Sample Letter 1
Proposed Construction of Liquid Egg Drying Facility

[**Insert date**]

Mr. Edward Eggmanship
Plant Manager
New Way Farm
2222 U.S. Highway Route 66
Anytown, USA & Zip code

Dear Mr. Eggmanship:

We have reviewed the blueprints, drawings and supplemental information submitted to the District Office reflecting the proposed construction of a liquid egg drying complex near Anytown, USA. Submitted drawings show facilities and equipment installations that will hold and process liquid whole eggs and liquid egg yolks delivered to this facility via tankers. The liquid egg product will be pasteurized and converted to dried egg products in this facility. Based on the supplemental information that you submitted, the process piping and equipment, the clean-in-place systems, the pasteurization system and the spray drying system meet all applicable 3-A Sanitary Standards and 3-A Accepted Practices. The drying system designed by Spray Dry Industries, located in Midtown, USA includes components that produce agglomerated egg powders.

The facilities, equipment and proposed installations appear to be in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590). Therefore, we are approving the blueprints and drawings applicable to official plant # (**insert plant #**).

Plot Plan

Floor Plan – Drier Complex – 1st Level

Floor Plan – Drier Complex – 2nd Level

Floor Plan – Drier Complex – 3rd Level

Air and Ventilation Systems Schematic

Process Piping Schematic – Product Flow and Clean-in-place Systems

Equipment Placement Schematic

Drier System

Drier Packaging Room

Drier System Components

Liquid Storage Components

Our approval of these blueprints is conditional, pending a final survey by our Field Operations staff to determine that all the facilities, equipment and installations are in accordance with the regulations.

Failure to comply with the above provisions may result in termination of approval of the referenced equipment and/or facilities.

Upon completion of the final survey a member of the Field Operations staff will advise you of conformance with the regulations.

Sincerely,

District Manager

Sample Letter 2
Modification to Existing Egg Products Processing Facility

[**Insert Date**]

Mr. William Eggmanship
Plant Manager
Old Way Egg Company
22 U.S. Highway Route 66
Anytown, USA & Zip code

Dear Mr. Eggmanship:

We have reviewed drawings and supplemental information submitted to the District Office reflecting structural modifications and equipment additions at your egg products processing facility in Anytown, USA.

The scope of the project involves replacement of two existing breaking systems with one new (**insert name of breaking machine**) breaking system. In addition an existing chill press is replaced with a new AGC press system to increase cooling capacity.

The equipment installations appear to be in compliance with the Regulations Governing the Inspection of Eggs and Egg Products according to 9 CFR 590. Therefore we are approving the drawing applicable to official plant # (**insert plant #**) and have identified it with the following number:

Floor Plan – Processing Room Details

Our approval of the drawing and specifications is conditional, pending a final survey by our Field Operations staff to determine that the facility, equipment and installations are in accordance with the regulations and the following provisions:

1. The (**insert name of breaking machine**), breaking system is the type of egg breaking machinery that does not present the shell with the contents of the egg for organoleptic inspection by the machine operator. The quality of eggs presented for breaking on a breaking machine of this type is limited and must be monitored by the processor. The use of such machinery in an official egg products plant is subject to the following provisions:

    a. Only shell eggs from identified sources, which **have been candled for segregation purposes** and subsequently determined to be essentially free of ineligible eggs, shall be presented for breaking on this machine. When eggs **have not been candled prior to arrival at the breaking plant,** management is responsible for providing an invoice or document describing each lot of shell eggs (nest run, washed un-graded eggs, etc.), the producer's name and address, and date of production. Each lot (cases, racks, etc.) must be

identified in a manner that will allow the FSIS egg products inspector to confirm the date of production and source of the eggs. For eggs, which have not been candled, including those from on-site barns, **plant management must select a representative number of samples from the applicable producer or flock number and candle 100 eggs from each sample. The type of loss shall be recorded to demonstrate prior to breaking that the quality of the lot meets the description stated on the invoice.** The source of the eggs need only be checked occasionally after establishing a history of quality provided the eggs from the producer remain essentially free of loss. The FSIS egg products inspector will verify the adequacy of the frequency of sampling each source of eggs by considering the type of loss encountered.

b. For eggs graded (candled) at the egg breaking plant location, at a minimum, a 100-egg sample following candling, will be hand candled **hourly** from an egg grading machine by designated company quality assurance (QA) personnel and the results (identifying the loss eggs) documented on an acceptable form. The time of grading must be recorded on this form. Each company QA personnel must demonstrate the ability to hand candle and identify loss type eggs to the FSIS egg products inspector.

c. When a lot of eggs received (cases, pallets, racks, etc.) from an identified source is being broken, the QA personnel will select 100-egg samples subsequent to the scanning area and before the breaking room window at the minimum **frequency of hourly**. If loss eggs are encountered during the breaking of a lot of eggs, the FSIS egg products inspector may specify additional samples or diversion of the lot for additional segregation prior to breaking. Alternatively, a diverted lot may be broken on a machine that presents the shell with the contents of the egg at an operating speed that allows organoleptic inspection of individual eggs.

d. When an inedible egg is encountered by the operator of the breaking machine, the contents of the egg in all cups behind it approaching the inspection area back to the cracking area must be diverted to inedible. The inspected contents of separating cups located forward (previously inspected by the machine operator) of the affected cup assembly carriage bar may be recovered as edible product. The entire machine must be washed and sanitized.

e. When shell eggs with adhering foreign material are observed on the breaking machine (inside the breaking room) action must be taken as prescribed in Section 5, Item IV.A.2. of the Egg Products Inspectors Handbook.

f. Machine operators shall be elevated from the floor, when necessary, to provide an optimum field of vision and safe access to the carriage assembly in the inspection area. If determined necessary, acceptable sleeve covers

must be provided to prevent potential contact of exposed product to the operator's outer clothing.

g. When separating, an examination tray downstream from the breaking machine operator must be provided for the inspection of egg whites. When required to assure removal of visible incidental yolk in the product, plant management must position personnel at this location to continuously examine the egg whites, removing the yolk to maintain compliance with the Standard of Identity as defined in the Federal Food, Drug, and Cosmetic Act.

h. A written detailed quality assurance program, including the name(s) of designated, qualified company QA personnel and machine operators, will be provided to the USDA Food Inspector upon request.

i. Your firm's continuing compliance with an acceptable written Quality Assurance Program for monitoring the quality of shell eggs presented for breaking is subject to review by the FSIS egg products inspectors assigned to your plant. Inspectors will monitor daily quality assurance reports, selection and identification of samples of shell eggs, and the candling procedures implemented by your firm's quality assurance personnel.

2. Wastewater from the wash water reservoir of the shell egg washers and the cup washer on the breaking machine is piped directly to a drain.

3. An acceptable safety ladder(s) and/or platform(s) is provided for the cleaning and inspection of each loading, washing and breaking system.

4. Vapors in the transfer area from shell egg washing equipment are properly controlled to prevent condensation.

5. Compressed air used in direct product contact and product contact surfaces meets standards set forth in 3-A Accepted Practices and originates from an outside air source.

6. Processing room air systems provide positive flow of outside sourced filtered air of suitable working temperature to rooms with exposed product. All air systems provide air suitable to accommodate organoleptic examinations and must not impart odors in egg products produced in this facility.

7. Operational parameters for CIP systems shall be accessible for USDA review.

8. The sanitation of the inedible and shell refuse areas are maintained in an acceptable condition.

9. Proper exhaust systems are provided for shell refuse / inedible rooms, Clean-in-Place systems, refuse rooms and tanker bay.

10. All necessary certifications have been obtained for the egg breaking systems as set forth in E-3-A Sanitary Standards for Egg Breaking and Separating Machines (E-600) and for Shell Egg Washer (E-1500).

Failure to comply with the above provisions may result in termination of approval of the referenced equipment and/or the facilities.

Upon completion of the final survey, a member of the Field Operations will advise you of conformance with the regulations.

Sincerely,

District Manager

Sample Letter 3
For New Egg Products Processing Facility

[**Insert date**]

Mr. Edward Eggmanship
Plant Manager
New Way Farm
2222 U.S. Highway Route 66
Anytown, USA & Zip code

Dear Mr. Eggmanship:

We have reviewed drawings and supplemental information submitted to the District Office reflecting new construction of your firm's egg products processing facility near Anytown, USA. The drawings show the installation of an in (**insert name of breaking machine**) breaking system coupled with a (**insert name of shell egg washing equipment**) shell egg washing system. The drawings include facilities to store and transport bulk unpasteurized liquid egg products.

The construction and equipment installations appear to be in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590). We are declaring no-objection related to these drawings and specifications applicable to official plant # (insert plant #).

Site Plan
Floor Plan – Overall Facility
Floor Plan - Processing Area Detail
Plumbing Plan and Floor Detail
Process Piping and C-I-P Systems Schematic

The acceptance of the drawings and specifications is conditional, pending a final survey by Field Operations to determine that the facility, equipment and installations are in accordance with the regulations and the following provisions:

1. The (**insert name of breaking machine**), breaking system is the type of egg breaking machinery that does not present the shell with the contents of the egg for organoleptic inspection by the machine operator. The quality of eggs presented for breaking on a breaking machine of this type is limited and must be monitored by the processor. The use of such machinery in an official egg products plant is subject to the following provisions:

    a. Only shell eggs from identified sources, which **have been candled for segregation purposes** and subsequently determined to be essentially free of ineligible eggs, shall be

presented for breaking on this machine. When eggs **have not been candled prior to arrival at the breaking plant,** management is responsible for providing an invoice or document describing each lot of shell eggs (nest run, washed un-graded eggs, etc.), the producer's name and address, and date of production. Each lot (cases, racks, etc.) must be identified in a manner that will allow the FSIS egg products inspector to confirm the date of production and source of the eggs. For eggs, which have not been candled, including those from on-site barns, **plant management must select a representative number of samples from the applicable producer or flock number and candle 100 eggs from each sample. The type of loss shall be recorded to demonstrate prior to breaking that the quality of the lot meets the description stated on the invoice.** The source of the eggs need only be checked occasionally after establishing a history of quality provided the eggs from the producer remain essentially free of loss. The FSIS egg products inspector will verify the adequacy of the frequency of sampling each source of eggs by considering the type of loss encountered.

b. For eggs graded (candled) at the egg breaking plant location, at a minimum, a 100-egg sample following candling, will be hand candled **hourly** from an egg grading machine by designated company quality assurance (QA) personnel and the results (identifying the loss eggs) documented on an acceptable form. The time of grading must be recorded on this form. Each company QA personnel must demonstrate the ability to hand candle and identify loss type eggs to the FSIS egg products inspector.

c. When a lot of eggs received (cases, pallets, racks, etc.) from an identified source is being broken, the QA personnel will select 100-egg samples subsequent to the scanning area and before the breaking room window at the minimum **frequency of hourly**. If loss eggs are encountered during the breaking of a lot of eggs, the FSIS egg products inspector may specify additional samples or diversion of the lot for additional segregation prior to breaking. Alternatively, a diverted lot may be broken on a machine that presents the shell with the contents of the egg at an operating speed that allows organoleptic inspection of individual eggs.

d. When an inedible egg is encountered by the operator of the breaking machine, the contents of the egg in all cups behind it approaching the inspection area back to the cracking area must be diverted to inedible. The inspected contents of separating cups located forward (previously inspected by the machine operator) of the affected cup assembly carriage bar may be

recovered as edible product. The entire machine must be washed and sanitized.

e. When shell eggs with adhering foreign material are observed on the breaking machine (inside the breaking room) action must be taken as prescribed in Section 5, Item IV.A.2. of the Egg Products Inspectors Handbook.

f. Machine operators shall be elevated from the floor, when necessary, to provide an optimum field of vision and safe access to the carriage assembly in the inspection area. If determined necessary, acceptable sleeve covers must be provided to prevent potential contact of exposed product to the operator's outer clothing.

g. When separating, an examination tray downstream from the breaking machine operator must be provided for the inspection of egg whites. When required to assure removal of visible incidental yolk in the product, plant management must position personnel at this location to continuously examine the egg whites, removing the yolk to maintain compliance with the Standard of Identity as defined in the Federal Food, Drug, and Cosmetic Act.

h. A written detailed quality assurance program, including the name(s) of designated, qualified company QA personnel and machine operators, will be provided to the USDA Food Inspector upon request.

i. Your firm's continuing compliance with an acceptable written Quality Assurance Program for monitoring the quality of shell eggs presented for breaking is subject to review by the FSIS egg products inspectors assigned to your plant. Inspectors will monitor daily quality assurance reports, selection and identification of samples of shell eggs, and the candling procedures implemented by your firm's quality assurance personnel.

2. Wastewater from the wash water reservoir of the shell egg washers and the cup washer on the breaking machine is piped directly to a drain.

3. An acceptable safety ladder(s) and/or platform(s) is provided for the cleaning and inspection of each loading, washing and breaking system.

4. Vapors in the transfer area from shell egg washing equipment are properly controlled to prevent condensation.

5. Compressed air used in direct product contact and product contact surfaces meets standards set forth in 3-A Accepted Practices and originates from an outside air source.

6. Processing room air systems provide positive flow of outside sourced filtered air of suitable working temperature to rooms with exposed product. All air systems provide air suitable to accommodate organoleptic examinations and must not impart odors in egg products produced in this facility.

7. Operational parameters for CIP systems shall be accessible for USDA review.

8. The sanitation of the inedible and shell refuse areas are maintained in an acceptable condition.

9. Proper exhaust systems are provided for shell refuse/inedible rooms, Clean-in-Place systems, refuse rooms and tanker bay.

10. All necessary certifications have been obtained for the egg breaking systems as set forth in E-3-A Sanitary Standards for Egg Breaking and Separating Machines (E-600) and for Shell Egg Washer (E-1500).

Failure to comply with the above provisions may result in termination of the acceptance of the referenced equipment and/or the facilities.

Upon completion of the final survey, a member of Field Operations will advise you of conformance with the regulations.

Sincerely,

District Manager