FOOD STANDARDS Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

**31 March 2025**
**335-25**

## Supporting document 7

Guidance Plan for compliance with Standard 4.2.5 – Proposal P1060

Egg food safety and primary production requirements

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# Executive summary

Implementation of the Australia New Zealand Food Standards Code (the Code) is the responsibility of the states and territories. An Egg Implementation Working Group (EIWG) has been established by the Implementation Sub-Committee for Food Regulation (ISFR) to ensure consistent implementation of amendments to the Code nationally.

EIWG members include government officers from individual states and territories responsible for food safety in the egg production and processing sector. A draft guidance plan and draft food safety management statement templates for the proposed amendments to the Primary Production and Processing Standard for Eggs have been developed.

The guidance plan and draft templates consider the entire standard, not just the amendments as jurisdictions will monitor industry compliance to all Food Standards Code obligations.

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# 1 Introduction

FSANZ has prepared amendments to the Primary Production and Processing Standard for Eggs and Egg Product through Proposal P1060. These amendments are to Standard 4.2.5 Primary Production and Processing Standard for Eggs and Egg Product in the Australia New Zealand Food Standards Code.

Implementation of the proposed standards is the responsibility of the states and territories. An Egg Implementation Working Group (EIWG) has been established by the Implementation Sub-Committee For Food Regulation (ISFR) to ensure consistent implementation of amendments to the Australia New Zealand Food Standards Code (the Code) nationally.

The Implementation Sub-Committee for Food Regulation (ISFR) is a subcommittee established by the Food Regulation Standing Committee (FRSC). ISFR's role is to promote and facilitate consistent national approaches to implementation of food standards developed by FSANZ, but not to the administrative frameworks used by jurisdictions to implement food standards. This includes licensing systems, fees and charges required by jurisdictions to cost recover regulatory compliance functions.

EIWG members include government officers from individual states and territories responsible for food safety in the egg production and processing sector. A draft guidance plan and draft food safety management statement templates for the proposed amendments to the Primary Production and Processing Standard for Eggs have been developed.

The guidance plan and draft templates consider the entire standard, not just the amendments as jurisdictions will monitor industry compliance to all Food Standards Code obligations.

Industry engagement on the guidance plan has occurred through the FSANZ Standards Development Advisory Group (SDAG). While FSANZ's standards are outcomes based, the guidance plans outline the requirements and expectations of regulators of what egg primary producers and processors must do to achieve compliance with the proposed amended Primary Production and Processing Standards for eggs. These documents articulate how these amendments, if approved, will be implemented by industry and monitored by the state and territory governments i.e. what the proposed regulation will mean for egg primary producers and processors.

The EIWG has met on multiple occasions during assessment of Proposal P1060 to date and will continue to do so after feedback is received from stakeholders. The draft guidance plan and the guideline food safety management statement templates are provided below for information and comment.

The suggested order of reading is to review the guidance plan, then review how the guidance plan (and embedded reference materials in the guidance plan) assist in developing a food safety management statement. There is no obligation on businesses to adopt the food safety management statement templates if an existing food safety management arrangement (e.g. food safety program) exists, such a business may incorporate amendments to the egg standard through their existing arrangements. The key audience for the food safety management templates are businesses that do not have an existing food safety management system.

# Annex 1: Guidance plan

**Guidance tool for the Eggs and Egg Product Primary Production and Processing Standard (March 2025).**

## Explanatory notes

This document supports the Primary Production and Processing Standard for Eggs and Egg Products (Standard 4.2.5). It is prepared to give practical advice to industry on a range of matters considered to meet the outcomes-based requirements of Standard 4.2.5, which is mandatory in all Australian states and territories. This guidance tool is not a legal document.

Information provided in this guidance tool should be read as advisory. It is intended to give examples and advice on measures in the egg supply chain to meet Standard 4.2.5 (i.e. aid in preparing food safety management statements required by the Standard). This version of the guidance tool (March 2025) is developed on Option 2 as provided in the FSANZ call for submissions document for Proposal P 1060. Option 2 does not require mandatory refrigeration of eggs as a baseline requirement of Standard 4.2.5.

Businesses are advised to consult their state-based regulator to determine if additional, local regulation applies to their activities. For example the Biosecurity SE control order 2020 (as amended on 23 June 2022) operates in NSW until 30.6.2025. NSW egg businesses are required to comply with control order measures (i.e. SE testing is mandatory in NSW for egg production premises for this period).

This guidance tool does not extend to retail activities. These are captured by Chapter 3 food safety standards.

Information provided within this tool should be considered within the context of existing regulatory compliance processes, i.e. new and additional auditing will not be instigated by regulators to verify industry compliance, regulators will use existing compliance operations.

**The following activity groups have been identified as included by Standard 4.2.5 and are covered by Compliance Plans A and B attached. The activity groups are:**

1. Egg producer: produces eggs only, may transport, supplies direct to a processor for grading and may sell acceptable (i.e. graded, stamped) eggs off farm once received back from processor. May not sell or supply ungraded, unstamped egg to another party who is not a licensed processor.

2. Egg producer: produces & grades own eggs, may transport & store, may sell acceptable eggs off farm, may supply unpasteurised egg pulp to processor for pasteurising.

3. Egg processor: produces and grades their own eggs, as well as receives eggs from other producers for grading. May also transport and store. May also supply egg pulp to another processor for pasteurisation.

4. Egg processor: does not produce eggs, grades eggs, may transport and store eggs, may supply unpasteurised egg pulp to another processor for pasteurisation.

5. Egg processor: Pasteurises egg product only.

Two plans have been developed to promote consistent implementation of the standard for these various activities. The plans, which are in draft form and may be subject to change arising from standards development and/or consistent implementation processes:

- describe the key issues of compliance,

- contain minimum requirements for compliance with the standard,
- provide a jurisdiction's intent for monitoring industry compliance with the standard.

| Compliance plan | Applies to activity group(s) |
|---|---|
| A | 1-4 |
| B | 5 |

**Notes:**
Some egg producers/processors may not fit exactly into one of the above groupings. Each plan should be applied where applicable to operations.
For example, Group 1 would not be required to set out details in relation to grading. If groups 2-4 undertake pasteurisation, plan B will also apply.

Further details describing acceptable means of compliance will be found in the reference materials (see attached list) or in the guideline for a model food safety management statement for an egg producer or an egg processor. In all instances egg businesses are advised to contact the relevant food regulator within their jurisdiction for further advice concerning an acceptable means of compliance before adopting matters described in these plans into their businesses.

*For the purpose of this material "grading" includes the following - grades (sorts into size), packs, cleans, candles or assess for cracks, oils, pulps eggs for supply to a processor for pasteurisation, or stores*.

**Guidance plan - A: Egg production (produces eggs, may also grade eggs).**

**Hazard:** Unacceptable[1] eggs being offered for sale or supply into the human food supply chain

| Compliance requirement - Industry | Monitoring requirements - Industry | Monitoring requirements - Government |
|---|---|---|
| **GENERAL FOOD SAFETY MANAGEMENT**[2]<br><br>**The food safety management statement must set out how a business proposes to manage the identified hazards associated with the following:**<br><br>***- Egg and egg pulp operations.***<br>Outcome - the business implements a system to allow for the collection, supply, storage and transport of eggs and egg pulp. The business also identifies its grading, cleaning, and crack detection processes for eggs.<br><br>(e.g. the business identifies its collection process, storage and transport conditions for eggs and egg pulp. The business further identifies its process for the identification, segregation and control of unacceptable eggs - e.g. are they sent to a processor for cleaning (dirty eggs), or to a business that manufactures processed egg product (cracked eggs), disposed of? (broken eggs); What effective crack detection method is used by the business, (e.g. candling). How does your business store eggs prior to grading?<br><br>Business identifies how it maintains shell egg traceability back to the source farm if it receives eggs from other egg producers for grading.<br><br>***- Inputs***<br>Outcome – Chemical, physical and microbiological hazards associated with inputs are appropriately managed. This includes appropriate maintenance of nesting environments to minimise risks of contamination in the immediate period | Evidence/records to be kept to demonstrate that:<br><br>Control measures have been implemented and are monitored for:<br>- eggs and egg pulp receipt and distribution records provide for traceability of all shell eggs back to the farm of origin;<br>- bird health: e.g. health and vaccination certificates (e.g. Salmonella typhimurium vaccines) held for birds received from pullet rearing facilities or hatcheries<br>- Inputs: e.g. receipts kept for purchased feed.<br>- bird health: records kept of Salmonella monitoring conducted by the farm.<br>- Packaging: Shell egg packaging stocks are inspected prior to use so they are fit for purpose (e.g., use of new stock, or re-use of cleaned and sanitized packaging stock);<br>- monitoring logs used for recording withholding periods for agricultural & veterinary chemicals used on premises;<br>- flock monitoring: birds are routinely inspected to ensure flock is in good health, with any routine bird and/or environmental *Salmonella* Enteritidis testing undertaken.<br>- Water quality: routine inspection of on-farm water source undertaken with any water quality test results kept. | Regulator to monitor industry activity using current monitoring arrangements.<br><br>e.g. may include inspection or Audit, including biosecurity assessment and Salmonella testing or other monitoring arrangement depending on regulator's legislation, and existing processes already applied.<br><br>Request evidence of compliance with any necessary biosecurity legislation (e.g. Property Identification Code).<br><br>The frequency of monitoring will be based on risk and performance.<br><br>ISFR will institute a national survey of the egg industry under this revised compliance plan 2 years following the date of FRSC endorsement. |

[1] *Unacceptable* means a cracked or dirty egg, or egg product that has not been processed in accordance with clause 21, or egg product which contains a pathogenic micro-organism, whether or not the egg product has been processed in accordance with clause 21. It is noted that in Standard 4.2.5, *unacceptable* refers to unacceptable eggs.

[2] Note that businesses with existing food safety arrangements (e.g. HACCP based food safety programs, DAWE approved arrangements, or Standard 3.2.1) could be considered to meet the outcomes of a food safety management statement. However, in all instances the regulator will be required to verify that a business's existing food safety arrangement meets the requirements of Standard 4.2.5.

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| following lay and prior to collection.<br><br>* Stockfeed, agricultural, veterinary medicines and cleaning chemicals, water, chicks, litter, shell egg packaging materials.<br><br>* Critical – all surface water used for drinking, cooling and cleaning is maintained to a standard so as not to make eggs unsafe or unsuitable. Routine checks of water quality is recommended, with appropriate records maintained (e.g. Bore water tested for microbiological quality); records of treatments applied to surface water kept, e.g. the chlorination level (ppm) and tested for *microbiological quality.* Alternative is to use potable water for these activities.<br><br>* Controls should be implemented to minimise the opportunity for birds (hens and wild-birds) to defecate in water or feed.<br><br>***- Waste disposal***<br>Outcome – The business implements systems to manage waste materials so they do not present a source of contamination for eggs.<br><br>(e.g. storage and disposal of dead birds to mitigate risk of vermin and other pest animal access, removal of litter, garbage, manure, spoiled feed, disposal of unacceptable eggs (broken eggs, cracked eggs, dirty eggs), disposal of un-sanitary shell egg packaging materials to prevent further use in the human food supply chain, wastewater disposal associated with egg cleaning).<br><br>***- Range area***<br>Outcome – range areas that birds have access to for roaming and foraging should be regularly inspected to minimise food safety concerns (e.g. avoid birds having access to areas where there is excessive pooling of water following major rain or storm events, deceased birds/other animals on the range are removed as soon as practicable, eggs laid on the range are promptly removed). Birds with access to range are kept inside during heavy rain/storm events.<br><br>***- Health and hygiene***<br>Outcome – Personnel and visitors use appropriate health and hygiene practices | - Production areas: disinfectant applied to shoes entering production areas (e.g dosage of sanitising agent used is adequate for purpose, any solutions/foot baths used are monitored regularly and replaced with clean sanitiser as required, foot covers applied where required).<br><br>- Verification checks: internal audits, visual inspections, appropriate signage present at entrances to egg production areas warning un-authorised persons/equipment/vehicles to not enter.<br><br>- Corrective action/s have been taken when necessary (e.g. description of actions for restoration of control, dealing with unacceptable eggs, loss of traceability of shell eggs in the supply chain, and prevention of recurrence).<br><br>- Records kept for cleaning and disinfection procedures applied. e.g. chemicals used, effective dose applied and temperature of cleaning solutions, temperature of cleaning solution, training records for staff, cleaning and sanitation records for egg cleaning equipment.<br><br>Evidence to show that all chemicals, feed, medicines (especially insecticides used in contact areas) are suitable for birds producing eggs for human consumption | |

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| to minimise contamination of eggs and egg pulp and also birds and bird environment, feed, etc.<br><br>* egg handler personal hygiene and practices, wearing appropriate farm clothing and footwear, soap and water and/or disinfectant available for hand washing and sanitation at all entrances to egg production areas and other areas on premises. Hand washing facilities available for egg handlers after picking up deceased birds, floor eggs and cracked and dirty eggs. Ensure floor eggs (i.e. broken eggs) are picked up in a timely manner and not left for birds to eat and disposed of.<br><br>Persons who are visibly unwell, or report gastrointestinal illnesses will not be permitted to have direct contact with hens or eggs until they are symptom free.<br><br>***- Egg cleaning***<br>Outcome: egg cleaning is conducted in such a manner that it does not cause eggs to remain unacceptable.<br>* If washing is used, egg should be washed soon after collection. An appropriate sanitiser should be used with levels monitored to ensure effectiveness. Following washing, eggs should be sanitised and rinsed in water of a slightly higher temperature than used for wash water. Following washing, eggs should be dried as soon as possible.<br>* Dry cleaning: what type of cloths are used? How are they cleaned?<br>* Disposal processes for very dirty eggs that cannot be cleaned effectively.<br>* Cleaning and sanitation practices for egg cleaning area.<br><br>***-Storage and transport of collected eggs and egg product***<br>Outcome: eggs/egg product are stored and transported at appropriate temperatures to maintain egg safety. Under Option 2 as described in Proposal P 1060 call for submissions document, mandatory refrigeration of eggs is not required. Recommended best practice is to store and transport eggs at 15ºC (+/- 3ºC) with excess temperature fluctuations avoided.<br><br>***- Skills and knowledge***<br>Outcome – Personnel have the necessary level of skills and knowledge of food safety and hygiene associated | - Businesses must have evidence to show compliance with the traceability requirements (e.g. distribution logs). | |

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| with egg and egg pulp production.<br><br>(e.g. staff able to demonstrate competency upon request. This should include understanding of how/where to conduct *Salmonella* Enteritidis testing).<br><br>- ***Premises equipment and transport***<br>Outcome – Systems are implemented to ensure that premises, equipment and transport vehicles used in poultry production do not present a source of contamination for eggs and egg pulp.<br><br>* Premises, equipment and transport vehicles are designed, constructed, cleaned and maintained in an appropriate state.<br>* Eggs are capable of being identified back to the source farm during transport operations.<br>* Premises provides cleaning and disinfection equipment for all vehicles entering production area. Premises should also require vehicles entering the premises but not the production area to park in a separate location.<br>* Business implements pest, vermin, domestic and wild animal control and cleaning programs.<br>* Poultry houses are constructed appropriately, with appropriate exits provided to the range (if applicable). If mixed flocks are managed on the same farm, suitable poultry housing arrangements are in place to reduce the risk of birds mingling.<br>* Egg production areas formally demarcated from non-egg production areas on premises;<br>* Appropriate signage erected at entrances to egg production areas advising of appropriate practices/procedures to be followed;<br>* Poultry housing areas should be designed, constructed and maintained in such a way to prevent the entry of vermin and other pest animals.<br>* Housing areas constructed to prevent the entry of pets and other animals e.g. sheep or cattle if kept on site). Vermin control strategies should be implemented in egg production areas, including range areas, grading floors, sheds and transport vehicles; these should include map to be kept of rodent bait stations placed on premises, bait stations to be frequently checked and removal of vermin habitat – e.g. overgrown grass, debris from the | | |

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| immediate outside of egg production areas and range areas (baits to be rotated regularly).<br>* Entrances to egg production areas may provide for devices to allow for the scraping of shoes to remove visible organic matter (or pre-wash baths) and footbaths containing suitable amount of active disinfectant or provide for 'shed boots' – boots only to be worn in egg production areas (e.g. colour coded boots per each shed, or provide for foot covers to be applied to the outside of boots.<br>* Cleaning and sanitation programs implemented in egg production areas; including conveyor belts used in each shed (clean, sanitise and dry before returning to shed), nest pads (cleaning and replenishment program implemented) and egg washing/cleaning equipment.<br><br>Records maintained of all things delivered/removed from egg production areas.<br><br>***- Bird Health***<br>Outcome – A process is implemented to monitor bird health in flocks held on the farm so that birds displaying symptoms of disease or other conditions likely to impact on egg safety are removed from the rest of the flock.<br><br>(e.g. Active flock surveillance program implemented (*Salmonella* spp and *Salmonella* Enteritidis surveillance testing). Treated birds are identified and segregated. Records maintained of all birds received on premises, bird mortalities as well as treatments given to birds for disease management or poor laying performance. Spent hens managed appropriately).<br><br>***- Sale and supply***<br>Outcome – Unacceptable eggs are identified and are not sold for human consumption. They may be sold to a processor for cleaning (dirty eggs) or a business that processes egg products (cracked eggs, unpasteurised egg product), or they may be disposed of.<br><br>(e.g. Distribution records maintained to record sale and supply of eggs for 12 months).<br><br>***-Traceability***<br>Outcome – Eggs must not be sold or | | |

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| supplied for human consumption unless each individual egg is marked with the correct producer unique identifier. Each package or container of unpasteurised egg pulp or egg product supplied to a processor for pasteurisation must be labeled in accordance with the Food Standards Code, i.e. a statement that the product is unpasteurised. Business to maintain a traceability system to allow tracing to whom the eggs and/or unpasteurised egg pulp or unacceptable eggs have been sold. Ungraded eggs must not be sold to a business other than an egg processor. Business is required to maintain a traceability system to provide for the identification of the farm of origin of all shell eggs received. Business is required to maintain written records of all shell eggs received and distributed for 12 months.<br><br>Egg processors who grade other producer's eggs must also have a system in place to ensure that each batch of eggs is separated in such a way to prevent co-mingling with eggs sourced from other farms. Each egg must be capable of being traced back to its source farm.<br><br>***- Record keeping***<br>Outcome – the business has a record keeping system that describes all egg movements on its premises.<br>- Number of eggs collected from each shed and date of lay<br>- Flocks that eggs were sourced from<br>- Waste logs (broken eggs, cracked eggs, very dirty eggs)<br>- Name and contact details of all persons to whom eggs/pulp was sold and the date and number of egg sold (excluding farm gate sales). | | |

**Guidance plan – B. Egg Processor: Pasteurises egg products**

**Inherent risk:** Unacceptable eggs[3] being offered for sale and supply for human consumption.

| Compliance requirement - Industry | Monitoring requirements - Industry | Monitoring requirements - Government |
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| **GENERAL FOOD SAFETY MANAGEMENT**[4]<br><br>**The food safety management statement must:**<br><br>(a) systematically identify the potential hazards that may be reasonably expected to occur in all food handling operations of the business;<br>(b) identify where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;<br>(c) provide for the systematic monitoring of those controls;<br>(d) provide for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;<br>(e) provide for the regular review of the statement by the food business to ensure its adequacy; and<br>(f) provide for appropriate records to be made and kept by the business demonstrating action taken in relation to, or in compliance with, the food safety management statement.<br><br>Egg processors (pasteurisers) must also comply with Standards 3.2.2 and 3.2.3 of the Code. | Evidence/records to be kept to demonstrate that:<br><br>- Control measures have been implemented and are monitored (e.g. time/temperature records).<br><br>- Verification checks (e.g. internal audits, visual inspections, final product microbiological monitoring) have been made of the food safety management statement to confirm operating as per the management statement.<br><br>- Corrective action has been taken when necessary (e.g. description of actions for restoration of control, dealing with unacceptable eggs, and prevention of recurrence). | Regulator to instigate appropriate monitoring arrangements.<br><br>e.g. may include inspection or Audit, or other monitoring arrangement depending on regulator's legislation.<br><br>The frequency of monitoring will be based on risk and performance.<br><br>ISFR will institute a national survey of the egg industry under the Co-ordinated Food Survey Plan two years following the commencement date of the Egg Standard. |
| **The food safety management statement must also specifically set out how a business proposes to manage the identified hazards associated with the following:**<br><br>***- Receiving***<br>Outcome – Unpasteurised egg pulp and/or unacceptable eggs (cracked and | Verification checks to demonstrate compliance with the Standards 3.2.2 and | |

[3] *Unacceptable* means a cracked or dirty egg, or egg product that has not been processed in accordance with clause 21, or egg product which contains a pathogenic micro-organism, whether or not the egg product has been processed in accordance with clause 21. It is noted that in Standard 4.2.5, *unacceptable* refers to unacceptable eggs.

[4] Note that businesses with existing food safety arrangements (e.g. HACCP based food safety programs, DAWE approved arrangements, or Standard 3.2.1) could be considered to meet the outcomes of a food safety management statement. However, in all instances the regulator will be required to verify that a business's existing food safety arrangement meets the requirements of Standard 4.2.5.

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| soiled eggs) are only received by a business that pasteurises egg product.<br><br>Suggest also monitor temperature of any eggs and/or egg pulp received from another producer and ensure they are stored appropriately.<br><br>***- Inputs***<br>Outcome – Chemical, physical and microbiological hazards associated with inputs are appropriately managed.<br><br>(e.g. water ).<br><br>***- Waste disposal***<br>Outcome – The business implements systems to manage waste materials so they do not present a source of contamination for eggs.<br><br>(e.g. waste water, sewage, garbage, unacceptable eggs or unpasteurised egg product that is not intended for pasteurisation).<br><br>***- Skills and knowledge***<br>Outcome – Personnel have the necessary level of skills and knowledge of food safety and hygiene associated with the processing and handling of egg product.<br><br>(e.g. staff required to demonstrate competency).<br><br>***- Health and hygiene***<br>Outcome – Personnel and visitors use appropriate health and hygiene practices to minimise contamination of unpasteurised and post-pasteurised egg product.<br><br>(e.g. personal hygiene practices implemented to prevent egg product becoming unacceptable following processing).<br><br>- ***Premises, equipment and transport***<br>Outcome – Systems are implemented to ensure that premises, equipment and transport vehicles used in the processing of egg product do not present a source of contamination for egg product.<br><br>(e.g. Premises, equipment and transport vehicles are designed, constructed, cleaned and maintained in an appropriate state. Egg washing, if undertaken, is conducted under safe conditions (effectively cleaned and maintained; using safe inputs [water/disinfectants/sanitisers]; | 3.2.3. | |

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| temperature gradients are considered) which will not introduce additional risks of contamination. Business implements pest, vermin, domestic and wild animal control and cleaning programs).<br><br>***- Processing of egg product***<br>Outcome – Business implements validated system for the processing of egg product. System must be capable of producing egg product that is not unacceptable (e.g. egg product must not contain any pathogens following processing). Business maintains evidence that validated system is operating effectively.<br><br>(e.g. processing logs maintained to ensure correct time/temperature profile is achieved; evidence (lab results) is maintained that processed egg product is free from pathogens). It is further noted that pasteurised egg products are required to comply with Standard 1.6.1-Microbiological limits for food, contained within the Australia New Zealand Food Standards<br>Code.<br><br>***- Traceability***<br>Outcome – Egg processors' who supply processed egg product must mark each package or container in compliance with the Food Standards Code. Processors must also implement systems to allow businesses who supply product to them to be traced.<br><br>(e.g. Distribution and receipt logs maintained).<br><br>***- Storage or transport of processed egg product***<br>Outcome – The business that processes egg product implements sufficient controls (e.g. time and temperature pre and post pasteurisation) to prevent the growth of pathogenic microorganisms.<br><br>(e.g. refrigerated transport)<br><br>***- Sale and supply***<br>Outcome – Unacceptable eggs, including unpasteurised egg product, or processed egg product that contains pathogens is not sold for human consumption. Egg product may only be sold or supplied for human consumption once it has been pasteurised and is free of pathogens.<br><br>(e.g. Distribution records maintained to record sale and supply of eggs). | | |

**Appendix 1**: **Reference materials**

**Link to Standard 4.2.5**

https://www.legislation.gov.au/Details/F2018C00937

Link to 1st CFS for Proposal P 1060

(weblink to be inserted)

**Egg production: (may also grade eggs)**

1. Australian eggs food safety homepage

Food Safety - Australian Eggs

2. National Farm Biosecurity Technical Manual for Egg Production

https://www.australianeggs.org.au/assets/dms-documents/FINAL_National-Farm-Biosecurity-Technical-Manual-for-Egg-Production-September-2020-v2.pdf

3. Grading, washing and package of eggs Grading, Washing & Packing - Australian Eggs

4. NSW DPI - Salmonella Enteritidis information page

https://www.dpi.nsw.gov.au/animals-and-livestock/poultry-and-birds/health-disease/salmonella-enteritidis

**5.** Egg stamping guide:

https://www.australianeggs.org.au/for-farmers/food-safety/#item-878

**6.** Australian Eggs Food Safety homepage – egg processing.

https://www.australianeggs.org.au/search?q=egg+processing

**Egg Processors: Pasteurises egg products**

1. A Guide to Standard 3.2.1 food safety programs

https://www.foodstandards.gov.au/code/userguide/Pages/foodsafetyprogramsag4567.aspx

2. Safe Food Australia: A Guide to the Food Safety Standards

https://www.foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx

3. Australian Egg**s –**Egg Pasteurisation

**Annex 2: Guidance FSMS egg producer**

Guidance Document

Food Safety Management Statement

# Egg Producer – includes grading

Version: 1.0

Date: 14 March 2025

# INTRODUCTION

## What is a Management Statement?

A Management Statement is a concise way of documenting your intended business activities. It should provide a description of your activities and outline how your business intends to operate including how you will prevent or minimise the food safety risks that are likely to occur at each step of your process.

## What is the purpose of this document?

This document has been developed as a guide to assist Egg Producers that grow and grade their own eggs in meeting their legal requirements to comply with Standard 4.2.5 of the Australia New Zealand Food Standards Code. It is not intended for businesses that receive eggs from other producers for grading. This is covered by a separate management statement document.

If you choose to submit this document as your Management Statement, all fields must be completed.

Please note that other formats (e.g. Food Safety Program or developing your own Management Statement), are acceptable.

## HOW DO I SUBMIT MY MANAGEMENT STATEMENT?

Submit your completed Management Statement along with all other application documentation to us at info@regulator.S & T.gov.au.

**If you have any questions about completing this form, please call us on XXXX XXXX or email us at info@regulator.S & T.gov.au.**

**Important notes for egg businesses in using this document:**

- Completion of a Food Safety Management Statement is a **legal** requirement for all commercial egg producers and processors under the Primary Production Standard for Egg and Egg Products (the Egg Standard).

- This Food Safety Management Statement guidance document is an **aid** to assist businesses that produce eggs and undertake grading activities on their own eggs, complete a Food Safety Management Statement.

- This guidance document is **not** a legal document.

- The intended audience for this document is businesses that do not already have a food safety program implemented on their egg production operation.

- The criterion described in this guidance document represents an **agreed** minimum against which food regulators will assess a business' Food Safety Management Statement.

- Businesses are referred to the reference materials listed at the end of this guidance document (Appendix 1) for advice on prescriptive details and methodologies that may be used in developing a Food Safety Management Statement.

- Businesses should construct their Food Safety Management Statements to reflect the size and complexity of their own operations – no two businesses will have identical Food Safety Management Statements.

- Businesses are also suggested to contact their state/territory food regulator for further detail concerning compliance requirements before submitting their Food Safety Management Statement for assessment.

# FOOD SAFETY MANAGEMENT STATEMENT
## Business Details

| | |
|---|---|
| **Name of Business:** | |
| **Trading Name (if applicable):** | |
| **Name of proprietor or designated representative:** | |
| **Address of Business:** | |
| **Business Phone/s:** | |
| **Email Address:** | |
| **Description of activities undertaken at this business:** | |
| | |
| **Approximate number of laying hens:** | |
| **Approximate number of eggs produced per week:** | |
| **Number of businesses supplied to:** | |
| **Number of businesses eggs received from (in reference to below Table)** | |

# SECTION 1: MANAGEMENT RESPONSIBILITY

### 1.1 Scope of the Food Safety Management Statement (Activities undertaken at the business)

Please indicate in the table below the activities that your business undertakes?
*(check all boxes that apply)*

| | | | |
|---|---|---|---|
| ☐ | Produce eggs | ☐ | Sell eggs at farmers markets |
| ☐ | Grow and grade your own eggs | ☐ | Sell eggs at the farm gate |
| ☐ | Grow and grade your own eggs, plus receive eggs from other egg producers for grading | ☐ | Sell eggs to other businesses e.g. supermarket chains, local stores etc. |

Describe below how you grade your eggs:

# SECTION 2: EGG PRODUCTION OPERATIONS

### 2.1 Production system

Describe how you house your birds. Do you run range, free range production systems, barn laid? If range or free-range farming is undertaken, please describe the risk assessment of the outdoor range that laying birds have access to. What factors are considered (e.g. access to water sources, fencing around the range, exclusion of other farm animals from access to the range).

What control measures do you have in place to manage these identified risks?

How do you manage the impacts of significant adverse weather events on the range (e.g. major rain or storm events?)

**2.2 Egg Collection**

Describe how your business manages cracked eggs during egg collection? How frequently do you collect eggs? How do you separate cracked and dirty eggs during collection? (I.e. describe your egg collection process). How do you dispose of eggs that are broken at the time of collection?

What do you do with cracked eggs? Do you supply them to a business that processes egg pulp and egg product? If so, describe how you collect, store and transport cracked eggs intended for sale and supply to a business that processes egg pulp and egg product? N.B. eggs that are cracked, but not broken at the time of collection may be collected for use in egg product. Eggs that are broken at the time of collection cannot be used for the preparation of egg product and must be disposed.

Describe what evidence your business maintains to verify your above statement? (E.g. disposal logs for broken eggs, collection bins for cracked eggs).

**2.3 Egg Storage**

Does your business store eggs prior to grading? If so, describe how your business stores eggs. How do you keep your storage facilities clean? Do you apply time / temperature controls during storage? This guidance document is prepared according to Option 2 of Proposal P1060 where mandatory refrigeration of shell eggs is not required. Recommended best practice is to store and transport eggs at 15ºC (+/- 3ºC) with excess temperature fluctuations avoided.

Describe what evidence your business maintains to verify your egg storage statement/s? (I.e. describe your egg storage conditions).

### 2.4 Egg Transport

Does your business transport eggs to other premises for grading? If so, describe how your business transports eggs. Are cracked eggs transported with whole eggs? If yes, how do you maintain physical separation between intact shell eggs and cracked eggs during transport (i.e. are cracked eggs transported in a sealed, labelled container?) how are your eggs identified during this transport?

Describe what evidence your business maintains to verify your above statement? (E.g. disposal logs, distribution logs).

### 2.5 Receipt of eggs from egg producer/s

Does your business receive eggs from other producers? ☐ Yes ☐ No

**N.B. you may need to include elements from the Egg Processor Food Safety Management Statement to account for this supply. This is a separate template to this document.**

If yes, please provide details of other egg producers below:

### 2.6 Cleaning

Describe how your business cleans eggs as part of its grading process? (E.g. Does it use wet washing or dry cleaning?). Specific detail of the cleaning process should be included in your explanation:

- Washing – eggs should be washed soon after collection with an appropriate sanitiser and levels monitored to ensure effectiveness. Eggs should then be sanitised and rinsed in water of a slightly higher temperature than washing water. After cleaning eggs should be dried. Example 3 step wash: Wash water + sanitiser (41ºC), Sanitising water (45ºC), rinse water (49ºC).
- Dry cleaning – what material are cloths constructed from that are used for cleaning eggs? What is the cleaning process for those cloths?
- What does your business do with very dirty eggs that are not to be cleaned?
- How often does your business clean areas that are used in egg cleaning?

Describe what evidence your business will maintain to verify the above statement? (E.g. wet washing – temperature and sanitiser concentration logs, dry cleaning – cloth sanitisation log).

### 2.7 Assessment for cracks

Describe how your business conducts crack detection assessments? (E.g. does

your business candle eggs, or does it use another type of test for crack detection?). What does your business do with cracked eggs? Does your business store egg pulp? Who does your business supply cracked eggs and egg pulp to? How do you keep your crack detection area clean?

Describe what evidence your business will maintain to verify the above statement? (E.g. disposal logs, distribution logs for cracked eggs and egg pulp).

### 2.8 Packing and storing

Describe how your business packs and stores eggs that are intended for sale and supply to the shell egg market? Who supplies your business with its packaging materials? Where are they stored prior to use? What time/temperature controls are applied to packed eggs during storage? Where are your packed eggs stored prior to further distribution for sale and supply? How does your business keep its storage area clean?

Describe what evidence your business will maintain to verify the above statement? (E.g. receipt of packaging material supply)

## SECTION 3: INPUTS

### 3.1 Stockfeed

Describe how your business obtains stockfeed for its laying hens, e.g. what vendor declarations do you obtain from the supplier or do you prepare your own stockfeed?

Describe what evidence your business maintains to verify your above statement? (E.g. how long does your business keep vendor declarations?)

### 3.2 Pesticides and veterinary medicines

Describe what evidence your business maintains to verify that veterinary chemicals administered to laying hens do not adversely affect egg safety? (E.g. hen treatment log specifying withholding periods for treated hens, use of approved Vet Med's for laying hens).

### 3.3 Water supply

Describe the water source your business uses to supply laying hens with drinking water and what water supply is used for cleaning?

Describe what evidence your business maintains to verify your above statement (e.g. certificate of pathogen status of water supply).

Describe the water source your business uses for grading activities? (e.g. potable water, municipal water supplied by Government, own water source).

Describe what evidence your business maintains to verify your above statement for grading water? (e.g. certification of pathogen free status if own water source used).

### 3.4 Sourced birds/flock management

Describe what evidence your business will maintain to verify that chicks purchased for laying hen stock do not adversely affect egg safety? (E.g. do you need a declaration from the supplier that the chicks are free from *Salmonella* Enteritidis?) How do you manage spent hens leaving your property?

### 3.5 Litter and nesting box material

Describe what evidence your business maintains to verify that your nesting box material is free from contaminants? (E.g. pathogen declaration from supplier).

## SECTION 4: WASTE DISPOSAL

Describe how your business intends to manage waste generated during egg production. This includes the disposal of broken, cracked and dirty eggs and egg pulp. For example, are you selling or supplying cracked and dirty eggs and egg pulp to another business, or are you going to dispose of it? If you sell cracked and dirty eggs and egg pulp to another business, who do you sell it to? What do you do about deceased birds? What do you do about other waste material? (E.g. manure, litter, waste water generated during operations).

Describe what evidence your business maintains to verify your above statement? (E.g. distribution logs, disposal logs).

## SECTION 5: HEALTH AND HYGIENE

### 5.1 Egg handler and health and hygiene

Describe what personal hygiene practices your business intends to implement to manage potential contaminants to egg safety being introduced by persons (incl staff and visitors) involved in egg and egg pulp handling activities?

Describe the procedures your business will implement to prevent illnesses or other health associated ailments from adversely affecting egg safety?

Describe what clothing requirements/dress standards your business will introduce to prevent staff, from their clothing or personal effects, introducing contaminants to eggs and egg pulp that may adversely affect egg safety?

## **SECTION 6:** SKILLS AND KNOWLEDGE

Describe what training system is employed by your business to ensure that staff involved in egg and egg pulp handling activities are competently trained in food safety and hygiene practices. Please include necessary skills and knowledge required for mandatory environmental samples for Salmonella Enteritidis.

Describe what evidence (records) your business maintains to verify your above statements?

## SECTION 7: DESIGN, CONSTRUCTION AND MAINTENANCE OF PREMISES, EQUIPMENT AND TRANSPORTATION VEHICLES

### 7.1 Premises, equipment and transportation vehicles

Describe what practices are employed by your business to ensure that all premises, equipment and transportation vehicles used in, or associated with, egg production or egg grading operations are constructed and maintained in such a way as to minimise contamination to eggs? (E.g. cleaning and maintenance programs).

Describe what evidence (records) your business maintains to verify your statement? (E.g. maintenance and cleaning registers).

### 7.2 Pest Control

Describe what pest control measures will be employed by the business to prevent

the entry of wild animals and birds, rodents, and domestic animals into egg collection, egg grading, general premises, range area, grading areas, sheds, grain silos, egg and egg pulp storage and transportation areas? (E.g. pest control program is implemented for the entire premises).

Describe what evidence your business will maintain to verify that its pest control measures are kept up to date. (E.g. treatment log for pest control measures applied).

Do you keep other farmed animals on the same premises as laying hens? If yes, do have separate housing areas for those animals to ensure they do not reside in the same area as laying hens?

## SECTION 8: BIRD HEALTH

### 8.1 General bird health

Describe how your business will manage issues concerning bird health (e.g. active surveillance of flock to ensure laying birds are healthy, removal of dead

birds from flock, spent hen management, integration of newly received stock into the laying flock). What veterinary medicines have been administered to hens? How do you identify treated hens? How do you ensure that withholding periods associated with veterinary medicines (e.g. vaccines) are complied with?

Describe what evidence your business will maintain to verify the above requirement? (E.g. hen treatment log with withholding periods marked).

**8.2 Environmental monitoring – Salmonella Enteritidis**

Describe how your business conducts Salmonella Enteritidis testing on its flock including frequency of testing? What is the poultry house for the purpose of this testing on your flock? How are the samples provided to an appropriate laboratory for analysis?

What evidence does your business keep of its Environmental sampling for Salmonella Enteritidis?
(e.g. sampling logs from poultry houses, collection logs of samples taken, test results)

## SECTION 9: TRACEABILITY AND RECORD KEEPING

### 9.1 Unique identifier

All eggs produced for sale, or supply must be individually stamped with the producer's unique identifier for traceability purposes. This unique identifier is usually a number or code that is unique to the producer. Eggs can be stamped at the farm where they are produced, or at a grading facility with a mark that allows the farm of origin to be identified.

Please advise the number, or code, you would like to mark your eggs with.

### 9.2 Marking each individual egg with the correct producers' unique identification

Describe how your business will ensure that each egg handled is marked with your unique identifier? Describe how your business will manage a break down in its marking equipment?

Describe what evidence (records) your business maintains to verify your above statement? (E.g. internal register of producers' unique identifier maintained to identify all eggs handled by the business, identification logs for linking eggs marked with unique identifier to a name and address).

### 9.3 Record keeping

Please describe the record keeping system your business uses for the following matters:

- Number of eggs collected by your business from laying sheds and on which date/s
- Flock/s where eggs were collected from.
- Number of eggs collected that go to waste (broken eggs), egg pulp (cracked/dirty eggs)
- Name and contact details of each person to whom eggs and egg pulp are sold or supplied and the date and number of eggs sold (not including any farm gate sales)

Please describe what evidence your business keeps to verify its record keeping system?

### 9.4 Labelling of unpasteurised egg pulp sold or supplied to a business that processes egg product

Describe how your business labels containers/other forms of packaging used to transport unpasteurised egg pulp to a business that processes egg product? (E.g. Standard 1.2.3 of the Food Standards Code requires that all such containers are labelled with the statement ‘unpasteurised egg pulp’).

**9.5 Labelling of cartons/packages of eggs intended for sale and supply to the shell egg market?**

Describe how your business will ensure that egg cartons comply with the labelling requirements of Chapter 1 of the Food Standards Code. (Standard 1.2.2 Food identification – name and address of business on the label of the package).

Describe what evidence (records) your business maintains to verify your above statement. (E.g. distribution logs).

# SECTION 10: SALE AND SUPPLY

### 10.1 Sale and supply of shell eggs

Form 1: Eggs Sales Record (Appendix 2) is a sample distribution log that includes:

- name and address of the person or business to whom the eggs are sold,
- the date on which the eggs are sold,
- the lot identification numbers of the eggs (i.e. date eggs produced), and
- the quantity of eggs sold.

Describe what evidence your business will maintain to verify the sale and supply of eggs for the shell egg market? (E.g. distribution log).

Describe what evidence your business will maintain to verify the sale and supply of eggs of cracked and dirty eggs and unpasteurised egg pulp. (E.g. distribution log – who, date) Who do you sell and supply such materials to? Where are these people (contact details)

## SECTION 11: DECLARATION

I will review my Management Statement at least once every 12 months to ensure that it continues to accurately reflect my operations. I will also review and update my Management Statement if my business activities change.

If I identify a proposed amendment which affects a significant food safety matter, I will apply to the relevant regulator to have the amendment to my Management Statement reviewed for approval.

I will provide the relevant regulator with monitoring results and/or records if requested.

I will inform the relevant regulator immediately where there are instances of serious food safety concern; for example, the receival of unsafe primary produce or breakdowns that have the potential to impact on food safety and any proposal to withdraw or recall product from the marketplace. I will also inform the relevant regulator immediately if my contact details change.

I am aware that a compliance audit or assessment is required during each accreditation period (calendar year).

I declare that the information provided in this document is complete, true and correct in every detail.

Applicant's name: _____

Applicants signature_____ Date: _____

## APPENDIX 1: References


1. FSANZ (2025) 1st call for submissions document and supporting documents (weblink to be inserted).
2. Safe eggs Australia (weblink to be inserted).
3. Australia eggs food safety homepage Food Safety - Australian Eggs
4. Codex Code of hygienic practice for eggs and egg products Codex eggs CoP
5. Guidance tool for eggs egg guidance tool
6. National farm biosecurity manual: poultry production poultry-biosecurity-manual.pdf
7. Grading, washing and packing of eggs Grading, Washing & Packing - Australian Eggs
8. Salmonella Enteritidis information page – NSW DPI: Salmonella Enteritidis


## APPENDIX 2: Distribution logs

| Date Supplied | Customer | Delivery Address | Total number of eggs | Producer unique ID no. | Lot / identity no. |
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**Annex 3: Guidance FSMS egg processor**

Guidance Document

Food Safety Management Statement

# Egg Processor – shell eggs

Version: 1.0

Date: 17 February 2025

# INTRODUCTION

## What is a Management Statement?

A Management Statement is a concise way of documenting your intended business activities. It should provide a description of your activities and outline how your business intends to operate including how you will prevent or minimise the food safety risks that are likely to occur at each step of your process.

## What is the purpose of this document?

This document has been developed as a guide to assist Egg Producers that produce and grade their own eggs and grade eggs received from other producers in meeting their legal requirements to comply with Standard 4.2.5 of the Australia New Zealand Food Standards Code.

If you choose to submit this document as your Management Statement, all fields must be completed.

Please note that other formats (e.g. Food Safety Program or developing your own Management Statement), are acceptable.

## HOW DO I SUBMIT MY MANAGEMENT STATEMENT?

Submit your completed Management Statement along with all other application documentation to us at info@regulator.S & T.gov.au.

**If you have any questions about completing this form, please call us on XXXX XXXX or email us at info@regulator.S & T.gov.au.**

**Important notes for egg businesses in using this document:**

- Completion of a Food Safety Management Statement is a **legal** requirement for all commercial egg producers and processors under the Primary Production Standard for Egg and Egg Products (the Egg Standard).

- This Food Safety Management Statement guidance document is an **aid** to assist businesses processing (cleaning and grading) eggs, complete a Food Safety Management Statement.

- This guidance document is **not** a legal document.

- The intended audience for this document is businesses that do not already have a food safety program implemented on their egg grading operation.

- The criterion described in this guidance document represents an **agreed** minimum against which food regulators will assess a business' Food Safety Management Statement.

- Businesses are referred to the reference materials listed at the end of this guidance document (Appendix 1) for advice on prescriptive details and methodologies that may be used in developing a Food Safety Management Statement.

- Businesses should construct their Food Safety Management Statements to reflect the size and complexity of their own operations – no two businesses will have identical Food Safety Management Statements.

- Businesses are also suggested to contact their state/territory food regulator for further detail concerning compliance requirements before submitting their Food Safety Management Statement for assessment.

# FOOD SAFETY MANAGEMENT STATEMENT

## Business Details

| | |
|---|---|
| **Name of Business:** | |
| **Trading Name (if applicable):** | |
| **Name of proprietor or designated representative:** | |
| **Address of Business:** | |
| **Business Phone/s:** | |
| **Email Address:** | |
| **Description of activities undertaken at this business:** | |
| | |
| **Approximate number of eggs processed per week:** | |
| **Number of businesses supplied to:** | |

# SECTION 1: MANAGEMENT RESPONSIBILITY

### 1.1 Scope of the Food Safety Management Statement (Activities undertaken at the business)

Please indicate in the table below the activities that your business undertakes?
*(check all boxes that apply)*

| | | | |
|---|---|---|---|
| ☐ | Grade your own eggs | ☐ | Sell eggs at farmers markets |
| ☐ | Grade your own eggs, plus receive eggs from other egg producers for grading | ☐ | Sell eggs at the farm gate |
| ☐ | Supply egg product to another egg processor for pasteurisation | ☐ | Sell eggs to other businesses e.g. supermarket chains, local stores etc. |

Describe below how you grade your eggs:

# SECTION 2: EGG RECEIPT AND STORAGE PRIOR TO GRADING

### 2.1 Receipt of eggs for grading

Describe how your business manages receipt of eggs from egg producers. How many producers do you receive eggs from? How do you ensure that eggs received from multiple producers can still be traced back to the farm of origin once in the custody of your business?

What evidence does your business keep of eggs received from producers for grading that allows the farm of origin to be accurately identified? How long do you keep this evidence for?

Describe how your business inspects received eggs. What do you do with any cracked and broken eggs received? How do you separate cracked, broken and dirty eggs from other eggs received for grading? Do you supply cracked eggs to a business that processes egg pulp and egg product? If so, describe how you collect, store and transport cracked eggs intended for sale and supply to a business that processes egg pulp and egg product?

What evidence does your business keep of eggs of how cracked and broken eggs are managed? (E.g. disposal logs for broken eggs, collection bins for cracked eggs).

**2.2 Egg storage**

Does your business store eggs prior to grading? If so, describe how your business stores eggs. How do you keep your storage facilities clean? Do you apply time / temperature controls during storage? This guidance document is prepared according to Option 2 of Proposal P 1060 where mandatory refrigeration of shell eggs is not required. Recommended best practice is to store and transport eggs at 15ºC (+/- 3ºC) with excess temperature fluctuations avoided.

Describe what evidence your business maintains to verify your egg storage statement/s? (I.e. describe your egg storage conditions).

## SECTION 3: CLEANING, GRADING, CANDLING, STORING

### 3.1 Cleaning

Describe how your business cleans eggs as part of its grading process? (E.g. Does it use wet washing or dry cleaning?). Specific detail of the cleaning process should be included in your explanation:

- Washing – eggs should be washed soon after collection with an appropriate sanitiser and levels monitored to ensure effectiveness. Eggs should then be sanitised and rinsed in water of a slightly higher temperature than washing water. After cleaning eggs should be dried. Example 3 step wash: Wash water + sanitiser (41ºC), Sanitising water (45ºC), rinse water (49ºC).
- Dry cleaning – what material are cloths constructed from that are used for cleaning eggs? What is the cleaning process for those cloths?
- What does your business do with very dirty eggs that are not to be cleaned?
- How often does your business clean areas that are used in egg cleaning?

Describe what evidence your business will maintain to verify the above statement? (E.g. wet washing – temperature and sanitiser concentration logs, dry cleaning – cloth sanitisation log).

### 3.2 Assessment for cracks

Describe how your business conducts crack detection assessments? (E.g. does your business candle eggs, or does it use another type of test for crack detection?). What does your business do with cracked eggs? Does your business store egg pulp? Who does your business supply cracked eggs and egg pulp to? How do you keep your crack detection area clean?

Describe what evidence your business will maintain to verify the above statement? (E.g. disposal logs, distribution logs for cracked eggs and egg pulp).

### 3.3 Packing and storing

Describe how your business packs and stores eggs that are intended for sale and supply to the shell egg market? Who supplies your business with its packaging materials? Where are they stored prior to use? What time/temperature controls are applied to packed eggs during storage? Where are your packed eggs stored prior to further distribution for sale and supply? How does your business keep its storage area clean?

## SECTION 4: INPUTS

### 4.1 Water supply

Describe the water source your business uses for grading activities? (e.g. potable water, municipal water supplied by Government, own water source).

Describe what evidence your business maintains to verify your above statement for grading water? (e.g. certification of pathogen free status if own water source used).

### 4.2 Chemicals used for cleaning shell eggs

Describe any chemicals that may be used for the cleaning of shell eggs handled by your business. Who do you purchase these chemicals from? How do you prepare them for use in cleaning eggs? How do you monitor any solutions prepared using chemicals to ensure they are fit for purpose?

Describe what evidence your business will maintain to verify the above statements? (purchase receipts from suppliers, MSDS on purchased chemicals, manufacturers instructions on use of purchased chemicals, monitoring of active ingredients to ensure that minimum effective dose is maintained in prepared cleaning solutions.

## **SECTION 5:** WASTE DISPOSAL

Describe how your business intends to manage waste generated during egg production. This includes the disposal of broken, cracked and dirty eggs and egg pulp. For example, are you selling or supplying cracked and dirty eggs and egg pulp to another business, or are you going to dispose of it? If you sell cracked and dirty eggs and egg pulp to another business, who do you sell it to? What do you do about other waste material? (E.g. manure, litter, wastewater generated during operations).

Describe what evidence your business maintains to verify your above statement? (E.g. distribution logs, disposal logs).

## SECTION 6: HEALTH AND HYGIENE

Describe what personal hygiene practices your business intends to implement to manage potential contaminants to egg safety being introduced by persons (incl staff and visitors) involved in egg and egg pulp handling activities?

Describe the procedures your business will implement to prevent illnesses or other health associated ailments from adversely affecting egg safety?

Describe what clothing requirements/dress standards your business will introduce to prevent staff, from their clothing or personal effects, introducing contaminants to eggs and egg pulp that may adversely affect egg safety?

## SECTION 7: SKILLS AND KNOWLEDGE

Describe what training system is employed by your business to ensure that staff involved in egg and egg pulp handling activities are competently trained in food safety and hygiene practices.

Describe what evidence (records) your business maintains to verify your above statements?

## **SECTION 8:** DESIGN, CONSTRUCTION AND MAINTENANCE OF PREMISES, EQUIPMENT AND TRANSPORTATION VEHICLES

### 8.1 Premises, equipment and transportation vehicles

Describe what practices are employed by your business to ensure that all premises, equipment and transportation vehicles used in, or associated with, egg production or egg grading operations are constructed and maintained in such a way as to minimise contamination to eggs? (E.g. cleaning and maintenance programs).

Describe what evidence (records) your business maintains to verify your statement? (E.g. maintenance and cleaning registers).

### 8.2 Pest Control

Describe what pest control measures will be employed by the business to prevent the entry of wild animals and birds, rodents, and domestic animals into general premises, grading areas, sheds, egg and egg pulp storage and transportation areas? (E.g. pest control program is implemented for the entire premises).

Describe what evidence your business will maintain to verify that its pest control measures are kept up to date. (E.g. treatment log for pest control measures applied).

Do you keep farmed animals on the same premises as your egg grading activity? If yes, do have separate housing areas for those animals to ensure they do not reside in areas on premises used for egg grading activities?

## SECTION 9: TRACEABILITY AND RECORD KEEPING

### 9.1 Unique identifier

All eggs produced for sale, or supply must be individually stamped with the producer's unique identifier for traceability purposes. This unique identifier is usually a number or code that is unique to the producer. Eggs can be stamped at the farm where they are produced, or at a grading facility with a mark that allows the farm of origin to be identified. It is necessary for all eggs handled by an egg processor to be traceable to the farm of origin.

Please describe how your business ensures that all eggs handled are marked with a unique identifier that allows the farm of origin of each egg to be readily identified.

### 9.2 Equipment breakdown

Describe how your business will manage a break down in its marking equipment? In this scenario please describe how your business will ensure that each egg handled is marked with the unique identifier of the farm of origin for that egg?

Describe what evidence (records) your business maintains to verify your above statements on unique identifiers? (E.g. internal register of all producers' unique identifiers maintained to identify all eggs handled by the business, identification logs for linking eggs marked with unique identifier to a specific producer's name and address).

### 9.3 Record keeping

Please describe the record keeping system your business uses for the following matters:

- Name and contact details of all persons that eggs were received for processing.
- Number of eggs received from all persons that supplied your business with eggs for grading and the date/s which eggs were received for grading
- Number of eggs or amount of egg pulp from all persons that supplied your business and the date/s received for processing.
- Name and contact details of all persons to whom graded eggs were supplied or sold
- Date and number of all graded eggs sold and supplied by your business.
- Name and contact details of all egg pulp sold or supplied by your business to an egg processor for pasteurisation.

Please describe what evidence your business keeps to verify its record keeping system?

**9.4 Labelling of unpastuerised egg pulp sold or supplied to a business that processes egg product**

Describe how your business labels containers/other forms of packaging used to transport unpasteurised egg pulp to a business that processes egg product? (E.g. Standard 1.2.3 of the Food Standards Code requires that all such containers are labelled with the statement ‘unpasteurised egg pulp’).

**9.5 Labelling of cartons/packages of eggs intended for sale and supply to the shell egg market?**

Describe how your business will ensure that egg cartons comply with the labelling requirements of Chapter 1 of the Food Standards Code. (Standard 1.2.2 Food identification – name and address of business on the label of the package).

Describe what evidence (records) your business maintains to verify your above statement. (E.g. distribution logs).

## SECTION 10: SALE AND SUPPLY

### 10.1 Sale and supply of shell eggs

Form 1: Eggs Sales Record (Appendix 2) is a sample distribution log that includes:

- name and address of the person or business to whom the eggs are sold,
- the date on which the eggs are sold,
- the lot identification numbers of the eggs (i.e. date eggs produced), and
- the quantity of eggs sold.

Describe what evidence your business will maintain to verify the sale and supply of eggs for the shell egg market (e.g. distribution log).

Describe what evidence your business will maintain to verify the sale and supply of eggs of cracked and dirty eggs and unpasteurised egg pulp. (E.g. distribution log – who, date) Who do you sell and supply such materials to? Where are these people (contact details)

## SECTION 11: DECLARATION

I will review my Management Statement at least once every 12 months to ensure that it continues to accurately reflect my operations. I will also review and update my Management Statement if my business activities change.

If I identify a proposed amendment which affects a significant food safety matter, I will apply to the relevant regulator to have the amendment to my Management Statement reviewed for approval.

I will provide the relevant regulator with monitoring results and/or records if requested.

I will inform the relevant regulator immediately where there are instances of serious food safety concern; for example, the receival of unsafe primary produce or breakdowns that have the potential to impact on food safety and any proposal to withdraw or recall product from the marketplace. I will also inform the relevant regulator immediately if my contact details change.

I am aware that a compliance audit or assessment is required during each accreditation period (calendar year).

I declare that the information provided in this document is complete, true and correct in every detail.

Applicant's name: _____

Applicants signature_____ Date: _____

## APPENDIX 1: References


9. FSANZ (2025) 1st call for submissions document and supporting documents (weblink to be inserted).
10. Safe eggs Australia (weblink to be inserted).
11. Australia eggs food safety homepage Food Safety - Australian Eggs
12. Codex Code of hygienic practice for eggs and egg products Codex eggs CoP
13. Guidance tool for eggs egg guidance tool
14. Grading, washing and packing of eggs Grading, Washing & Packing - Australian Eggs


## APPENDIX 2: Distribution logs

| Date Supplied | Customer | Delivery Address | Total number of eggs | Producer unique ID no. | Lot / identity no. |
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