 5030.2 for the instructions concerning to the plant profile.

- Food Defense Task: IPP will perform one comprehensive Food Defense task per quarter. Refer to Directive 5420.1 on how to perform the food defense task.

## Inspection Methodology

The third element of inspection is the inspection methodology. As part of the data entry for the inspection verification tasks in PHIS, IPP will have to record what component they used to verify regulatory compliance, or record any other PHIS task, such as administrative and food defense (will be discussed later in training).

There are two components in PHIS:

1. Review and observation, and
2. Recordkeeping

Let us explain what the inspector actually does for each of these components.

The **review and observation** component has two parts:

- Review – a “hands-on” type verification activity – or something that the inspector does. For example, calculate and verify holding time and flow rate for the pasteurizer (food safety task) to determine if the plant is in compliance with the time/temperature requirements of pasteurization for the product being produced; or perform pre-operational sanitation inspection (sanitation task).
- Observation – observing the plant employee perform an activity. For example: making observations whether the plant’s continuous recording device is recording the actual time/temperature measurements as required by regulation; observing plant employees taking other measurements; or observing product or conditions within the plant.

The **recordkeeping** component is a review of the records associated with the specific task. For example, you may review the recording charts of the continuous pasteurizer-recording device (paper or electronic chart), review data recording devices, or look at the records of testing results associated with food safety as per regulatory requirements, as well as any additional relevant records generated by the plant.

## Documentation – Verification Results

IPP are to use PHIS to document the results of their verification tasks by making the appropriate entries regarding the task and their findings of regulatory

compliance or noncompliance through checking appropriate boxes, making appropriate selections from lists, or typing in text as prompted by the system. If noncompliance is found the inspector will electronically generate a Noncompliance Record (Form 5400-4) in PHIS.

When IPP document noncompliance, they are to describe why the findings led them to a determination of noncompliance. If IPP are uncertain whether the information supports a particular determination, they are to discuss the issue with their immediate supervisor.

If IPP have concerns about circumstances that may indicate systemic problems, or there is reason to believe that product may have become adulterated, IPP are to bring these issues to the attention of their supervisor immediately.

You will get more information on how to enter inspection results in PHIS when you take the PHIS Egg Products Hands-on Training.

## **Use of New Technology in Egg Products Plants**

FSIS Directive 11,000.2, *Verification Activities for the Use of New Technology in Meat and Poultry Establishments and Egg Products Plant*, provides instruction to IPP on how they are to verify that a plant is following the procedures outlined in its new technology protocol.

FSIS defines a “new technology” as new or new application of, equipment, substances, methods, processes, or procedures affecting the slaughter of livestock and poultry or the processing of meat, poultry, or egg products. The Agency reviews new technology protocols to determine whether the new technology could affect product safety; violate FSIS regulations; interfere with inspection procedures; or jeopardize the safety of IPP. If, after review, the Agency does not object to the proposed use of a new technology, then the Agency will furnish a no objection letter (NOL) for the use of the new technology. If applicable, the NOL may permit in-plant trials and waive specified provisions of the regulations.

“New technology” also includes alternative procedures in lieu of waived regulations. Under 9 CFR 590.10, the FSIS Administrator may (in specific classes of cases) waive any provisions of the regulations for limited periods to

permit experimentation. During the experimentation period the new procedures, equipment, and processing techniques may be tested to facilitate definite improvements, if such waivers of the provisions of such regulations are not in conflict with the purposes or provisions of the Egg Products Inspection Acts.

### **IPP Responsibilities**

IPP must do the following:

- review the New Technology Summaries list on Inside FSIS to inform themselves about the technologies establishments may employ in their food safety system
- when the plant informs the IPP that it plans to implement a new technology, IPP will discuss the technology with plant management at the next weekly meeting as per Directive 5030.1
- using the appropriate PHIS verification task (i.e., Operational Sanitation, Economic/Wholesomeness, or Other Inspection Requirements task), IPP are to review alternative procedures and any new technology protocol to verify that egg plants are meeting the regulatory requirements of 9 CFR 590 in accordance with FSIS Directive 5030.1

As mentioned earlier, the Agency may waive certain provisions of the regulation. IPP must review the waivers as well as the NOL for the use of alternative procedures. Alternative procedures are those that a plant will use in place of certain provisions of the regulations. Each regulation or provision of a regulation waived will require certain relevant alternative procedures.

### **Documentation and Enforcement**

When documenting the task performed, IPP are to follow the instructions above and record 9 CFR 590.10 in egg products plants when verifying whether the plant is following its alternative procedures in place of certain provisions of the regulations (regulatory waivers). If IPP identify noncompliance, the manner in which the plant has addressed the new technology within its food safety system will affect how IPP document any noncompliance found. IPP must follow the instructions in FSIS Directive 5030.1, including also citing 9 CFR 590.10, when documenting noncompliance with alternative procedures used in place of certain provisions of the regulations (regulatory waivers).

IPP must report through supervisory channels if they observe a clear trend of repetitive NRs related to alternative procedures. The FSIS Administrator may revoke waivers when repeated NRs documenting failure of an establishment to maintain its alternative procedures occur.



## Attachments

### **Attachment 1 – Questionnaire items associated with the Monthly Volume Reporting Task**

**Note:** The answers to the questions come from the FSIS Form 5200-11, *Egg Product Volume Report*, as indicated below; as well as other sources.

#### **PHIS Questionnaire:**

##### Month Ending

(Free Text) This volume data is for the month ending on date:  
(Please type date in MM/DD/YYYY format).

##### Shell Eggs Broken

(Free Text) Number of shell eggs broken - record in units of 30 dozen cases.  
BLOCK 01 from 5200-11 goes here

##### Pounds Liquid Whole

(Free Text) Record pounds of liquid produced from shell eggs broken as whole egg.  
BLOCK 02 from 5200-11 goes here

##### Pounds Liquid White

(Free Text) Record pounds of liquid produced from shell eggs broken as egg whites.  
BLOCK 04 from 5200-11 goes here

##### Pounds Liquid Yolk

(Free Text) Record pounds of liquid produced from shell eggs broken as egg yolks.  
BLOCK 03 from 5200-11 goes here

##### Pounds Liquid Inedible

(Free Text) Record pounds of liquid produced from shell eggs broken as inedible egg.  
BLOCK 05 from 5200-11 goes here

##### Pounds Unpast Whole Ship Bulk

(Free Text) Record pounds of liquid unpasteurized whole egg shipped in bulk (i.e. totes, tankers) for further processing.  
Need to determine how much of the total in Block 13 is whole egg.  
Add totals from weekly reports to get the total for whole egg.

##### Pounds Unpast White Ship Bulk

(Free Text) Record pounds of liquid unpasteurized egg whites shipped in bulk (i.e. totes, tankers) for further processing.  
Need to determine how much of the total in Block 13 is egg whites.  
Add totals from weekly reports to get the total for egg whites.



**Pounds Unpast Yolk Ship Bulk**

(Free Text) Record pounds of liquid unpasteurized egg yolks shipped in bulk (i.e. totes, tankers) for further processing.

Need to determine how much of the total in Block 13 is egg yolks.  
Add totals from weekly reports to get the total for egg yolks.

**Pounds Unpast Ined Ship Bulk**

(Free Text) Record pounds of liquid inedible egg (denatured and un-denatured) shipped in bulk (i.e. totes, tankers). Obtained from plant's shipping records.

**Pounds Unpast Whole Receive Bulk**

(Free Text) Record pounds of liquid unpasteurized whole egg received in bulk (i.e. totes, tankers) for further processing.

BLOCK 06 from 5200-11 goes here

**Pounds Unpast White Receive Bulk**

(Free Text) Record pounds of liquid unpasteurized egg whites received in bulk (i.e. totes, tankers) for further processing.

BLOCK 08 from 5200-11 goes here

**Pounds Unpast Yolk Receive Bulk**

(Free Text) Record pounds of liquid unpasteurized egg yolks received in bulk (i.e. totes, tankers) for further processing.

BLOCK 07 from 5200-11 goes here

**Pounds All Past Liquid**

(Free Text) Record pounds of all pasteurized liquid egg products produced for distribution in commerce. BLOCK 14 from 5200-11 goes here

**Pounds All Past Frozen**

(Free Text) Record pounds of all pasteurized frozen egg products produced for distribution in commerce. BLOCK 15 from 5200-11 goes here

**Pounds All Dried**

(Free Text) Record pounds of all dried egg products produced for distribution in commerce. BLOCK 16 from 5200-11 goes here

**Pounds Non-Egg Ingrid**

(Free Text) Record pounds of all non-egg ingredients added to pasteurized egg products produced for distribution in commerce.

BLOCK 11 from 5200-11 goes here

**Pounds Inedible Receive Bulk**

(Free Text) Record pounds of liquid inedible egg (denatured and un-denatured) received in bulk (i.e. totes, tankers).

BLOCK 09 from 5200-11 goes here