Certification rules
version 1.1  October 2010
Using this guide
These guidelines specify the appropriate usage for ESA trademarks.

All approved templates will be included as appendices in the Master Guidelines document. Please use these wherever possible.

When printing or with new design, relevant sections of this document should be included as part of the design brief, to ensure guidelines are followed.

As this document contains colour guides, it should always be printed in full colour.

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Introduction

1.1 The Certification Body

The Certification Body is a wholly owned subsidiary of the Australian Egg Corporation Limited ("the Corporation") which is a producer owned company which integrates marketing, research and development and policy services for the benefit of egg producers, providing funding through statutory levies, and other stakeholders. The Corporation is mainly funded through the statutory levies collected under the Egg Industry Service Provision Act 2002 and Australian Government funds. The Corporation represents approximately 400 Australian commercial egg producers who distribute a range of egg products to the Australian and international market.

1.2 Public Benefit

Individual Egg Businesses are increasingly expected by government and consumers to develop a quality assurance program, based on HACCP which addresses issues such as, but not limited to, food safety, bio-security, animal welfare, egg labelling and environmental management and is audited by a third party auditor accredited by the Certification Body. Egg Standards Australasia/Australia ("ESA"), the Australian egg quality assurance program, is such a program that has been structured to help commercial Egg Businesses develop a quality assurance program for their respective operations in the supply chain and to meet and/or supersede current International egg standards.

Among other things, the ESA will assist Egg Businesses to:

> minimise risks to the safety of eggs marketed to consumers
> protect the welfare of their flocks
> minimise the likelihood and impact of disease outbreaks
> minimise risk that eggs are incorrectly labelled
> ensure the production and delivery of consistent product quality
> provide an indication of origins in an Egg Business
> address specific environmental issues faced by Australian egg producers

ESA will assist Egg Businesses to meet the requirements of the quality assurance program by providing relevant documentation in the form of a manual (print or electronic). ESA is also aimed at establishing "good operating practices" to encourage Egg Businesses to reach the highest standards possible for the community and the consumer.

1.3 Scope of ESA

ESA covers, but may not be limited to, the industry practices relating to the rearing of pullets and the production of eggs from laying hens. The scope of ESA is from the point of delivery of day old chicks or started pullets to the Farm up to the point of removal of started pullets, spent hens or eggs for human consumption from the Farm. ESA also covers grading and packaging of eggs.

ESA will assist Egg Businesses to develop systems and records in compliance with the quality assurance program. The ESA manual provides the necessary guidelines for Egg Businesses to customise the ESA Quality Assurance program for their respective operations in the supply chain. In addition, ESA provides a system for verification, training and monitoring.
Definitions

In these rules unless the contrary intention appears:

"AES" means the Certification Body’s trade mark certification Egg Scheme and the Certification Rules relating thereto.

"Applicant" means a person or a body of persons, whether corporate or unincorporated, who has applied for a licence under ESA and who is engaged in Pullet Rearing, Egg Production or Egg Grading/Packing or is a marketing company wholly owned by at least one egg business and has the appropriate resources to meet the requisite standards required for a licence to use the ESA Mark.

"Audit" means an audit investigation conducted under ESA by an Auditor.

"Auditor" means any person accredited/certified to conduct an Audit as a third party by the Certification Body after the satisfactory completion of the ESA Auditor training course.

"Certified Applicant" means an Applicant for a licence under ESA who has been granted a licence to use the ESA Mark by the Certification Body.

"Certification Body" means a wholly owned subsidiary of the Australian Egg Corporation Limited, formed specifically as the egg industry Quality Assurance Body.

"Corporation" means the Australian Egg Corporation Limited.

"Critical Control Point" means the steps where important things can go wrong in the production process, so they are critical to eliminating the hazards.

"Critical Corrective Action" is a non-conformity that constitutes a breach of legislation and/or may have to be passed on to governing authorities for further action.

"ESA Mark" ESA Mark means the certification mark in either of the formats as appear in the representation in Schedule 1.

"Egg Business" means a primary producer directly engaged in and conducting the activities of Pullet Rearing, Egg Production or Egg Grading/Packing and/or a registered marketing business wholly owned by such primary producer/s.

"Egg Grading/Packing" is a primary producer whose business function is to grade and pack eggs for sale.

"Egg Production" is a business function that produces eggs for the purpose of sale.

"Farm" means a parcel of land with defined boundaries, whether fenced or otherwise, that enables the farmer to establish an effective bio-security zone around the areas that house hens or pullets and between differing egg production systems that minimise the risk of disease organisms being brought into contact with the birds.

"HACCP" means Hazard Analysis Critical Control Point and is a system for preventing food safety hazards, adopted by food companies around the world, identifying hazards and developing monitoring and control procedures to protect against important hazards at critical points in the production process.

"Hazards" means, as a minimum, anything that can damage the food safety of eggs produced for human consumption, the bio-security of the Farm, the health and welfare of the birds, the correct labelling of eggs or pose a risk to the environment.

"Minor Corrective Action" is a corrective action which does not affect the safety of the eggs to consumers, the health or welfare of birds, pose a risk to the environment or any other Critical Control Point or the integrity of ESA.

"Major Corrective Action" is a corrective action which may have an effect on the safety of the eggs to the consumers, the health or welfare of birds, the environment or any other Critical Control Point or that adversely affects the integrity of ESA.

"Pullet Rearing" is a business function that purchases layer chicks and rears them until they are dispatched to egg laying facilities.

"Supplier" means an Egg Producer or Egg Grader/Packer.
Interpretation

In these Rules singular words shall include the plural and vice versa unless the context requires otherwise.

Certification Trade Mark

The ESA Mark shall be used by Certified Applicants for the purposes and objectives of the AES.

The ESA Mark is the sole property of the Certification Body and may only be used by an Applicant after an application for a licence is made to the Certification Body and the granting of Certified Applicant status by the Certification Body. A Certified Applicant shall make no claim or have any right to ownership in the ESA Mark.

Certified Applicants shall not engage in any conduct which is likely to adversely affect the Certification Body's ownership or rights in and to the protection of the ESA Mark. The ESA Mark shall only be used for the purpose of and in the manner authorised by these Rules and as approved by the Certification Body.

Licences granted for the use of the ESA Mark shall for the term of the licence confer upon the Certified Applicant the right to use the ESA Mark in the manner stipulated in these Rules, but only so long as such licence is in full force and effect.

Use Of The Certification Mark

Certified Applicants are authorised to use the ESA Mark on company stationary, literature, on eggs, on packaging, labelling, marketing materials and in advertising media in a manner reflecting certification under the AES or as may be approved in writing by the Certification Body. The ESA Mark will only be used in relation to pullets or eggs which have been produced in accordance with the AES. All uses of the ESA Mark must be approved by the Certification Body.

Certified Applicants shall only use the ESA Mark in accordance with the instructions contained in the Certification Body's Trade Mark Usage Manual annexed as Schedule 2 to these Rules and in accordance with any directions that may be issued from time to time by the Certification Body in the interests of the integrity of the AES and/or the protection and preservation of the ESA Mark.
A licence to use the ESA Mark may be granted in respect of Pullet Rearing or Egg Production or Egg Grading/Packing or any combination thereof. A licence to use the ESA Mark carries with it the obligation to ensure that the ESA Mark is only used or associated with pullets or eggs which are produced and comply with the AES and ESA and originate from a Certified Applicant.

A licence may only be granted to an Applicant engaged in an Egg Business. It is a condition of the grant of a licence to use the ESA Mark that the Certified Applicant will only use the ESA Mark with its own trade mark or its own name prominently displayed on or in relation to the packaging or on other marketing materials of pullets or eggs for the purpose of providing an indication to the public that the pullets or eggs are those having their origin in the Certified Applicant as distinct from their certification. No other trade marks or names are to be used on or in relation to the packaging or on other marketing materials featuring the ESA Mark without the prior written authorisation of the Certification Body.

The number of licences granted under the AES will be unlimited. Any Applicant applying for a licence, and becoming an accredited participant in ESA, may be issued with an unconditional or conditional licence to use the ESA Mark. A certificate of licence is annexed in Schedule 3 to these Rules.

An Applicant for a licence may apply by means of the application form which appears in Schedule 4 to these Rules. A non-refundable licence application fee as stipulated by the Certification Body from time to time is to accompany any application for a licence. The licence application fee will cover the cost of processing the application and the issue of any documentation or materials associated with accreditation.

A licence to use the ESA Mark shall only be granted after an Applicant has demonstrated that it has taken the necessary steps to develop a HACCP Plan, as required under ESA and AES and has been accredited as meeting all the requirements for ESA and AES. An annual non-refundable fee as stipulated by the Certification Body from time to time is payable for the grant of a licence and for its annual renewal.

A licence is for a one year term and may be renewed upon an Audit being conducted to check compliance with ESA requirements and which confirms the accreditation of the Certified Applicant under the AES.
Obligations of the certification body

The Certification Body shall have the principal obligation of administering ESA and the AES, including the following obligations:

a) The Certification Body shall offer to all potential applicants, upon request, a manual and/or website link, in which guidelines as to the requisite standards for compliance with ESA is set out.

b) The Certification Body shall train Auditors who have are accredited Food Safety Auditors by RABQSA International, (Registered Accreditation Board Quality Society of Australasia), in the requisite standards of ESA so that they are qualified to conduct Audits of Applicants and Certified Applicants to determine compliance with the requisite standard of ESA ("the Auditors").

c) The Certification Body shall make available the names and contact details of the Auditors for conducting the necessary inspections and Audits of Applicants and Certified Applicants under ESA and shall act upon the Auditors’ recommendations for the purpose of certifying Applicants under ESA.

d) The Certification Body shall be responsible for the application of registration and maintenance of the ESA Mark as a registered certification trade mark under the Australian Trade Marks Act 1995. The Certification Body shall, at its sole discretion, be responsible for the publication of advertisements for the purpose of promoting the nature, objects, functions and benefits of ESA, the AES, the ESA Mark and the identity of Certified Applicants and their products.

e) The Certification Body shall be responsible for maintaining and publishing a Register of Certified Applicants, the names of which shall be set out in alphabetical order.

f) The Certification Body shall be responsible for maintaining and publishing a Register of the Auditors, the names of which shall be set out in numerical order by Licence number and/or under geographical regions.
8.1 Initial Accreditation

An Auditor conducting an Audit of an Applicant or Certified Applicants' Egg Business and/or production processes shall supply the Certification Body with an Audit report and the Certification Body shall supply a copy of the Audit report to the Applicant or Certified Applicant. In the event that any corrective action is specified, then under the terms of ESA, the Certified Applicant will not be issued with an initial licence until all corrective action is closed out. If the corrective action is classified as Critical, then the applicant may be required to stand down for a period of twelve months before submitting a new initial audit for the AES.

8.2 Subsequent Accreditation

A Certified Applicant shall be Audited prior to the expiry of each one year licence term. In the event that any corrective action is specified, be it Minor (or Category 2), Major (or Category 1) or Critical, then under the terms of ESA, the Certified Applicant will not be issued with an annual licence until all corrective action is closed out.

8.3 Minor/or Category 2 Corrective Action

If a Minor Corrective Action is found as a result of an Audit or otherwise, A Certified Applicant will be advised of the Minor Corrective Action and will be offered a period of three months by the Certification Body within which to effect rectification. All Corrective Action must be 'closed out' by means of a re-audit prior to an application being accepted by the Certification Body and a Certificate of Licence being issued.

If the Minor Corrective Action has not been rectified and corrected within the designated time frame, then the Corrective Action is raised to a Major Corrective Action.

8.4 Major/or Category 1 Corrective Action

If a Major Corrective Action is found as a result of an Audit or otherwise, a Certified Applicant will be advised of the Major Corrective Action and will be offered a period of one month by the Certification Body within which to effect rectification. All Corrective Action must be 'closed out' by means of a re-audit prior to an application being accepted by the Certification Body and a Certificate of Licence being issued.

If the Major Corrective Action has not been rectified and corrected, then the Certified Applicant will lose its status as a Certified Applicant and its licence under the AES will be cancelled.

In this instance a six month stand down period may be instigated prior to submitting a new audit for the AES.

8.5 Audits

An Audit for the purpose of accreditation shall be organised between an Applicant and an ESA appointed global auditing company. The Applicant shall have the liability and responsibility of payment of the fees of the Auditing Company.

8.6 Master Logos

Where a number of Certified Applicants are partially or wholly part of one Egg Business, the Certification Body may issue one identification number ("Master ID") to be used by the Egg Business, provided that the Egg Business has in place and maintains at all times a traceability system acceptable to the Certification Body which ensures that the location and the date of lay of the eggs can be readily and easily identified.

A "Master ID" will only be issued for a one year period and may be renewed after an audit has been conducted to check compliance with all ESA requirements and Rules.

The onus is on the Master Logo holder to advise the Certification Body of any changes to the status of any 'Farm' that comes under the Master Logo within 30 days of such.
The Certification Body will keep at its head office:

i) A copy of these Rules;

ii) Registers of Certified Applicants and of the Auditors ("the CA&A") past and present

and will cause to be entered therein:

a) The full name and address of the CA&A and the location of the Farm and/or Egg Production facilities of Certified Applicants;

b) The date upon which the name of the CA&A was entered in the registers;

c) The date upon which any CA&A ceased to be a CA&A during the previous three (3) years;

d) Dates and particulars of any changes which are required by these Rules to be entered in the registers;

The Certification Body will:

i) Make the registers available for inspection by the Trade Marks Office and will, when requested, furnish to the Trade Marks Office copies of any entries contained therein;

ii) Advise the Trade Marks Office of any alteration, amendment, addition or deletion to or from these Rules;

iii) Advise Certified Applicants of any alteration, amendment, addition or deletion to or from these Rules.
Each Applicant and Certified participant will have the following obligations;

a) To ensure that the Egg Business complies with the minimum standards of ESA as applicable and to maintain these standards at all times;

b) To agree with and ensure compliance with these Rules, including those requirements as to the use of the ESA Mark;

c) To comply promptly with any reasonable direction of the Certification Body relating to ESA and AES and the compliance with these Rules;

d) To use the ESA Mark in a manner that maintains and enhances the reputation and validity of the ESA Mark and the reputation and integrity of ESA generally;

e) To only use the ESA Mark in respect of pullets or eggs which have been produced in accordance with ESA and AES;

f) Not to make any use of the ESA Mark or otherwise in relation to ESA and AES which is misleading;

g) Only to use the ESA Mark as authorised by these Rules;

h) To comply with all laws and regulations relating to the Egg Business;

i) To advise the Certification Body of any change in ownership of the Egg Business;

j) Not to assign the benefit of certification or license under ESA and/or AES without the written consent of the Certification Body, which shall not be unreasonably withheld;

k) To pay promptly, or when due, all fees arising under these Rules as specified from time to time by the Certification Body;

l) To assist an Auditor by providing access to the Egg Business and all records and information relevant to the accreditation process in a true and accurate manner;

m) To advise the Certification Body in writing of any matter which may be relevant to the accreditation of the Certified Applicant or its continuance;

n) To allow the Certification Body or its representative or an Auditor selected by the Certification Body access to the Egg Business and all records and information relating to ESA for the purpose of determining compliance with ESA and these Rules;

o) To train staff as to ESA and maintain sufficient staff levels to ensure compliance with ESA;

p) Upon being notified in writing by the Certification Body of any changes to ESA or these Rules ("the Changes") to promptly take such steps as may be necessary to comply with the Changes within a reasonable period of time of such notification.

q) To indemnify and hold harmless the Certification Body against any claim or action arising out of any use or matter otherwise than specifically relates to and directly arises out of the compliance by the Certified Applicant of ESA and AES.

r) Applicants and Participants must remain compliant with relevant legislation and not be convicted of any breaches against such legislation.
Termination

A Certified Applicant may at any time withdraw from ESA and AES upon giving the Certification Body at least 30 days notice in writing of intention to do so.

A Certified Applicant’s licence shall be capable of termination or suspension in whole or in part by written notice from the Certification Body to the Certified Applicant (upon which event the Certification Body may by newsletter or otherwise publicise such termination or suspension) in the event of any of the following events:

   a) A breach by the Certified Applicant of the terms of licence or of the Rules which is not rectified within a period of 30 days from the date of written advice from the Certification Body as to such breach, to the full satisfaction of the Certification Body;

   b) The non-compliance by the Certified Applicant with a reasonable direction issued by the Certification Body in the interests of consumers and/or good business practices under ESA, which is not rectified within 30 days from the date of the written advice from the Certification Body.

   c) If the Certified Applicant makes any assignment for the benefit of creditors or files a petition in bankruptcy or is made bankrupt or becomes insolvent or unable to trade or pay its debts or is placed under the control of a receiver or is otherwise liquidated or wound up;

If the Certified Applicant’s certification is withdrawn, terminated, suspended or cancelled, the Certified Applicant, unless otherwise directed in writing by the Certification Body, is to take immediate steps to cease all use of the ESA Mark and any reference to ESA and AES, including any distribution of company stationary, literature, advertising, eggs or packaging, or marketing materials (“the Materials”) bearing the ESA Mark, except any which exclusively relate to activities which may remain Certified and shall deliver the Materials to the Certification Body or destroy them (or deface them so as to remove any use of the ESA Mark or reference to ESA and AES) under supervision of the Certification Body or as otherwise directed by the Certification Body in writing.

If a Certified Applicant finds itself subject to termination, withdrawal, cancellation or suspension under the Rules it shall take all reasonable steps to mitigate any loss and/or potential loss. In any event the Certified Applicant shall not make any claim against the Certification Body or any of its servants or agents or the Auditor for any losses and/or costs that may be incurred as a result of the Certified Applicant’s use of the ESA Mark.
An Applicant or Certified Applicant who is affected by and dissatisfied with a decision to refuse a licence or cancel or suspend a licence of the ESA Mark may, by notice in writing, advise the Certification Body of the grounds of such dissatisfaction and request the Certification Body to review its decision. In a case where the decision is based on an Egg Business Audit report and where it appears to the Certification Body that reasonable grounds exist for such dissatisfaction, it shall seek the advice of the Auditor who conducted the Audit and issued the Audit report on the Applicant or Certified Applicant and thereafter may seek the further advice of a more senior and experienced Auditor and the Certification Committee and act on that advice in reviewing its decision. Within one month of receipt of such notice, the Certification Body shall take steps to undertake the review and advise the Applicant or Certified Applicant of that fact and thereafter as soon as reasonably possible advise the Applicant or Certified Applicant the results of that review in writing.

In the event that the Certification Body maintains the decision to refuse the licence to use the ESA Mark, the Applicant or Certified Applicant concerned may then have the decision of the Certification Body reviewed and it may apply for such review to be conducted by an arbitrator appointed by the Chartered Institute of Arbitrators of Level 6, 50 Park Street, Sydney, NSW.

Governing Law
Matters arising in relation to the Rules and licences shall be governed and determined in accordance with the laws of the State of New South Wales.
Logo

The Egg Standards Australasia/Australia (ESA) program is the public face of the Australian egg industry's National Egg Quality Assurance Program (NEQAP). The logo provides a legal trademark and guarantee of quality for all products and services that carry the mark and thus must be valued and used in accordance with these guidelines.

Only ESA egg businesses will be able to incorporate this quality mark on their eggs and egg packaging.

The Australian Egg Corporation administers the program and will market the ESA trademark to Australian consumers. Eggs that are packaged ESA will be recognised as a high quality, safe product farmed by people who look after the health and welfare of their hens in environmentally sound conditions.

There are two versions of the logo; one for all packaging and promotional material, and another for printing on the egg itself.

The ESA logo elements should never be separated. Position, size, and colour, along with the spatial and proportional relationships of the ESA logo elements are predetermined and should not be altered.

To ensure consistent representation of our brand identity always use high-quality vendors and reproduction methods.

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ESA trademarks

CERTIFICATION TM

CERTIFICATION TM

CERTIFICATION TM

CERTIFICATION TM

CERTIFICATION TM

CERTIFICATION TM

ESA trademark EGGS ONLY

ESA 1234 31 08 10
Printing the trademark directly on eggs

Licensees may also print this Mark directly on the surface of an egg using food-grade ink.

This Mark should be incorporated with the unique licence number issued to each licensee.

This version of the Mark may only be used on an egg surface. Other identifying text (e.g., use by date, farm number etc.) may be placed to the right of the Mark.
Using the trademark

Usage
The ESA trademark (the Mark) may only be used by approved licensees who have expressly been granted use by the Australian Egg Corporation Limited (the Corporation).

Licensees granted use of the Mark may only use it as specified by the guidelines document. The Mark cannot be depicted as part of the licensee’s livery.

Minimum size and isolation zone rules must be adhered to as outlined in the following pages. If the logo does not align or it has any legibility issues it is incorrect.

Always ensure that there is adequate contrast between the background and foreground to ensure legibility.

Licensees may only use the approved version of the Mark as issued by the Corporation. All artwork that contains the Mark must be approved by the Corporation prior to use. ’Certification TM’ is part of the Mark and must always be included in the Mark.

Negative on positive
Always use the full colour logo on white where possible.

Tampering with logo lock-up
The logo should always appear in the logo lock-up specified and elements should never be moved in relation to each other, other than specified in this document.

Disproportionately scaled
The logo should never be scaled disproportionately.

Placing on busy backgrounds
The logo should never be placed on a busy background making it illegible.

Colour scheme
Do not alter the colours in the logo.
Using the trademark

Negative on positive
Always use the full colour logo on white where possible.

Tampering with logo lock-up
The logo should always appear in the logo lock-up specified and elements should never be moved in relation to each other, other than specified in this document.

Placing on busy backgrounds
The logo should never be placed on a busy background making it illegible.

Disproportionately scaled
The logo should never be scaled disproportionately.

Colour scheme
Do not alter the colours in the logo.
Clear space
Clear space refers to a distance of "X", as a unit of measurement, surrounding each side of the ESA logo. A minimum clear space requirement has been established to ensure the prominence and clarity of the ESA logo. It is essential that the ESA logo remains free of all graphics, taglines, identities, photography, and typography.

Minimum size
Minimum size refers to the smallest size at which the ESA logo may be reproduced to ensure its legibility. The minimum reproduction size of the ESA logo is 13mm in width. However, when space limitations dictate the use of a reproduction size that is smaller than the recommended minimum, contact the ESA Marketing Department for approval of those special applications. Observe the reproduction size requirements of the signature to avoid poor quality or distortion.
Size & space
Colours

Colour provides a strong visual link to our brand identity across a wide range of applications. ESA deep blue and black serve as our brand's corporate colours for print, electronic and packaging applications.

The colour valuations for the ESA colours provided with these standards are the colour standards that all printed materials should match.

To find colours that are consistent with the business needs of consumer, enterprise, and online applications, please refer to the relevant style guide.

To ensure consistent representation of our brand identity always use high-quality vendors and reproduction methods.

Primary colour palette
Consisting of MyClima teal, and black and white.

![PMS 296C](image) ![BLACK](image)

colour breakdown
PMS 296C
C100 M67 Y0 K40
R0 G68 B124
HEX# 00447C

colour breakdown
PMS blackC
C0 M0 Y0 K100
R0 G0 B0

Secondary colour palette
Consisting of silver.

![PMS 877C](image)

colour breakdown
PMS 877C metallic
C0 M0 Y0 K30
R188 G190 B192
HEX# BCBECC

Colour tints
It is preferable not to use these colours diluted.

*Use the PANTONE® colours shown here, the standards for which can be found in the current edition of the PANTONE Colour Formula Guide. The colours shown in these standards have not been evaluated by Pantone, Inc. for accuracy and may not match the PANTONE Colour Standards. PANTONE® is a registered trademark of Pantone, Inc.*
Certificate of licence

This is to certify that

Insert business name

has been accredited as meeting the standards of the Ficatum re iltmpn reitl pelt omnihilfa esto es quaspe molora penetran non consensi moluptur silt aboro denmat aut ulloemum volor ral non cumer harlam vollaboriam qui officia tistquam; eum, consequi verumquam exqui dollaccum qui ad quas quies doluptat. Qstendem harlon pe nem explit dis molorati nam et ene corum quae expe doluptat has been accredited as meeting the standards of the Ficatum re iltmpn reitl pelt omnihilfa esto es quaspe molora penetran non consensi moluptur silt aboro denmat aut ulloemum volor ral non cumer harlam vollaboriam qui officia tistquam; eum, consequi verumquam exqui dollaccum qui ad quas quies doluptat. Qstendem harlon pe nem explit dis moloratis nam et ene corum quae expe doluptat has been accredited as meeting the standards of the Ficatum re iltmpn reitl pelt omnihilfa esto es quaspe molora penetran non consensi moluptur silt aboro denmat aut ulloemum volor ral non cumer harlam vollaboriam qui officia tistquam; eum, consequi verumquam exqui dollaccum qui ad quas quies doluptat.

Licensed Business Activity: pullet rearing/egg production/egg grading & packing

Property address (including suburb, state, postcode)

AECL authorised signature

AECL authorised signature

Date granted: __________________ Registration number: __________________

AECL common seal
This is to certify that

**Insert business name**

has been accredited as meeting the standards of the Ficatum re itempe rite st peti omnihiest esto as quaspe moloria peratem non conensi moluptur sit aborro demat aut ilurem volor rati non curnet hariam vollaboriam qui officia latiquam, eum, consequi venutam qua quas dollacum qui ad quas quias doluptat. Osandem harion pe nam explit dis molorals rem et ene corum quas exerp doluptat has been accredited as meeting the standards of the Ficatum re itempe rite st peti omnihiest esto as quaspe moloria peratem non conensi moluptur sit aborro demat aut ilurem volor rati non curnet hariam vollaboriam qui officia latiquam, eum, consequi venutam qua quas dollacum qui ad quas quias doluptat. Osandem harion pe nam explit dis molorals rem et en.

**Licensed Business Activity:** pullet rearing/egg production/egg grading & packing

**Additional conditions of Licence:** Property address (including suburb, state, postcode)

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**AECL authorised signature**

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**AECL authorised signature**

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**Date granted**

---

**Registration number**

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**AECL common seal**
Application for licence

This application is for ______________________ New licence [ ] or Licence renewal [ ]

Egg business applicant name

ABN

Business address

Postal address

Telephone ______________________ Fax ______________________

Email address

Principal contact ______________________ Position ______________________

Nature of business to which accreditation will relate i.e. pullet rearing, egg production, egg grading/packing

Do you presently have any quality assurance program in place for the above products/activities? If so, provide details

Do you accept that a ‘spot check’ by an accredited ESA auditor may be undertaken at the discretion of the Trademärk owner, AECL, at any time to ensure the integrity of the ESA program? Yes [ ] No [ ]

Nominate which days would NOT be appropriate for a ‘spot check’ audit:

[ ] Monday [ ] Tuesday [ ] Wednesday [ ] Thursday [ ] Friday

Have you read and do you understand the Rules of ESA scheme? Yes [ ] No [ ]

The fees which currently apply are set out in the Fee schedule attached to this application, do you agree to pay the fees stipulated in the Rules? Yes [ ] No [ ]

Please state date and venue of ESA workshop attended in last Certificate of Licence year

If we undertake to attend a minimum of one ESA workshop per year

I agree to abide by the Rules of Egg Standards Australia and I declare that the information provided in this application is true and correct.

Signed ______________________ Date ______________________

Name ______________________ Position ______________________
Application for licence

This application is for  
New licence [ ] or Licence renewal [ ]

Egg business applicant name: 

ABN: 

Business address: 

Postal address: 

Telephone: [ ]  Fax: [ ] 

Email address: 

Principal contact: 

Nature of business to which accreditation will relate i.e. pullet rearing, egg production, egg grading/packing: 

Do you presently have any quality assurance program in place for the above products/activities? If so, provide details.

Do you accept that a ‘spot check’ by an accredited ESA auditor may be undertaken at the discretion of the Trademark owner, AECL, at any time to ensure the integrity of the ESA program? 

Nominate which days would NOT be appropriate for a ‘spot check’ audit: 

Monday [ ] Tuesday [ ] Wednesday [ ] Thursday [ ] Friday [ ] 

Have you read and do you understand the Rules of ESA scheme? 

The fees which currently apply are set out in the Fee schedule attached to this application, do you agree to pay the fees stipulated in the Rules? 

Please state date and venue of ESA workshop attended in last Certificate of Licence year: 

I/we undertake to attend a minimum of one ESA workshop per year.

I agree to abide by the Rules of Egg Standards Australia and I declare that the information provided in this application is true and correct.

Signed: ___________________________ Date: ___________________________ 

Name: ___________________________ Position: ___________________________
Shed Preparation Checklist

Preparation of the Shed:

- Fresh bedding material must be spread evenly to cover the floor.
- Sheds must be pre-heated gradually, at minimum, 24 hours before the birds arrive.
- The temperature must be stabilised.
- Space heaters or brooders must be set up to ensure that there are no extremes of temperature in the shed.
- Independent thermometers must be placed around the shed with at least two of them at bird level, to monitor uniformity of temperature.
- Fresh, clean water must be available to the day-olds immediately on their arrival at the farm. Starter ration must also be available.
- Trays and paper may be used to supplement pan or track feeders.
- Feeders and drinkers must not be placed directly under a heat source.
- Before the birds arrive, a final shed-check is essential to ensure that temperatures are at the correct levels and that there are no water leaks.

A shed preparation sheet must be completed before the arrival of each batch of chickens that records the following at a minimum:
# Shed Preparation Checklist

**Restocking Date:**

## Supplies

<table>
<thead>
<tr>
<th>Item</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starter Crumb Ordered</td>
<td></td>
</tr>
<tr>
<td>Heating fuel supply checked/ordered</td>
<td></td>
</tr>
<tr>
<td>Shavings supply checked/ordered</td>
<td></td>
</tr>
<tr>
<td>Overalls &amp; Shoe covers supply checked/ordered</td>
<td></td>
</tr>
<tr>
<td>Soap / sanitiser/ disposable towels</td>
<td></td>
</tr>
<tr>
<td>Restocking Date Confirmed</td>
<td></td>
</tr>
<tr>
<td>Foot Dip Disinfectant supply checked/ordered</td>
<td></td>
</tr>
</tbody>
</table>

## Site

<table>
<thead>
<tr>
<th>Item</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Free from debris</td>
<td></td>
</tr>
<tr>
<td>Vegetation controlled</td>
<td></td>
</tr>
<tr>
<td>No rodent cover</td>
<td></td>
</tr>
<tr>
<td>Concrete aprons clean &amp; disinfected</td>
<td></td>
</tr>
<tr>
<td>Clean and Tidy</td>
<td></td>
</tr>
<tr>
<td>Secure</td>
<td></td>
</tr>
</tbody>
</table>

## Shed

<table>
<thead>
<tr>
<th>Item</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power washed thoroughly</td>
<td></td>
</tr>
<tr>
<td>Disinfected</td>
<td></td>
</tr>
<tr>
<td>Shed condition checked and repaired as necessary</td>
<td></td>
</tr>
<tr>
<td>Source of litter</td>
<td></td>
</tr>
<tr>
<td>Quantity and depth of litter/shavings applied</td>
<td></td>
</tr>
<tr>
<td>Brooders/ Heaters switched on/lit.</td>
<td></td>
</tr>
<tr>
<td>Temperature readings</td>
<td></td>
</tr>
<tr>
<td>Foot dip at entrance doors</td>
<td></td>
</tr>
<tr>
<td>Protective clothing and overshoes available</td>
<td></td>
</tr>
<tr>
<td>Paper towels and soap available</td>
<td></td>
</tr>
</tbody>
</table>

## Equipment

<table>
<thead>
<tr>
<th>Item</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feeders checked, repaired</td>
<td></td>
</tr>
<tr>
<td>Drinkers – leak free</td>
<td></td>
</tr>
<tr>
<td>Water meter reading</td>
<td></td>
</tr>
<tr>
<td>Lighting – even – wattage and number of light points</td>
<td></td>
</tr>
<tr>
<td>Ventilation system &amp; controls operations checked</td>
<td></td>
</tr>
</tbody>
</table>
### Supplementary Equipment

<table>
<thead>
<tr>
<th>Equipment</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Generator</td>
<td></td>
</tr>
<tr>
<td>Alarm System</td>
<td></td>
</tr>
<tr>
<td>Fire Extinguishers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Signed</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Date:</td>
<td></td>
</tr>
</tbody>
</table>
Egg Producer Hazard Analysis Critical Control Point (HACCP) Plan

HACCP is a support system for the safe production of food. When adequately developed and efficiently implemented it provides systematic control of biological, chemical and physical hazards at key stages of production. It is a strategy for prevention rather than detection of safety problems. HACCP is built on a foundation that requires a farm unit to have a coherent hygiene system in place. It will address inputs, decision points and outputs.

A HACCP Plan is unique to each farm and must be compiled by a farm team who would agree a flow diagram for the process.

The Hazard Analysis Critical Control Point (HACCP) Plan shows how product / process safety is ensured through having control measures in place for identified hazards. At a minimum the Hazard Control Plan includes:

- A detailed description of the products and process steps (e.g. a flow diagram showing all the steps of each process),
- A detailed description of the hazards (chemical, microbiological and physical / foreign bodies) that could arise at each process step and the risks that these represent,
- Identification of Critical Control Points (CCP) in the plan,
- Definition of the limits that must be met to ensure control of each CCP,
- The monitoring required to ensure that control is maintained at each CCP,
- The corrective action to be taken if a non-conformance occurs for each CCP,
- Identification of the responsibilities, procedures and records applicable for each CCP.
- Annual verification / testing of the HACCP plan to ensure that it is effective.

The implementation of hygiene barriers, bio-security measures and personnel hygiene practices at all levels of production underpin the HACCP plan.

An illustrative HACCP plan for producers is given below. However, each Producer is advised to seek qualified assistance in creating a HACCP plan for his/her own enterprise.
### Illustrative HACCP Plan: Egg Producer
(Contingent on Compliance with Hygiene and Disease control, Flock Welfare, Housing and Environment, Verification to be carried out as part of the On-Farm audit)

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry sourcing Pre-lay</td>
<td>CCP 1</td>
<td>Disease carriers</td>
<td>Obtain poultry from certified Pullet Growers only</td>
<td>From certified suppliers only</td>
<td>See Egg Producer Requirements Section 3.3</td>
<td>Notify veterinarian and commence treatment</td>
<td>Hatchery / Import records; Pullet grower records</td>
</tr>
<tr>
<td>Feed sourcing and storage</td>
<td>CCP 2</td>
<td>Product contamination due to pathogens or medication misuse</td>
<td>Purchase from approved supplier. Segregate medicated feed</td>
<td>Use only approved suppliers / Medication by prescription</td>
<td>See Producer Requirements, Section 3.11</td>
<td>Reject delivery. Source alternative supply. Clean bins/lines</td>
<td>Delivery doc. Storage Record</td>
</tr>
<tr>
<td>Water sourcing and storage</td>
<td>CCP 3</td>
<td>Pathogenic organisms</td>
<td>Use a clean supply and use covered storage</td>
<td>No failure of microbiological specifications.</td>
<td>See Producer Requirements, Sections 3.12</td>
<td>Upgrade supply (own source) Inform Packing Centre</td>
<td>Test report</td>
</tr>
</tbody>
</table>
# Egg Producer Shed Management Checklist

**Minimum Requirement**

<table>
<thead>
<tr>
<th>Shed Identification Number</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Week Ending</td>
<td></td>
</tr>
<tr>
<td>Age(s) of Birds</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Checks (as appropriate)</th>
<th>Frequency (Specify)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Supply</td>
<td></td>
</tr>
<tr>
<td>Feeding System</td>
<td></td>
</tr>
<tr>
<td>Flock Mortality</td>
<td></td>
</tr>
<tr>
<td>Ventilation</td>
<td></td>
</tr>
<tr>
<td>Shed Temperature Max</td>
<td></td>
</tr>
<tr>
<td>Shed Temperature Min</td>
<td></td>
</tr>
<tr>
<td>Egg Store Max</td>
<td></td>
</tr>
<tr>
<td>Egg Store Min</td>
<td></td>
</tr>
<tr>
<td>Sweep and Tidy Egg Collection Area</td>
<td></td>
</tr>
<tr>
<td>Clean and Tidy Egg Store</td>
<td></td>
</tr>
<tr>
<td>Sweep Floors / Aisles</td>
<td></td>
</tr>
<tr>
<td>Dust Cages</td>
<td></td>
</tr>
<tr>
<td>Check Bait Points</td>
<td></td>
</tr>
<tr>
<td>Inspect for Red Mite</td>
<td></td>
</tr>
<tr>
<td>Check Alarm Operation</td>
<td></td>
</tr>
<tr>
<td>Maintenance Check</td>
<td></td>
</tr>
<tr>
<td>Fly Monitoring</td>
<td></td>
</tr>
<tr>
<td>Belt Inspection (if appropriate)</td>
<td></td>
</tr>
</tbody>
</table>
## Shed Data, Systems (Barn and Free Range)

<table>
<thead>
<tr>
<th>Shed ID from Grading Floor</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Number Placed</td>
<td></td>
</tr>
<tr>
<td>Age Placed (Weeks)</td>
<td></td>
</tr>
<tr>
<td>Date Placed</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shed Area (sq m)</th>
<th>Available Area (m²)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobby Area (sq m)</td>
<td>No. Birds /sq m</td>
<td></td>
</tr>
<tr>
<td>Slatted Area Total (sq m)</td>
<td>No Drinkers / 100 Birds</td>
<td></td>
</tr>
<tr>
<td>Scratch Area Total (sq m)</td>
<td>Drinking Space / Bird (cms)</td>
<td></td>
</tr>
<tr>
<td>Nesting System</td>
<td>Circular Feeding Space / Bird (cms)</td>
<td></td>
</tr>
<tr>
<td>Total Area Occupied by Nestboxes (m³)</td>
<td>Linear Feeding Space / Bird</td>
<td></td>
</tr>
<tr>
<td>No Birds / Nestbox</td>
<td>No Birds / m Perch Space</td>
<td></td>
</tr>
<tr>
<td>Area Obstructed (e.g. by Feeder Bins)</td>
<td>Pop-Hole Metres / 1000 Birds</td>
<td></td>
</tr>
<tr>
<td>No. Drinkers</td>
<td>Litter Type</td>
<td></td>
</tr>
<tr>
<td>Used area / drinker</td>
<td>Litter Source</td>
<td></td>
</tr>
<tr>
<td>Available Drinking Space per Drinker (m)</td>
<td>No Lighting Points Slatted Area</td>
<td></td>
</tr>
<tr>
<td>No. Circular Feeders</td>
<td>No Lighting Points Scratch Area</td>
<td></td>
</tr>
<tr>
<td>Available Circular Feeding Space per Feeder (m)</td>
<td>Food Bin Capacity</td>
<td></td>
</tr>
<tr>
<td>Used area / Feeder</td>
<td>Water Tank Capacity</td>
<td></td>
</tr>
<tr>
<td>Length Linear Accessible Feeder Space (m)</td>
<td>Grazing Area Available (ha)</td>
<td></td>
</tr>
<tr>
<td>Linear metres Perch Space</td>
<td>Ventilation Max Capacity (m³ / Min)</td>
<td></td>
</tr>
<tr>
<td>Pop-Hole Length Total</td>
<td>Fail Safe System for Water?</td>
<td></td>
</tr>
<tr>
<td>Total No. Pop-Holes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Signed __________ Dated __________
Pullet Grower Declaration

Note: The Egg Standards Australia Quality Assurance Scheme is a voluntary Scheme. You will be required to sign this document in the presence of the auditor during the farm audit.

Details of the Pullet Grower to be completed in block capitals:

Flock Owner Name: __________________________________________________________
(Person in whose name the flock is registered)

Address: __________________________________________________________

Address for Correspondence: _____________________________________________
(if different to above)

Tel/Fax/Mob: ______________________ / ______________________ / ______________________

ESA: ______________ Farm Code: _______________ Manager: ________________
Registration Number

Declaration:

- I declare that compound feeds for poultry will not be fed to other species and I undertake to maintain my feedstuff storage facilities in a manner that prevents cross-contamination from feedingstuffs intended for other species.
- I agree to allow farm inspectors and auditors access to my farm during normal business hours and to take samples for test purposes.
- I undertake to abide by the conditions applicable to Pullet Growers as laid down in the Egg Standards Australia Quality Assurance Standard Producer Requirements.
- I acknowledge having received a copy of this Standard and the accompanying documentation.
- I agree to provide full and accurate details of my farming practices that relate to the Egg Standards Australia Quality Assurance Scheme.
- I declare I am in compliance with the relevant statutory requirements with regard to the operation of my farm.
- I understand that my participation in the Scheme is a demonstration of my commitment to achieving the highest standards in the production of birds for egg production and my responsibilities in the food chain.
- I agree to permit my name and Certification Status to be published on the ESA Register / Database.

Grower Signature(s):  (1) _______________     (2) ____________________
Position(s):   (1) _______________     (2) _______________
Date:        _________________________ Auditor: _______________________

Egg Producer Declaration

Details of Producer to be completed in block capitals:

Flock Owner Name: __________________________________________________________
(Person in whose name the flock is registered)

Address: __________________________________________________________

Address for Correspondence: __________________________________________________________
(if different to above)

Tel/Fax/Mob: ____________________________________________

ESA: ___________________ Farm Code: _________________ Manager: ______________________
Registration Number

Grading Floor (s) Supplied: ___________________________ No Birds: ___________ Breed: __________

House Identification:

<table>
<thead>
<tr>
<th>Producer House Number</th>
<th>Production System</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Unenriched cage, enriched cage, alternative (free range, barn), organic)</td>
</tr>
</tbody>
</table>

Declaration:

- I declare that compound feeds for poultry will not be fed to other species and I undertake to maintain my feedstuff storage facilities in a manner that prevents cross-contamination from feedstuffs intended for other species.
- I agree to allow farm inspectors and auditors access to my farm during normal business hours and to take samples for test purposes.
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- I acknowledge having received a copy of this Standard and the accompanying documentation.
- I agree to provide full and accurate details of my farming practices that relate to the Egg Standards Australia Quality Assurance Scheme.
- I declare I am in compliance with the relevant statutory requirements with regard to the operation of my farm.
- I understand that my participation in the Scheme is a demonstration of my commitment to achieving the highest standards in the production of quality eggs and my responsibilities in the food chain.
- I agree to permit my name and Certification Status to be published on the ESA Register / Database.

Egg Producer Signature(s): (1) _________________ (2) _________________

Position(s): (1) _________________ (2) _________________

Date: _________________________ Auditor: _________________________
EMERGENCY PROCEDURE: GUIDELINES

The priorities for site staff are
• Maintenance of human life and the avoidance of situations likely to cause injury or harm to staff.
• Flock safety, health and welfare
• Environmental contamination incident.

Each farm should:
• Carry out a risk assessment on the farm
• Have a strategy in place to deal with the identified risks such as:
  o Gas / Oil Leak
  o Fire
  o Power Failure
  o Personal Injury
  o Equipment Failure
  o Flock Problem

Post a list of emergency telephone numbers beside a telephone (and near an exit) and a separate list of useful numbers nearby including the following:

Emergency Telephone Numbers
• Fire Brigade
• Doctor
• Ambulance
• Police

Useful Telephone Numbers
• Safety Officer
• Site Manager
• Group Veterinarian
• Gas / Oil Service Centre
• Service Engineer
• Electrician
• Plumber
Medications Storage

Note: the storage of medications on farms is subject to regulatory controls. The farmer should be familiar with these controls consult with qualified expert (e.g. a veterinarian) and comply with these controls. The following are best practice guidelines only:

- The medicine store should be of a sufficient size and strength to hold all animal medications, whether unopened or partially used that may be in stock at any one time.

- Only animal medications recommended to be stored at room temperature should be kept in the medicine store if unrefrigerated.

- The medicine store should be located indoors and should be out of reach of children.

- The medicine store should be kept locked at all times. The key should be kept in a safe location. This location should be informed to all relief farm workers.

- The medicine store should contain a clear warning label.

- The medicine store should not be located in direct sunlight or adjacent to any source of heat or cold.

- All spillages should be removed immediately from the medicine store and disposed of in accordance with manufacturers recommendations.
Poultry Manure Management Programme

1. Manure Spreading

Minimise environmental problems relating to the removal and spreading of manure as follows:
- Ensure suitable weather conditions to clean out houses, and remove manure and/or empty liquid manure from pit.
- Transport the poultry manure in suitably covered vehicles.
- Spread the manure more than 200 metres from the poultry house. Note: local regulatory controls exist
- Poultry manure and wash water should be land spread or applied to land observing the following “buffer zones”:

<table>
<thead>
<tr>
<th>Area</th>
<th>Buffer Zone (m)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hospitals, schools, churches</td>
<td>200</td>
</tr>
<tr>
<td>Dwelling houses</td>
<td>100</td>
</tr>
<tr>
<td>Lakes and main river channels</td>
<td>20</td>
</tr>
<tr>
<td>Small watercourses and field drains</td>
<td>10</td>
</tr>
<tr>
<td>Public Roads</td>
<td>10</td>
</tr>
<tr>
<td>Domestic wells</td>
<td>50</td>
</tr>
<tr>
<td>Public water supply (depending on vulnerability)</td>
<td>50-300</td>
</tr>
</tbody>
</table>

2. Conditions to Avoid

Avoid spreading manure in the following conditions:
- On heavy, wet soils, when heavy rain is forecast within 48 hours.
- When the wind direction is towards population centres or ‘neighbouring’ houses.
- When the risk of causing odour nuisance to the public is greatest e.g. Sundays or public holidays.
- After daylight hours.
Service Personnel Report

At each visit Critical and Category one requirements must be inspected and reported.

On an annual basis, the Service Personnel inspections must cover all the requirements of the Scheme at least once.

Individual reports must be completed by a competent officer and may also report on the following specific issues:

- Name,
- Address,
- Shed identification

<table>
<thead>
<tr>
<th>Week No</th>
<th>Age of Birds</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mortality</td>
<td>7d Avg.</td>
</tr>
<tr>
<td>Vaccinations received</td>
<td>Date</td>
</tr>
<tr>
<td>Water Consumption</td>
<td></td>
</tr>
<tr>
<td>House Climate</td>
<td></td>
</tr>
<tr>
<td>Body Weight</td>
<td></td>
</tr>
<tr>
<td>Litter Type</td>
<td></td>
</tr>
<tr>
<td>Litter Condition</td>
<td></td>
</tr>
<tr>
<td>Bird Appearance</td>
<td></td>
</tr>
<tr>
<td>General Hygiene</td>
<td></td>
</tr>
<tr>
<td>Records</td>
<td></td>
</tr>
</tbody>
</table>

Comments

Signed __________________________, Date ______________________
Flock Inspection Checklist

MINIMUM REQUIREMENTS FOR FLOCK INSPECTION CHECKLIST

- Shed Identification
- Date Housed
- Number of Birds Housed

DAILY RECORDS OF:

- Mortality
- Weights Recorded
- Treatments / Vaccinations
- Maximum & minimum temperatures
- Ventilation – functioning as per settings
- Feed lines – charged with feed
- Drinkers – operational
- Water meter reading
- Lighting – functioning as per programme
- Litter quality
- Mortalities & cause e.g. culls, leg weakness, injuries
- General flock appearance
- Corrective actions where required
- Foot baths

WEEKLY CHECK RECORDS OF:

- Generator
- Alarms
- Fire extinguishers in place

YEARLY CHECK RECORDS OF:

- Electrical equipment
- Water test
Pullet Grower Hazard Analysis Critical Control Point (HACCP) Plan

HACCP is a support system for the safe production of food. When adequately developed and efficiently implemented it provides systematic control of biological, chemical and physical hazards at key stages of production. It is a strategy for prevention rather than detection of safety problems. HACCP is built on a foundation that requires a farm unit to have a coherent hygiene system in place. It will address inputs, decision points and outputs.

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- A detailed description of the hazards (chemical, microbiological and physical / foreign bodies) that could arise at each process step and the risks that these represent,
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- Definition of the limits that must be met to ensure control of each CCP,
- The monitoring required to ensure that control is maintained at each CCP,
- The corrective action to be taken if a non-conformance occurs for each CCP,
- Identification of the responsibilities, procedures and records applicable for each CCP.

- Annual verification / testing of the HACCP plan to ensure that it is effective.

The implementation of hygiene barriers, bio-security measures and personnel hygiene practices at all levels of production underpin the HACCP plan.

An illustrative HACCP plan for Pullet Growers is given below. However, each Pullet Grower is advised to seek qualified assistance in creating a HACCP plan for his/her own enterprise.
### Illustrative Pullet Grower Hazard Analysis Critical Control Point (HACCP) Plan for Pullet Growers

(Contingent on Compliance with Hygiene and Disease control, Flock Welfare, Housing and Environment, Verification to be carried out as part of the On-Farm audit)

<table>
<thead>
<tr>
<th>Step</th>
<th>CCP No</th>
<th>Hazard</th>
<th>Preventive Measure</th>
<th>Limits (Standards)</th>
<th>Monitoring</th>
<th>Corrective Action</th>
<th>Doc. Ref.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chick Sourcing.</td>
<td>CCP 1</td>
<td>Disease / Pathogen status</td>
<td>Chicks only from ESA approved Hatcheries</td>
<td>See Section 2.6 Day-Old Sourcing</td>
<td></td>
<td>Reject chicks</td>
<td>Hatchery Records / Import Cert</td>
</tr>
<tr>
<td>House Status</td>
<td>CCP 2</td>
<td>Contamination – Pathogens</td>
<td>Clean, Disinfect, Disinfect</td>
<td>Visual</td>
<td></td>
<td>Review Implementation of terminal Hygiene Programme</td>
<td>House Prep Record</td>
</tr>
<tr>
<td>Input: Feed</td>
<td>CCP 3</td>
<td><em>Salmonella</em> / Pathogens Toxic Chemicals</td>
<td>SFMA Approved suppliers only</td>
<td>Dedicated Transport Segregation of medicated feed</td>
<td>See Section 2.8 Feed</td>
<td></td>
<td>Delivery Dockets</td>
</tr>
<tr>
<td>Input: Water</td>
<td>CCP 4</td>
<td><em>Salmonella</em> / Pathogens Toxic Chemicals</td>
<td>Clean Supply stored in protected tanks</td>
<td>Test negative as per Section 2.9</td>
<td>See Section 2.9 Water</td>
<td>Upgrade supply or treatment system</td>
<td>Test Report</td>
</tr>
<tr>
<td>Transport Equipment / Crates</td>
<td>CCP 5</td>
<td>Pathogens/ Contamination/ Toxic Chemicals</td>
<td>Clean &amp; Disinfected equipment / crates</td>
<td>As per Section 2.12</td>
<td>See Section 2.12 Catching and Transport</td>
<td>Improve collection practises</td>
<td>Records Section 2.12</td>
</tr>
</tbody>
</table>
Heat Stress Avoidance Procedures

Risk Times
- November to February
- During catching and while crated in warm weather
- During first catch at any time

Ensure the following guidelines are adhered to
- Computer Maximum Temperature alarm settings are at 3°C above house set temperature
- Fail safe Temperature stat alarm settings are at 4°C above house set temperature
- Confer with processor regarding stocking densities for summer months

During summer months, ensure that:
- The birds are frequently observed for signs of heat stress and any necessary action taken
- The covers are removed from auxiliary fans and the fan stats are set to 2 °C above the house set temperature
- Weather forecasts are observed for temperature extremes
- Water supply is adequate and pressures are optimum

During Catching and especially the first catch ensure that
- Birds are observed throughout the catching and loading process for signs of stress and house temperatures monitored
- Doors are kept closed so as to ensure even airflow throughout the house
- Catching is stopped if heat stress is observed and all fans are manually adjusted to reduce temperatures

In hot weather, ensure that
- Bird numbers per crate are reduced based on bird weight
- Trailers are removed to the producer as soon as they are loaded
- Catching is avoided at the hottest times of the day
Reference Information

Glossary of Terms Used

**Batch Turn Around:** Flock replacement.

**Blood Spots or Meat Spots:** Occasionally found in an egg. They are caused by the rupture of a blood vessel or remnants of oviduct material during formation of the egg.

**Bloom:** The coating or covering on the egg shell that seals its pores, helps prevent bacteria from getting into the shell and reduces moisture loss from the egg. When eggs are washed for cleanliness purposes the process removes the bloom.

**Buffer:** A suitable distance between two areas to prevent the risk of contamination.

**Candling:** The step in grading that lets the egg grader look inside the egg without breaking it to assess its quality.

**Certification Body:** the agency / Committee to which the ESA has devolved responsibility and authority for all certification decisions with regard to membership of the Scheme.

**Certification Period:** this will be 18 months from the date of certification under the Scheme or until the next audit.

**Cracked Egg:** An egg in which the shell is cracked and the crack is detectable (visible to the naked eye or visible using candling, or other methods).

**Cracked Leaking Egg:** An egg in which the shell is cracked and the membrane is ruptured and this could lead to leakage of contents.

**Critical Control Point:** A step in a food operation at which control can be applied to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

**Cross Contamination:** The contamination of an item by another.

**Culled:** A bird that has been selected from a flock and killed.

**DAFF:** Australian Government Department of Agriculture, Fisheries and Forestry

**Disinfect:** a term applied to the decontamination surfaces that are contaminated with organic matter

**Egg:** A hen’s (*Gallus gallus*) egg in its shell that is suitable for human consumption.

**Egg Producer:** an egg producer (egg laying farm) approved to supply eggs to an approved Grading Floor under the ESA Egg Quality Assurance Scheme.

**Egg Product:** the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

**Deep Litter System:** A system in which birds are confined in a building with access to an area of litter material such as earth, wood shavings, straw, rice hulls, shredded paper, etc

**Farm Auditor:** the independent auditor carrying out the farm audits.

**Farm Standard:** this consists of the provisions as set out in Sections 1, 2, 3 and 4 of the ESA Farm Standard.

**Food Business:** A business, enterprise or activity (other than primary food production) that involves the handling of food intended for sale; or the sale of food
regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

**Food Handler** means a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business.

**Food Handling Operation** means any activity involving the handling of food.

**Food Premises** means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

**Food Safety Standards** means the standards contained in Chapter 3 of the Australia New Zealand Food Standards Code.

**Formal Training**: the term "formal training" is used to indicate the requirement that the training was received from a national or public body or from an ESA approved organisation/individual and that a certificate is available.

**Grading**: Eggs classified according to interior and exterior quality and size.

**Grading Floor**: a business premises where eggs are classified according to interior and exterior quality and size and packed for sale for human consumption

**Grading Floor Standard**: this consists of the provisions as set out in Sections 1, 2 and 3 of the ESA Grading Floor Standard

**HACCP**: Hazard Analysis Critical Control Point, a system for identifying how food can become unsafe for human consumption and then deciding how it can be prevented.

**Handling** of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

**Hazard**: A biological, chemical or physical agent or factor with the potential to cause an adverse health effect.

**Hazard Analysis**: The procedure used to identify potential hazards and to estimate the severity of the hazard and the likelihood that it will occur.

**Hygiene**: All measures necessary to ensure the safety and wholesomeness of food at all stages of the food chain (including preparation, processing, packaging, storing, handling, transportation and offering for sale or supply to the consumer).

**Mobile Shedding**: Sheds for the hens used in a free range system that are moved periodically to different locations so that the manure is spread over the land.

**Non-Cage Birds**: Birds reared in barns or free range (without being in cages)

**Notifiable Disease**: as listed in the National Notifiable Diseases List (as amended)

**Participant**: a Rearer, producer or Egg Packing Centre that has been certified under the Egg Quality Assurance Scheme

**Pest**: An unwanted insect, bird or small animal that damages food supplies and can spread disease, such as rats, mice, flies, cockroaches and wild birds.

**pH**: An index used as a measure of acidity or alkalinity. pH is normally measured using pH paper, or with a calibrated pH meter.
Primary Food Production: the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following: the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught; the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught; and any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition. However, primary food production does not include: any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or the sale or service of food directly to the public; or any other food production activity prescribed by the regulations under the Act for the purposes of this definition.

Pullet Grower: A person who rears day old chicks up to point of lay.
Pullet Supplier: The company / organisation that procures day-old chicks for or supplies day-old chicks to the Rearer.
Register / Database: the register / database of the current certified members indicating their status.
Scheme: the Egg Standards Australia Quality Assurance Scheme consists of three elements:
- The Farm Standard (for Pullet Growers and Egg Producers),
- The Grading Floor Standard,
- The process for ensuring that the requirements as set out in the Standards are met (through auditing, certification, etc.) and that the relevant details are published.
Sanitise: To treat surfaces / equipment / materials with a substance that is capable of reducing the numbers of viable microorganisms to a level satisfactory for product quality and public health, without adversely affecting the food.
Shed: a building used for the rearing of point-of-lay pullets, or for the production of eggs
Silo: Pit or tower used for the storage of bulk materials e.g. hen feed.
Site: A building or shed or a series of buildings or sheds and their associates areas (yards, range areas, etc) that represents the certified entity that is listed on the ESA register / database
Vaccine: A preparation of killed or weakened (attenuated) microorganisms which, when inoculated into the body, will stimulate it to produce antibodies to protect against the disease caused by those microorganisms.
Virus: An ultra-microscopic infectious agent that replicates / multiplies in specific living cells of a host. Viruses can be pathogenic.
**Reference Information**

Note: All legislative references to be taken on “as amended” basis

**AECL / ESA Publications**
- AECL: Egg Labelling Guide, 2010
- AECL: Environmental Guidelines for the Australian Egg Industry, 2006
- AECL: Code of Practice for Shell Egg Production, Grading, Packaging and Distribution, 2010

**Legislation and State Codes of Practice**
- Egg Industry Act 2002
- Queensland Food Production (Safety) Act 2000
- Food Standards Code, 1987 (as amended)
- National Notifiable Diseases List of Terrestrial Animals at December 2010
- Emergency Animal Diseases Response, Variation 2010. Published by Philip Fox, Lawyers, Kingston, ACT 2604
- Land Transport of Livestock, 2008,
- Model Code of Practice for the Welfare of Animals: Domestic Poultry, 2009 (SCARM83)
- National Water Biosecurity manual: Poultry Production, DAFF, 2009,
- Code of Practice for Biosecurity in the Egg Industry, RIRDC, 2001
- Australian Standard AS 4709-2001, Guide to cleaning and sanitizing of plant and equipment in the food industry
- Australian Drinking Water Guidelines, 6, 2006
- Code of Accepted Farming Practice for the Welfare of Poultry, 2003 (DPI Victoria)
- Tasmanian Egg Industries Act, 2002
- Food Safety Guide for Queensland’s Egg suppliers, Safe Food Production Queensland, 2007
- AVPA Code Of Practice For The Use Of Antibiotics In The Poultry Industry 2001 Edition
- Supply and Use of Drugs, Scheduled Drugs and Other Medications in Veterinary

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1 All references given in the standard must be taken on an ‘as amended’ basis.
Egg Standards Australia: Farm and Egg Grading Floor  
Appendix 1: Reference Information, Revision 01 April 2011, Page 5 of 6

Practice. Published by Veterinary Practitioners Registration Board of Victoria, 
Guideline 6, 2010

- Food Standards Code (available at 
producers and processors must comply with the requirements of the Food 
Standards Code, including those contained within Chapter 1 (General Food 
Standards) and Chapter 3 (Food Safety Standards). The following standards have 
specific requirements for eggs and egg product:
  - Standard 1.6.1 – Microbiological Limits for Food
  - Standard 1.6.2 – Processing Requirements
  - Standard 2.2.2 – Egg and Egg Products
  - Standard 4.2.5 - Primary Production and Processing Standard for Eggs and 
Egg Product

Voluntary Codes of Practice

- Australian Code of Good Manufacturing Practice for the Feed Milling Industry, 
2009  Stock Feed Manufacturer’s Council of Australia
- Australian Code of Good Manufacturing Practice for Home Mixed Feeds, Stock 
Feed Manufacturer’s Council of Australia
- RSPCA Approved Farming Scheme Standards, 2009
- Egg Quality Assurance Scheme, Bord Bia (Ireland), 2009
- Global Food Safety Initiative (GFSI), http://www.mygfsi.com
- Lion Quality Code of Practice for eggs (British Egg Information Service), 2007
- Recommended International Code of Hygienic Practice for Egg Products, Codex 
Alimentarius, 1976 (as amended 1978, 1985)
- See also:
  - www.primesafe.vic.gov.au for lists of procedures etc
atmospheric ammonia by domestic fowl and the effect of early experience, 

Recall

- (Food Industry Recall Protocol - Food Standards Australia New Zealand available 
at : www.foodstandards.gov.au/consumerinformation/foodrecalls

Training Providers

Courses to assist with compliance with the Code are available for egg producers. All 
egg producers shall attend a course relevant to their process. Below is a list of 
contact points for relevant courses. For information about the following courses: -

- Hygiene for egg producers;
- General food hygiene;
- Hazard Analysis Critical Control Points (HACCP) contact:
  a) Local Council Environmental Health Department
  b) Local TAFE College
  c) State/Territory departments of Health/Human Services
  d) State/Territory departments of Agriculture/Primary Industries
  e) Major Egg Organisations
  f) Australian Egg Corporation Limited
Egg Labelling Guide

Guide to Australian laws, regulations and standards for egg producers

December 2010
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Summary of Labelling Requirements

Unless specifically exempted, eggs or egg products for retail sale or for catering purposes must include the following information legibly printed on the package:

- food name or description of the food
- lot identification
- name and business address of the supplier
- mandatory warning and advisory statements and declarations
- date marking
- directions for use or storage
- nutrition information panel
- other specific labelling requirements.

Eggs must also be compliant with regulations about nutrition and health claims found in the Australia and New Zealand Food Standards Code (Standards 1.2.8, 1.3.2 and 1.1A.2) and the Code of Practice on Nutrient Claims in Food Labels and Advertisements. (For details, see www.foodstandards.gov.au.

If your egg products contain any other ingredient, further information should be sought from the Food Standards Code, Standard 1.3.1 – Food additives, Schedule 1 Section 10. If any additional information is required, contact FSANZ:

Food Standards Australia New Zealand
55 Blackall St Barton ACT 2600
phone: (02) 6271 2222
Web site: www.foodstandards.gov.au

1.0 When to label?
In most circumstances eggs and egg products for retail sale or for catering purposes are required to bear a label setting out all the relevant information prescribed in the Food Standards Code.

1.1 Situations where egg producers would not have to comply with the labelling requirements of the Food Standards Code include:

1. Eggs sold individually without any form of packaging (such as a tray or carton);
2. Eggs sold when the customer selects the eggs from a tray and the shop keeper places the eggs in a suitable container, i.e. the local fruit and vegetable shop;

2.0 Food Identification Requirements
2.1 Name of Food: ‘eggs’ should be used to describe whole eggs. For egg products, the name and description of the food chosen for the label should be specific enough to differentiate it from other foods, such as ‘dried eggs’ or ‘frozen egg yolk’.

2.2 Lot Identification: A form of identification is required which enables you to trace and recall the entire lot from sale where there is found to be a risk to human or animal health. A farm based, shed based, date based system (or combination of these) can help satisfy the requirements for a lot mark.

2.3 Name and Address: You must include the full legal name of the supplier (person who packed the article or on whose behalf it was packed, such as to enable the person named to be
identified and located) and their street or business address (not PO Box or Locked Bag) as per Standard 1.2.2 – Food Identification Requirements, clause 3.

2.4 The food identification requirements must be always followed. If the food is being transferred within a company or group of companies, the outer packaging may contain the food identification requirements. If the required information is not on the outer package, then this information can be conveyed by separately delivered documentation. Refer Standard 1.2.1 – Application of Labelling and Other Information Requirements, clause 4.

3.0 Mandatory Warning and Advisory Statements and Declarations
Egg products that are not pasteurised must include an advisory statement that the product is “unpasteurised”. This advice must be displayed on the egg product packaging.

3.1 “Commercial re-use of this carton is prohibited” should be printed on egg cartons in a font size of 3mm or greater and in Arial Bold font.

4.0 Date Marking
4.1 All egg cartons and trays must be date marked. The words ‘Best Before’ must be used. No alternatives are permitted. The best before date must consist of a day and a month, either in numerical, chronological order (9.12) or numerical, alphabetical (9 Dec). No other date marking is to be used on the packaging.

4.2 “best before date, in relation to a package of food, means the date which signifies the end of the period during which the intact package of food, if stored in accordance with any stated storage conditions, will remain fully marketable and will retain any specific qualities for which express or implied claims have been made.”

4.3 The term “use by” is not permitted for use over “best before” as Standard 1.2.5 clause 1 further states:

“use by date, in relation to a package of food, means the date which signifies the end of the estimated period if stored in accordance with any stated storage conditions, after which the intact package of food should not be consumed because of health and safety reasons.”

5.0 Weights and Measurements
5.1 When labelling the package with respect to the weight of the contents, it is noted that in 1990 the Commonwealth, States and Territories governments, agreed to sign an agreement to adopt Model Uniform Trade Measurement legislation.

5.2 As of 1 July 2010, the National Trade Measurement Regulations 2009 223, Subdivision 2 Special provision for measurement marking, 4.17 Eggs is that:

“The measurement marking of a pre-packed article containing eggs must be made:-

1) (a) by reference to the number of eggs in the package; and
   (b) by reference to the minimum total mass of all eggs in the package.

2) The measurement marking of a pre-packed article containing eggs must not include a marking by reference to the minimum mass of each egg unless each egg in the package has at least the stated minimum mass.”

5.3 The form of expression of the “minimum mass” is a choice to be made by the company packaging and/or labelling the eggs. Use of the abbreviation “min” for minimum is acceptable.

5.4 The term “mass” may be substituted by the term “weight” and the unit of measurement would be in gram which can be abbreviated to “g”.

4 as at December 2010
5.5 The National Measurement Institute has advised that they will accept the total minimum mass for eggs to be displayed as example - min. 600g, min. 700g, or min. 800g for egg carton labelling.

5.6 Although, not explicitly stated previously, with reference to the minimum mass of each egg in the package, each egg has to be at least the stated minimum mass.

5.7 The package must also state a minimum total mass. This minimum total mass would be calculated by multiplying the minimum mass of each egg in the container by the number of eggs and then rounding off this total to the nearest 10g.

(a) the permissible actual deficiency of any individual egg in relation to the minimum mass of each egg is 5%;

(b) the permissible average deficiency in total mass of all eggs in a package is nil.

In essence, the measured minimum total mass per pack must always be equal to or greater than the labelled minimum total mass on pack.

5.8 In the case of individual eggs, the accuracy of the weight can be expressed to one decimal place, eg 58.4g. Please note, eggs can lose significant weight over short periods of time.

6.0 Country of Origin

6.1 The packaging of eggs should contain a statement regarding the country of origin. Any statement claimed should comply with FSANZ Standards.

A new FSANZ Standard, “1.2.11 Country of Origin Requirements," would require a statement on eggs such as “Product of Australia” or “Produce of Australia”.

6.2 Any further statements such as “produced and packed for” or “produced by” are permitted but not mandatory and can be added if required, provided any statement/claim is in compliance with the Trade Practices Act.

7.0 Egg Production System

7.1 Egg cartons must use one of the following terms to describe the method of production:

‘Cage’ eggs; or
‘Free range’ eggs; or
‘Barn’ laid eggs.

These words must be printed in a legible manner on the front of the carton (i.e. side which faces the consumer when cartons stacked for retail sale). The font size to be used for the labelling describing the method of production must be no less than 6mm in height. The font style used must be Arial Bold.

7.2 A full definition of the egg production system as stated in the Australian Model Code of Practice for the Welfare of Animals – Domestic Poultry should either be printed on the carton as follows:

Cage Systems
Birds in cage systems are continuously housed in cages within a shed,

Barn Systems
Birds in barn systems are free to roam within a shed which may have vertical levels. The floor may be based on litter and/or other material such as slats or wire mesh,

Free Range Systems
Birds in free-range systems are housed in sheds and have access to an outdoor range;
or, if not printed on carton, the full definition must be made available to the public by providing an industry or producer website address, telephone helpline or postal address. These contact details must be printed on the carton. A reference to the Code of Practice must also be included with the full definition.

Note: that ACT has special laws for the labelling of eggs. The Eggs (Labelling and Sales) ACT 2001 (ACT) provides that egg packages need to be labelled with the condition in which the hens are kept.

8.0 Nutrition Information Requirements

8.1 Egg packaging must include a Nutrition Information Panel (NIP) based on the edible portion of two average size eggs in that carton or tray. On average, 87% of an egg’s weight is edible.

Please find the standard information for dozen egg packs in the table below.

<table>
<thead>
<tr>
<th>Pack weight</th>
<th>Egg Range</th>
<th>Average Size per egg</th>
<th>Edible Portion per egg</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>500g</td>
<td>42.0g – 49.9g</td>
<td>43g</td>
<td>37g</td>
<td>Medium</td>
</tr>
<tr>
<td>600g</td>
<td>50.0g – 58.2g</td>
<td>52g</td>
<td>45g</td>
<td>Large</td>
</tr>
<tr>
<td>700g</td>
<td>58.3g – 66.6g</td>
<td>60g</td>
<td>52g</td>
<td>X-large</td>
</tr>
<tr>
<td>800g</td>
<td>66.7g – 70.0g</td>
<td>68g</td>
<td>59g</td>
<td>Jumbo</td>
</tr>
<tr>
<td>860g</td>
<td>70.0g – 78.0g</td>
<td>73g</td>
<td>64g</td>
<td>King-size</td>
</tr>
</tbody>
</table>

The regulations concerning Nutrition Information Panels are contained in Standard 1.2.8. For examples of panels for 600g, 700g and 800g pack weights see Appendix 1.

9.0 Legibility Requirements

9.1 You can choose any type style or type size provided that the information displayed on the packaging is in English, is legible and in clear contrast to the background (contrasting colours e.g. black on white). The one exception, refer to production systems, are warning statements, which must be in a type size of not less than 3mm in height. Refer to FSANZ Standard 1.2.9 – Legibility Requirements.

9.2 The declaration of the Egg Production System on the package label (in the font style specified in Part 7.1) must:

(a) Be displayed on the front flap of the carton and on the side readily accessible to a consumer (both prior to purchase and during the life of the product);
(b) Not be obscured by an outer covering;
(c) Be declared in a font size of 6mm or greater;
(d) Be set out legibly and prominently such as to afford a distinct contrast to the background (refer to Clause 2(1) of FSANZ Standard 1.2.9.

10.0 Nutrition Content Claims (Standards cover both pack labels and advertisements)

10.1 For examples of legally allowable nutrition content claims, please see Appendix 1 (specific to pack weights and average nutrient content of eggs as specified) and Appendix 2 (general claims permissible for all eggs).
10.2 Claim of ‘high’ can be used when the conditions for ‘good source’ claims are met. Claims of ‘very high’ or ‘excellent’ source of a vitamin or mineral are not defined in the food standards, but are likely not to be misleading if they are used when the vitamin or mineral is present at least at 50% RDI.

10.3 If referring to non-enhanced eggs, claims about being a ‘source’, ‘good source’, ‘high’ or ‘low’ in a nutrient need to be worded so as to refer to all eggs, not just the specific brand eg ‘eggs are naturally high in protein’ or ‘eggs are naturally a good source of protein’.

10.4 You cannot compare the vitamin or mineral content of your product with that of any other food (as per FSANZ Standard 1.3.2).

10.5 Comparisons can only be made between foods of the same group or foods which may substitute for one another in the diet and are permitted about the content (eg ‘more than’, ‘less than’, ‘increased’, ‘reduced’) of omega-3’s, total fat, total protein, sugar etc – provided that they:
- are not misleading
- state the % or fraction difference (must be a minimum of 25% difference), and clearly identify the reference food, in close proximity to the claim.

(These requirements are found in the Code of Practice on Nutrient Claims in Food Labels and Advertisements).

11.0 Health Claims and Nutrition Function Claims (regulations cover both pack labels and advertisements)

11.1 The regulations (Standard 1.1A.2) prohibit claims about eggs that:
- suggest they are slimming or have intrinsic weight reducing properties
- suggest they can prevent or treat a disease or physiological condition
- contain the name of or reference to any disease or physiological condition
- could be interpreted as advice of a medical nature from any person.

11.2 The name of your product cannot include the word ‘health’ or any similar word(s) as part of, or in conjunction with, the name of the product (eg brand name cannot be ‘health eggs’ etc) (standard 1.1A.2).

12.0 Other Specific Labelling Claims

12.1 In accordance with food law and fair trading law, you must not represent foods in a false, misleading or deceptive manner. If you wish to make any claim about your eggs or egg products, such as ‘cage’, ‘free range’ or ‘barn laid’ eggs, you must make sure that these claims are accurate and not misleading. If you require specific advice on labelling claims on your products, you should contact your solicitor.

13.0 Misleading or deceptive conduct

13.1 A person or company must not, in trade or commerce, engage in misleading or deceptive conduct. Such conduct can amount to breaches of the Trade Practices Act 1974 (Cth), the Fair Trading Act of each Australian State and Territory or the Food Act of each Australian State or Territory.

13.2 A false or misleading representation can be made by a person or company through the overall impression created by the representation. This means, for example, a representation can be created by any images on a product label.

13.3 It is not necessary for a person or company to have an intention to mislead or deceive; it is only necessary that the conduct is likely to mislead or deceive the reasonable consumer.

13.4 Misleading and deceptive conduct can include, but is not limited to, a person or company doing any of the following:
(a) falsely represent that goods are of a particular standard, quality, value, grade, composition, style or model, or have had a particular history or particular previous use;

(b) falsely represent that services are of a particular standard, quality, value or grade;

(c) falsely represent that a particular person has agreed to acquire goods or services;

(d) represent that goods or services have sponsorship, approval, performance characteristics, accessories, uses or benefits they do not have;

(e) represent that a person or a company have a sponsorship, approval or affiliation it does not have;

(f) make a false or misleading representation with respect to the price of goods or services;

(g) make a false or misleading representation about the place of origin of goods;

(h) make a false or misleading representation concerning the need for any goods or services.

Note: Penalty; 10,000 penalty points can be imposed for any offence in relation to the Trade Practice Act 1974.
Appendix 1 – Nutrition Information

600g dozen pack
Nutrition Information Panel (NIP)
These must be reproduced in the same format as represented below.

Minimum NIP
Below is the mandatory minimum NIP that must appear on all packs. This is for use when no nutrition claims are made. If nutrition claims are made, the relevant nutrient (and possibly other related nutrients) must be added to the panel with its %RDI listed.

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings per package: 6</td>
</tr>
<tr>
<td>Serving size: 90g (2 eggs)*</td>
</tr>
<tr>
<td>Average Quantity per Serving</td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat, total</td>
</tr>
<tr>
<td>- saturated</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>- sugars</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
</tbody>
</table>

* Edible portion only

Maximum NIP (when not using %DI thumbnails on front of pack)

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings per package: 6</td>
</tr>
<tr>
<td>Serving size: 90g (2 eggs)*</td>
</tr>
<tr>
<td>Average Quantity per serving</td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat, total</td>
</tr>
<tr>
<td>- saturated</td>
</tr>
<tr>
<td>- trans</td>
</tr>
<tr>
<td>- polyunsaturated</td>
</tr>
<tr>
<td>- omega-3</td>
</tr>
<tr>
<td>- ALA</td>
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<tr>
<td>- DHA</td>
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<tr>
<td>- DPA</td>
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<tr>
<td>Cholesterol</td>
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<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>- sugars</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
<tr>
<td>Potassium</td>
</tr>
<tr>
<td>Vitamin A</td>
</tr>
<tr>
<td>Vitamin E</td>
</tr>
<tr>
<td>Thiamin</td>
</tr>
<tr>
<td>Riboflavin</td>
</tr>
<tr>
<td>Folate</td>
</tr>
<tr>
<td>Pantothentic acid</td>
</tr>
<tr>
<td>Vitamin B12</td>
</tr>
<tr>
<td>Iron</td>
</tr>
<tr>
<td>Phosphorus</td>
</tr>
<tr>
<td>Selenium</td>
</tr>
<tr>
<td>Iodine</td>
</tr>
<tr>
<td>Lutein</td>
</tr>
<tr>
<td>Zeaxanthin</td>
</tr>
</tbody>
</table>

* Edible portion only
^ Proportion of Recommended Dietary Intake (RDI)
**Maximum NIP (when using % DI thumbnails on front of pack)**

Note %Daily Intake column is mandatory when %DI thumbnails are being used on front of pack

### NUTRITION INFORMATION

<table>
<thead>
<tr>
<th></th>
<th>Average Quantity per serving</th>
<th>% Daily Intake* (per serving)</th>
<th>Average Quantity per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Energy</strong></td>
<td>503 kJ</td>
<td>6%</td>
<td>559 kJ</td>
</tr>
<tr>
<td><strong>Protein</strong></td>
<td>11.0 g</td>
<td>22%</td>
<td>12.2 g</td>
</tr>
<tr>
<td><strong>Fat, total</strong></td>
<td>8.9 g</td>
<td>13%</td>
<td>9.9 g</td>
</tr>
<tr>
<td>- saturated</td>
<td>3.0 g</td>
<td>13%</td>
<td>3.3 g</td>
</tr>
<tr>
<td>- trans</td>
<td>0 g</td>
<td>-</td>
<td>0 g</td>
</tr>
<tr>
<td>- polyunsaturated</td>
<td>1.4 g</td>
<td>-</td>
<td>1.6 g</td>
</tr>
<tr>
<td>- omega-3</td>
<td>0.15 g</td>
<td>-</td>
<td>0.17 g</td>
</tr>
<tr>
<td>- ALA</td>
<td>0.05 g</td>
<td>-</td>
<td>0.06 g</td>
</tr>
<tr>
<td>- DHA</td>
<td>0.09 g</td>
<td>-</td>
<td>0.10 g</td>
</tr>
<tr>
<td>- DPA</td>
<td>0.01 g</td>
<td>-</td>
<td>0.01 g</td>
</tr>
<tr>
<td>- monounsaturated</td>
<td>4.6 g</td>
<td>-</td>
<td>5.1 g</td>
</tr>
<tr>
<td><strong>Cholesterol</strong></td>
<td>345 mg</td>
<td>-</td>
<td>383 mg</td>
</tr>
<tr>
<td><strong>Carbohydrate</strong></td>
<td>1.2 g</td>
<td>0%</td>
<td>1.3 g</td>
</tr>
<tr>
<td>- sugars</td>
<td>0.3 g</td>
<td>0%</td>
<td>0.3 g</td>
</tr>
<tr>
<td><strong>Sodium</strong></td>
<td>122 mg</td>
<td>5%</td>
<td>136 mg</td>
</tr>
<tr>
<td><strong>Potassium</strong></td>
<td>120 mg</td>
<td>-</td>
<td>133 mg</td>
</tr>
<tr>
<td><strong>Vitamin A</strong></td>
<td>207 mcg</td>
<td>28%^</td>
<td>230 mcg</td>
</tr>
<tr>
<td><strong>Vitamin E</strong></td>
<td>2.1 mg</td>
<td>21%^</td>
<td>2.3 mg</td>
</tr>
<tr>
<td><strong>Thiamin</strong></td>
<td>0.11 mg</td>
<td>10%^</td>
<td>0.12 mg</td>
</tr>
<tr>
<td><strong>Folate</strong></td>
<td>84 mcg</td>
<td>42%^</td>
<td>93 mcg</td>
</tr>
<tr>
<td><strong>Pantothenic acid</strong></td>
<td>1.8 mg</td>
<td>36%^</td>
<td>2.0 mg</td>
</tr>
<tr>
<td><strong>Vitamin B12</strong></td>
<td>0.7 mcg</td>
<td>35%^</td>
<td>0.8 mcg</td>
</tr>
<tr>
<td><strong>Iron</strong></td>
<td>1.4 mg</td>
<td>12%^</td>
<td>1.6 mg</td>
</tr>
<tr>
<td><strong>Phosphorus</strong></td>
<td>180 mg</td>
<td>18%^</td>
<td>200 mg</td>
</tr>
<tr>
<td><strong>Selenium</strong></td>
<td>35 mcg</td>
<td>50%^</td>
<td>39 mcg</td>
</tr>
<tr>
<td><strong>Iodine</strong></td>
<td>37 mcg</td>
<td>25%^</td>
<td>41 mcg</td>
</tr>
<tr>
<td><strong>Lutein</strong></td>
<td>0.34 mg</td>
<td>-</td>
<td>0.38 mg</td>
</tr>
<tr>
<td><strong>Zeaxanthin</strong></td>
<td>0.12 mg</td>
<td>-</td>
<td>0.13 mg</td>
</tr>
</tbody>
</table>

* Edible portion only
^ Proportion of Recommended Dietary Intake (RDI)
# Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

### Permitted Nutrient Content Claims (only if nutrient and %DI / RDI specified in NIP)

Note no RDI/DI values exist for omega-3s so they are not included in the panel

<table>
<thead>
<tr>
<th>Claim</th>
<th>Saturated fat</th>
<th>Fat</th>
<th>Protein</th>
<th>Cholesterol</th>
<th>Carbohydrate</th>
<th>Sodium</th>
<th>Potassium</th>
</tr>
</thead>
<tbody>
<tr>
<td>One egg contains about 5.5g protein</td>
<td>One egg contains about 4.5g fat</td>
<td>One egg contains about 1.5g saturated fat</td>
<td>Good source of vitamin A</td>
<td>Source of vitamin E</td>
<td>Source of thiamin</td>
<td>Good source of riboflavin</td>
<td>Good source of folate</td>
</tr>
<tr>
<td>Good source of riboflavin</td>
<td>Good source of folate</td>
<td>Good source of pantothenic acid</td>
<td>Good source of vitamin B12</td>
<td>Source of iron</td>
<td>Source of phosphorus</td>
<td>Good source of selenium</td>
<td>Good source of iodine</td>
</tr>
<tr>
<td>Good source of selenium</td>
<td>Good source of iodine</td>
<td>Good source of omega-3s</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
700g dozen pack

Nutrition Information Panel (NIP)
These must be reproduced in the same format as represented below.

Minimum NIP
Below is the mandatory minimum NIP that must appear on all packs. This is for use when no nutrition claims are made. If nutrition claims are made, the relevant nutrient (and possibly other related nutrients) must be added to the panel with its %RDI listed.

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Servings per package:</strong> 6</td>
</tr>
<tr>
<td><strong>Serving size:</strong> 104g (2 eggs)*</td>
</tr>
<tr>
<td><strong>Average Quantity</strong></td>
</tr>
<tr>
<td><strong>per Serving</strong></td>
</tr>
<tr>
<td><strong>per 100g</strong></td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat, total</td>
</tr>
<tr>
<td>- saturated</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>- sugars</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
</tbody>
</table>

* Edible portion only

Maximum NIP (when not using %DI thumbnails on front of pack)

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Servings per package:</strong> 6</td>
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<td><strong>Average Quantity</strong></td>
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<tr>
<td><strong>per serving</strong></td>
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<tr>
<td><strong>per 100g</strong></td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat, total</td>
</tr>
<tr>
<td>- saturated</td>
</tr>
<tr>
<td>- trans</td>
</tr>
<tr>
<td>- polyunsaturated</td>
</tr>
<tr>
<td>- omega-3</td>
</tr>
<tr>
<td>- ALA</td>
</tr>
<tr>
<td>- DHA</td>
</tr>
<tr>
<td>- DPA</td>
</tr>
<tr>
<td>- monounsaturated</td>
</tr>
<tr>
<td>Cholesterol</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>- sugars</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
<tr>
<td>Potassium</td>
</tr>
<tr>
<td>Vitamin A</td>
</tr>
<tr>
<td>Vitamin E</td>
</tr>
<tr>
<td>Thiamin</td>
</tr>
<tr>
<td>Folate</td>
</tr>
<tr>
<td>Pantothenic acid</td>
</tr>
<tr>
<td>Vitamin B12</td>
</tr>
<tr>
<td>Iron</td>
</tr>
<tr>
<td>Phosphorus</td>
</tr>
<tr>
<td>Selenium</td>
</tr>
<tr>
<td>Iodine</td>
</tr>
<tr>
<td>Lutein</td>
</tr>
<tr>
<td>Zeaxanthin</td>
</tr>
</tbody>
</table>

* Edible portion only

^ Proportion of Recommended Dietary Intake (RDI)
Maximum NIP (when using % DI thumbnails on front of pack)

Note %Daily intake column is mandatory when %DI thumbnails are being used on front of pack.

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings per package: 6</td>
</tr>
<tr>
<td>Serving size: 104g (2 eggs)*</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Average Quantity per Serving</th>
<th>%Daily Intake# per serving</th>
<th>Average Quantity per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>581 kJ</td>
<td>7%</td>
<td>559 kJ</td>
</tr>
<tr>
<td>Protein</td>
<td>12.7 g</td>
<td>25%</td>
<td>12.2 g</td>
</tr>
<tr>
<td>Fat, total</td>
<td>10.3 g</td>
<td>15%</td>
<td>9.9 g</td>
</tr>
<tr>
<td>- saturated</td>
<td>3.4 g</td>
<td>14%</td>
<td>3.3 g</td>
</tr>
<tr>
<td>- trans</td>
<td>0.9 g</td>
<td>-</td>
<td>0.9 g</td>
</tr>
<tr>
<td>- polyunsaturated</td>
<td>1.7 g</td>
<td>-</td>
<td>1.6 g</td>
</tr>
<tr>
<td>- omega-3</td>
<td>0.18 g</td>
<td>-</td>
<td>0.17 g</td>
</tr>
<tr>
<td>- ALA</td>
<td>0.06 g</td>
<td>-</td>
<td>0.06 g</td>
</tr>
<tr>
<td>- DHA</td>
<td>0.10 g</td>
<td>-</td>
<td>0.10 g</td>
</tr>
<tr>
<td>- DPA</td>
<td>0.01 g</td>
<td>-</td>
<td>0.01 g</td>
</tr>
<tr>
<td>- monounsaturated</td>
<td>5.3 g</td>
<td>-</td>
<td>5.1 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>398 mg</td>
<td>-</td>
<td>383 mg</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>1.4 g</td>
<td>0%</td>
<td>1.3 g</td>
</tr>
<tr>
<td>- sugars</td>
<td>0.3 g</td>
<td>0%</td>
<td>0.3 g</td>
</tr>
<tr>
<td>Sodium</td>
<td>141 mg</td>
<td>6%</td>
<td>136 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>138 mg</td>
<td>-</td>
<td>133 mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>239 mcg</td>
<td>32%^</td>
<td>230 mcg</td>
</tr>
<tr>
<td>Vitamin E</td>
<td>2.4 mg</td>
<td>24%^</td>
<td>2.3 mg</td>
</tr>
<tr>
<td>Thiamin</td>
<td>0.12 mg</td>
<td>11%^</td>
<td>0.12 mg</td>
</tr>
<tr>
<td>Folate</td>
<td>97 mcg</td>
<td>49%^</td>
<td>93 mcg</td>
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<tr>
<td>Pantothenic acid</td>
<td>2.1 mg</td>
<td>42%^</td>
<td>2.0 mg</td>
</tr>
<tr>
<td>Vitamin B12</td>
<td>0.8 mcg</td>
<td>40%^</td>
<td>0.8 mcg</td>
</tr>
<tr>
<td>Iron</td>
<td>1.7 mg</td>
<td>14%^</td>
<td>1.6 mg</td>
</tr>
<tr>
<td>Phosphorus</td>
<td>208 mg</td>
<td>21%^</td>
<td>200 mg</td>
</tr>
<tr>
<td>Selenium</td>
<td>41 mcg</td>
<td>59%^</td>
<td>39 mcg</td>
</tr>
<tr>
<td>Iodine</td>
<td>43 mcg</td>
<td>29%^</td>
<td>41 mcg</td>
</tr>
<tr>
<td>Lutein</td>
<td>0.40 mg</td>
<td>-</td>
<td>0.38 mg</td>
</tr>
<tr>
<td>Zeaxanthin</td>
<td>0.14 mg</td>
<td>-</td>
<td>0.13 mg</td>
</tr>
</tbody>
</table>

* Edible portion only
^ Proportion of Recommended Dietary Intake (RDI)
# Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

Permitted Nutrient Content Claims (only if nutrient and %DI / RDI specified in NIP)

Note no RDI/DI values exist for omega-3s so they are not included in the panel

| One egg contains about 6.3g protein | One egg contains about 5.1g fat saturated | One egg contains about 1.7g omega-3s |
| Good source of vitamin A           | Source of vitamin E                  | Source of thiamin                 |
| Good source of riboflavin          | Good source of folate                | Good source of pantothenic acid   |
| Good source of vitamin B12         | Source of iron                       | Source of phosphorus              |
| Good source of selenium            | Good source of iodine                | Good source of omega-3s           |
800g dozen pack

Nutrition Information Panel (NIP)
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Minimum NIP
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<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings per package: 6</td>
</tr>
<tr>
<td>Serving size: 118g (2 eggs)*</td>
</tr>
<tr>
<td>Average Quantity per Serving</td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat, total</td>
</tr>
<tr>
<td>- saturated</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>- sugars</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
</tbody>
</table>

* Edible portion only

Maximum NIP (when not using %DI thumbnails on front of pack)

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings per package: 6</td>
</tr>
<tr>
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<tr>
<td>Average Quantity per serving</td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat, total</td>
</tr>
<tr>
<td>- saturated</td>
</tr>
<tr>
<td>- trans</td>
</tr>
<tr>
<td>- polyunsaturated</td>
</tr>
<tr>
<td>- omega-3</td>
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<td>- DHA</td>
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<td>- DPA</td>
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<tr>
<td>Cholesterol</td>
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<td>Carbohydrate</td>
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<td>- sugars</td>
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<td>Sodium</td>
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<td>Vitamin A</td>
</tr>
<tr>
<td>Vitamin E</td>
</tr>
<tr>
<td>Thiamin</td>
</tr>
<tr>
<td>Riboflavin</td>
</tr>
<tr>
<td>Folate</td>
</tr>
<tr>
<td>Pantothentic acid</td>
</tr>
<tr>
<td>Vitamin B12</td>
</tr>
<tr>
<td>Iron</td>
</tr>
<tr>
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<td>Selenium</td>
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<tr>
<td>Iodine</td>
</tr>
<tr>
<td>Lutein</td>
</tr>
<tr>
<td>Zeaxanthin</td>
</tr>
</tbody>
</table>

* Edible portion only

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Maximum NIP (when using %DI thumbnails on front of pack)

Note %Daily intake column is mandatory when %DI thumbnails are being used on front of pack.

### NUTRITION INFORMATION

<table>
<thead>
<tr>
<th></th>
<th>Average Quantity per Serving</th>
<th>%Daily Intake (per serving)</th>
<th>Average Quantity per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>660 kJ</td>
<td>8%</td>
<td>559 kJ</td>
</tr>
<tr>
<td>Protein</td>
<td>14.4 g</td>
<td>29%</td>
<td>12.2 g</td>
</tr>
<tr>
<td>Fat, total</td>
<td>11.7 g</td>
<td>17%</td>
<td>9.9 g</td>
</tr>
<tr>
<td>- saturated</td>
<td>3.9 g</td>
<td>16%</td>
<td>3.3 g</td>
</tr>
<tr>
<td>- trans</td>
<td>0</td>
<td>-</td>
<td>0.0 g</td>
</tr>
<tr>
<td>- polyunsaturated</td>
<td>1.9 g</td>
<td>-</td>
<td>1.6 g</td>
</tr>
<tr>
<td>- omega-3</td>
<td>0.20 g</td>
<td>-</td>
<td>0.17 g</td>
</tr>
<tr>
<td>- ALA</td>
<td>0.07 g</td>
<td>-</td>
<td>0.06 g</td>
</tr>
<tr>
<td>- DHA</td>
<td>0.12 g</td>
<td>-</td>
<td>0.10 g</td>
</tr>
<tr>
<td>- DPA</td>
<td>0.01 g</td>
<td>-</td>
<td>0.01 g</td>
</tr>
<tr>
<td>- monounsaturated</td>
<td>6.0 g</td>
<td>-</td>
<td>5.1 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>452 mg</td>
<td>-</td>
<td>383 mg</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>1.5 g</td>
<td>0%</td>
<td>1.3 g</td>
</tr>
<tr>
<td>- sugars</td>
<td>0.4 g</td>
<td>0%</td>
<td>0.3 g</td>
</tr>
<tr>
<td>Sodium</td>
<td>160 mg</td>
<td>7%</td>
<td>136 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>157 mg</td>
<td>-</td>
<td>133 mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>271 mcg</td>
<td>36%^</td>
<td>230 mcg</td>
</tr>
<tr>
<td>Vitamin E</td>
<td>2.7 mg</td>
<td>27%^</td>
<td>2.3 mg</td>
</tr>
<tr>
<td>Thiamin</td>
<td>0.14 mg</td>
<td>13%^</td>
<td>0.12 mg</td>
</tr>
<tr>
<td>Folate</td>
<td>110 mcg</td>
<td>55%^</td>
<td>93 mcg</td>
</tr>
<tr>
<td>Pantothentic acid</td>
<td>2.4 mg</td>
<td>48%^</td>
<td>2.0 mg</td>
</tr>
<tr>
<td>Vitamin B12</td>
<td>0.9 mcg</td>
<td>45%^</td>
<td>0.8 mcg</td>
</tr>
<tr>
<td>Iron</td>
<td>1.9 mg</td>
<td>16%^</td>
<td>1.6 mg</td>
</tr>
<tr>
<td>Phosphorus</td>
<td>236 mg</td>
<td>24%^</td>
<td>200 mg</td>
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<tr>
<td>Selenium</td>
<td>46 mcg</td>
<td>66%^</td>
<td>39 mcg</td>
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<tr>
<td>Iodine</td>
<td>48 mcg</td>
<td>32%^</td>
<td>41 mcg</td>
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<tr>
<td>Lutein</td>
<td>0.45 mg</td>
<td>-</td>
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<tr>
<td>Zeaxanthin</td>
<td>0.15 mg</td>
<td>-</td>
<td>0.13 mg</td>
</tr>
</tbody>
</table>

* Edible portion only
^ Proportion of Recommended Dietary Intake (RDI)
* Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

### Permitted Nutrient Content Claims (only if nutrient and %DI / RDI specified in NIP)

Note no RDI/DI values exist for omega-3s so they are not included in the panel

<table>
<thead>
<tr>
<th>Good source of vitamin A</th>
<th>Good source of vitamin E</th>
<th>Source of thiamin</th>
</tr>
</thead>
<tbody>
<tr>
<td>One egg contains about 7.2g protein</td>
<td>One egg contains about 5.8g fat saturated fat</td>
<td></td>
</tr>
<tr>
<td>Good source of riboflavin</td>
<td>Good source of folate</td>
<td>Good source of pantothenic acid</td>
</tr>
<tr>
<td>Good source of vitamin B12</td>
<td>Source of iron</td>
<td>Source of phosphorus</td>
</tr>
<tr>
<td>Good source of selenium</td>
<td>Good source of iodine</td>
<td>Good source of omega-3s</td>
</tr>
</tbody>
</table>
**Enhanced Eggs**

For enhanced eggs, the NIP must be based on independent laboratory reports. Laboratory reports must be provided with artwork so that NIP figures can be verified.

**Omega 3 Enhanced Eggs**

**Minimum NIP**

Before any claim can be made that eggs are enhanced, the omega 3 level must be specified. Refer to FSC 1.2.8 Clause 13 (3) and (4).

The NIP information below is the mandatory minimum NIP information that must appear on all packs of omega 3 enhanced eggs. This is for use when no other nutrition claims are made. (If nutrition claims are made, the relevant nutrient (and possibly other related nutrients) must be added to the panel).

When making claims about the omega-3 content of eggs, the term omega-3s must be used.

Example for layout and nutrient types only – actual nutrient values to be added according to egg size.

<table>
<thead>
<tr>
<th>NUTRITION INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings per package: 6</td>
</tr>
<tr>
<td>Serving size: xxg (2 eggs)*</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Average Quantity per Serving</th>
<th>Average Quantity per 100g</th>
</tr>
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<tbody>
<tr>
<td>Energy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fat, total</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- saturated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- trans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- polyunsaturated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- omega-3</td>
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<td></td>
</tr>
<tr>
<td>- EPA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- monounsaturated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cholesterol</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carbohydrate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- sugars</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sodium</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Edible portion only
Appendix 2 – General Nutrient Content Claims

General claims that can be made about all eggs
Eggs are nutritious, or eggs are highly nutritious
Eggs are nutrient-dense
Eggs contain nutrients essential for good health
Eggs are naturally high in protein, or eggs are naturally a good source of protein
Eggs contain high quality protein
Eggs are naturally low in carbohydrate
Eggs are naturally low in sugar
Source of 11 vitamins and minerals
Contains (or source of) the antioxidant lutein
Contains (or source of) the antioxidant zeaxanthin
Contains (or source of) carotenoids

General claims that can NOT be made about eggs
Low in salt or low in sodium
Low in fat
Low in saturated fat
Any % fat free
Any claims about cholesterol other than the actual content
Any comparisons of vitamin or mineral content with that in other foods

Omega-3 claims
Eggs are a good source of omega-3s

Other claims NOT to be made about eggs
Contains no hormones
Contains no antibiotics
Naturally free of hormones
Naturally free of antibiotics
Gluten free

AECL strongly advises against using the following claims, although they may be legally permissible:
Eggs are naturally gluten free
Eggs contain no added hormones
Eggs contain no added antibiotics
Egg Standards Australia

Farm Standard
Pullet Growers / Egg Producers

Revision 01

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# Farm Standard: Pullet Grower and Egg Producer

## Introduction and Scheme Rules

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Introduction

This Egg Quality Assurance Scheme was developed by the Technical Advisory Committee (TAC) representing businesses (including Egg Standards Australia, farms, grading floors, industry specialists), and organisations (including Agricultural Advisory Service and Regulatory).

The positioning of the Pullet Grower / Egg Producer Standard in the egg supply chain can be represented as follows:

The Standard for shell eggs is published in two parts:

- **Farm Standard (this Standard)**: includes the general requirements for the rearing of point of lay pullets for the production of shell eggs (as set out in Pullet Grower Requirements) and the general requirements for the following types of egg production systems: Caged, Barn, Free Range (including Organic) as set out in Egg Producer Requirements.

- **Egg Grading Floor Standard**: includes the general requirements for the collection, grading, washing, packing and delivery of shell eggs for sale for human consumption only.

This Standard replaces the farm elements of the AECL Code of Practice for Shell Egg Production, Grading, Packaging and Distribution, Revision 02 of February 2010.

1.1 **Objectives**

The primary objectives of this Standard are:

- To set out the requirements for best practice in the production of eggs at farm (pullet grower and egg production) levels,
- To provide a uniform mechanism for recording and monitoring pullet growing and egg production quality assurance criteria on the farms with a view to achieving continual improvement in standards,
- To provide a means of demonstrating best practice at farm level.
1.2 Participation

The Egg Standards Australia (ESA) Quality Assurance (QA) Scheme is voluntary and application for certification is open to all Pullet Growers and Egg Producers with a valid Registration Code (or equivalent e.g. Property Identification Code) who wish to participate.

Certification to the standard, however, will only be granted to farms that meet the relevant requirements as set out in these Scheme Rules and the relevant requirements (Sections 2 & 3).

1.3 Terms, Definitions, Legislative and Normative References

Terms and Definitions
Throughout the Standard, various terms are used. The meaning and definition of these terms is given in Reference Information in the Appendix

Legislative and Normative References
This Standard incorporates the key legislative requirements relevant to egg production and has been based on the following best practices/standards:

- Recognised international quality management standards (such as ISO 9001:2008 (Quality Management System – Requirements).
- Relevant Australian legislative requirements including Standard 4.2.5 - Primary Production and Processing Standard for Eggs and Egg Product
- Equivalent International Codes of Practice.

The Egg Standards Australia requirements have been designed to incorporate existing Commonwealth, State and Territory food safety related legislation at a minimum. A list of the references documents and legislation considered in the development of this standard are set out in Appendix 1: Reference Information

It is also recommended that producers consult with their agricultural, veterinary, scientific and regulatory advisors.

1.4 Database Information:

The name of each certified Pullet Grower / Egg Producer will be listed on a published ESA register / database.
1.5 **Cautionary Notes**

Although every effort has been made to ensure the accuracy of this Standard, ESA cannot accept any responsibility for errors or omissions.

The requirements of this Standard will help pullet growers and egg producers to comply with the general provisions of the food act and/or regulations and other relevant State/Territory legislation, however does not replace the obligations of the participants to comply with the regulations.

ESA is not liable for any costs or potential or estimated loss of earnings resulting from having to comply with any requirement of this scheme or in regard to the consequences of being found to be in breach of any requirement.

All references to legislation in the text of this standard are given on an “as amended” basis. Scheme participants therefore need to be aware of the legislation relevant to their businesses.

---

**Scheme Rules**

1.6 **Certification Requirements**

1.6.1 **Application Process**

Pullet Growers / Egg Producers seeking certification must apply either through the Pullet Rearing companies or the Grading Floor/s (respectively) or directly to ESA.

The application will be evaluated and, if appropriate, a full independent audit of the farm will be carried out to evaluate the capability of the Applicant to meet all the requirements of the standard. ESA will respond to the Applicant and provide the required information relevant to participation including a copy of this Standard (where required), self-assessment checklist (where required), application process, fees, expected timelines, etc.

Each farm will be required to complete a Declaration at the audit. A sample of this declaration is reproduced in Appendices 2.1 and 2.2.

When the farm is deemed to have complied with the requirements of the standard as determined by independent audit, the farm will be considered for certification under the Scheme.

When certified, the farm will be issued with a certificate of compliance.
1.6.2 Producer Eligibility
Only farms meeting the formal registration requirements of the relevant regulatory agency can apply.

Farmers that have been convicted of an offence under legislation relating to bird health, welfare, use of remedies, feeds, carcass disposal / by-products, environmental protection or farm safety in the previous 3 years may not be eligible for certification to this Standard. In addition, if, during the period of validity of the certificate, a Participant is convicted of such an offence, the participant is obliged to advise ESA. The Certificate may be revoked and the Participant may be withdrawn from the Scheme. Failure to inform AECL of a conviction will also be deemed as not having met the conditions of membership.

1.7 Control and Monitoring

1.7.1 Control
Overall control of the Scheme will be exercised by the ESA Quality Assurance Board. This Board is representative of the relevant sectors of the food industry and collaborates with the Technical Advisory Committee, which is responsible for drafting the standard and formulating required amendments.

The decision of the Quality Assurance Board on any matter relating to the control or operation of the Scheme is final.

1.7.2 Monitoring
Monitoring of Applicants and Participants compliance with the requirements of the standard will be carried out by ESA or its nominated agents through audit.

After initial certification, each Participant will be independently audited at determined intervals. The maximum interval between successive audits will be 18 months. Qualified independent Auditors with relevant sectoral experience will carry out these audits and a full report will be issued directly to the Participant.

ESA reserves the right to carry out audits or spot checks on an announced or unannounced basis for the purpose of verifying compliance with the requirements of the standard or to determine that corrective / preventive actions specified during audit are in place. The period of notice of such checks / audits will be decided by ESA based on the applicable circumstances.

ESA (or its appointed agents) reserves the right to remove samples for independent analysis (feed, water, dust, faeces, birds, eggs, etc) to establish compliance with the Standard.

Auditors are entitled to seek access to relevant regulatory reports (reports required to be maintained by the producers).
The full onus of responsibility for compliance with the requirements of this Standard is on the farms (Pullet Growers / Egg Producers) participating in the Scheme and not on ESA or its agents or any other third party.

1.8 Requirement Categories and Application of Non-Compliances

1.8.1 Categories
For audit purposes, non-compliances against the requirements of this standard (as set out in Sections 2 and 3 of this Standard) are classified as Critical, Category 1 or Category 2.

Critical: A critical non-compliance is raised when, because of a breach of a requirement, a serious and immediate food safety hazard exists or is likely to occur. These requirements are printed in **bold, underlined** typeface and are identified in the text as (Critical).

Category 1: A category 1 non-compliance is raised when there is evidence that core best practice is not being observed. These requirements are printed in **bold** typeface and are identified in the text as (Category 1).

Category 2: A category 2 non-compliance is raised where best practice has not been fully complied with, but where departure from best practice will not immediately compromise the operation of the Egg Quality Assurance Scheme. These requirements are printed in normal typeface.

1.8.2 Application of Non-Compliances

Critical: Where a Critical non-compliance has been identified, an applicant farm cannot be certified to this standard and an existing certified Participant cannot continue to supply eggs/pullets under the Quality Assurance Scheme. The auditor will immediately advise ESA of the situation and the certification may be suspended pending a review of the situation. The review will be based on the circumstances surrounding the non-compliance. A full recall of all potentially affected eggs may be required as directed by ESA.

Note: the Participant can re-apply when evidence is available that the problem has been rectified.

Category 1: Where a Category 1 non-compliance has been identified during audit, the farmer must give an immediate commitment in writing to implementing corrective action within a maximum 1 month period (or as otherwise specified by the auditor) and must subsequently be able to demonstrate that each such non-compliance has been addressed.
All Category 1 non-compliances must be closed out to be eligible for certification. ESA reserves the right to carry out independent verification of the implementation of such corrective action.

**Category 2:**
Farmers against whom Category 2 non-compliances have been raised must give an immediate undertaking in writing to the ESA auditor to implement corrective action within a 3 month period for all the non-compliances and must submit evidence within this period that demonstrates that each such non-compliance has been addressed.

All Category 2 non-compliances must be closed out to be eligible for certification. ESA reserves the right to carry out independent verification of the implementation of such corrective action.

Where there are more than 10 category 2 non-compliances, the situation will be treated as a Category 1 non-compliance and the period for close-out will be foreshortened as for Category 1.

1.9 **Recommendations for Best Practice**
There are a number of recommendations for best practice included in this standard in the Requirements (Sections 2 & 3). These are printed in italics in a light green background at the end of the section.

Compliance with these requirements is not mandatory for certification. This may be revised at a future date in consultation with the Technical Advisory Committee.

1.10 **Certification Decisions**
The decision to grant, extend, or withdraw approval to/from an Applicant or Participant in the Egg Quality Assurance Scheme is made by the Certification Body. The decision is made primarily on the basis of the audit findings, but other factors (such as failure to meet regulatory compliance or other food safety requirements, or previous audit history) may be taken into consideration in arriving at the certification decision.

In the event that certification is withdrawn, the certificate must be returned to ESA and the Participant will be removed from the register of certified Participants.

1.11 **Appeals**
An Applicant or Participant may appeal the certification decision directly to ESA. The appeal must be received in writing within two weeks of receipt of communication of the audit result. All such appeals will be discussed and decided by ESA. The appealing Applicant / Participant will be informed in writing of the Appeals Procedure at the time of appeal. The decision of ESA in relation to appeals will be final.
1.12 Complaints
An Applicant or Participant may make a complaint with regard to the audit/s or any other aspect of the operation of the Scheme. All complaints must be in writing and must be addressed to ESA. All such complaints will be acknowledged and followed up.

1.13 Revision Updates and Coding
Users should note that from <date> only this Standard (Revision 01) will apply. When future changes occur, updates will be issued in whole or in part and the obsolete sections must be destroyed.

This Standard will be reviewed from time to time in the light of new knowledge, changing industry practice and changing health standards. The Standard is viewed as a living document, which will be updated to reflect the latest scientific and field based developments. All reviews will be conducted and authorised by the Technical Advisory Committee and issued to all participants.

At the bottom of each page, a banner shows the title of the document, the revision, date of issue and the number of pages in the document. This information can be used in the event that updates are issued to correctly insert the amended provisions / requirements

1.14 Notification of Change
In the event that changes to the following occur, ESA and the Grading Floor (where relevant) must be immediately informed and a new application must be made:

- Change of ownership of the production unit(s).
- Significant change in practices or procedures since last approval / certification
- The Participant wants to add a new production shed or amend an existing production shed.
# Egg Standards Australia

## Farm Standard: Pullet Grower Requirements

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2.0 Introduction

This section of the Standard contains all the production related requirements with which the Pullet Grower must comply.

The layout of the information is intended to ensure clarity and to assist the reader in correctly interpreting the details.

Requirements are presented in bulleted list format as follows:
   a) The participant must ...
   b) A record specifying the following must be available:
      i. Name of the ....
      ii. Date of ...

These are the specific requirements against which the Pullet Growers will be audited and each such requirement contains the word “must”.

Recommendations are shown in a panel (italics text on green background) and set out the recommendations for best practice.

Occasionally, there are notes included under the section and footnotes at the bottom of the page. These notes / footnotes are only intended to clarify aspects of the requirements or to provide additional information that is relevant to the section. However, the Pullet Grower is encouraged to seek advice from recognised sources and consult the relevant guidelines / publications and legislation.

The Pullet Grower needs to be fully aware of the conditions of participation as set out in the Introduction and Scheme Rules (Section 1) and the relevant appendices where referenced from the Pullet Grower Requirements (Section 2).

The responsibilities outlined in the Pullet Grower’s requirements relate largely to the person who manages the shed/s on the Pullet Grower farm. However, Pullet Supply companies also have responsibilities with regard to specified requirements. These requirements are identified with the text (Pullet Supplier) before the requirement. For these requirements, the Pullet Supplier must collaborate with the Pullet Grower to ensure compliance. Where no Pullet Supplier is involved, the Pullet Grower must assume full responsibility for all requirements.
2.1 General

a) Where required by the regulations, each Pullet Grower must be registered with the relevant State authority and evidence of this registration (e.g. with a Property Identification Code) must be maintained (Category 1).

b) Each Pullet Grower participating in the Scheme must complete an initial Pullet Grower Declaration Form (as per the example in Appendix 2.1) at the time of the audit.

c) All specified records must be maintained on site for 2 years at a minimum.

d) Each Pullet Grower must understand the basic principles of HACCP and apply them to the rearing of pullets. A proposed Pullet Grower HACCP Plan is included in the Appendix 8 and can be used by the Pullet Grower for guidance in drafting a farm HACCP plan (Category 1).

e) The Pullet Grower must appoint a designated person with responsibility for the operation of the scheme.

f) The Pullet Grower must maintain a record of the production of the flock that records relevant production data that meets the requirements of Appendix 7 at a minimum (Category 1).

2.2 Pullet Growing Site

a) A site map or map of the layout of the property, showing the production area, sheds, ranges, access roads and gates must be maintained and available for inspection.

b) At any given time, the site must be dedicated to only one avian species (Category 1).

c) Stock in any shed must all be single age (Critical).

d) The site must be maintained in a manner that ensures that cover is not provided for rodents with control over debris, vegetation (grass, weeds) and equipment.

Recommendations:

- The site should be dry, free draining and open (but not exposed) and should not cause significant interference in the locality.
- The shed should be isolated from other farm / poultry enterprises and should be protected by a physical barrier (e.g. a perimeter fence placed at least 2m from the shed that prevents entry of other farm animals).

2.3 Pullet Growing Shed

a) The building must be structurally sound with adequate vermin control.

b) The roof must be waterproof and in good condition.

c) The floor should not allow the ingress of water.

d) Walls must be water and draught proofed.

e) Sheds must be well maintained with no sharp edges or projections likely to cause injury to the birds or to personnel.
f) The maximum acceptable live weight density for pullets raised on wire is 40 kg live weight /m². The floor must be constructed to provide support for each forward pointing toe.

g) The maximum acceptable live weight densities for pullets raised in non-caged systems is 30 kg/m² at 16 weeks of age.

h) A floor plan of the shed detailing floor area and equipment layout (feeders, drinkers, perches and fans) with measurements / numbers / capacities must be available.

i) All new sheds must be constructed and facilitated to optimise pullet quality and meet the breed standards.

Recommendations:
- Sheds should be insulated so that target air temperatures can be maintained on the recommended curve, as determined by the breed company standards.

2.4 Housing and Environment

Temperature / Ventilation

a) Temperatures must be monitored and managed and the maximum and minimum temperatures inside the shed must be recorded daily.

b) Temperature and ventilation must be controlled to ensure the welfare of the bird and meet breed standards to ensure production of quality pullets.

c) The litter must be kept dry and friable i.e. breaks up easily.

Recommendation:
- The ammonia levels should monitored and recorded and actions taken to ensure control of ammonia levels at or below 25 ppm
- Buildings should be designed to provide a safe, hygienic and comfortable environment for the birds and personnel.
- The capability of forced ventilation systems should be verified on installation of the units.
- Shed relative humidity levels should be maintained below 80% especially at temperatures above 30°C

Alarms

d) All rearing sheds must be fitted with:
   i) An effective alarm (detectable at all times) that is triggered by failure in the main power supply and / or by temperatures outside set limits; and

e) The alarm system(s) must be tested at a minimum on a monthly basis and a record maintained of a satisfactory test or the required corrective action.

f) All sites must have a stand-by generator, tested at a minimum on a monthly basis and a record maintained of a satisfactory test or the required corrective action.
g) There must be a written procedure for connecting to the stand-by power system. Stand-by power systems must be capable of restoring power or emergency ventilation within 15 minutes.

h) All electrical controllers, motors, computers and fail-safe systems must be tested annually by either a service technician from the supplier/installer or an approved registered electrical contractor trained in this field with appropriate experience or service personnel with appropriate experience must carry out the test and any alterations or improvements must be documented.

Lighting
i) A written lighting programme (as specified by the Pullet Supplier or breeding company) must be documented.

j) The duration and intensity must be recorded.

k) Light intensity must be uniform at bird level to encourage even distribution of the birds throughout the shed.

2.5 Shed Preparation

a) A shed preparation sheet that comply with Appendix 10: Pullet Grower Shed Preparation must be completed before the arrival of each batch of chicks.

2.6 Day-Olds Sourcing

a) Documentation must be available for inspection to demonstrate that the day-olds were supplied from ESA approved / registered hatcheries (Critical).

b) (Pullet supplier) Documentation, recording the following, must be available for inspection (All Category 1):

i) Name of hatchery from where the day-olds were sourced,

ii) Date of arrival,

iii) Number of day-olds received,

iv) Hatchery beak trimming record (where applicable),

v) Vehicle identification and transport route,

vi) Condition / cleanliness of the vehicle,

vii) A written declaration from the haulier to the effect that all equipment used was dedicated to the transportation of day-olds and that a sanitisation program is in place before and after each delivery.

c) The day-olds must arrive with the approved vaccination programme as directed through legislation and / or by the customer; documentation to verify this must be available (Critical).

d) Beak trimming will only be performed only by an accredited operator or under the direct supervision of an accredited trainer as part of an accreditation training program and needs
to be performed only in accordance with agreed accreditation standards.

Recommendations:
- All chicks should have access to water and feed.
- Adjustments should be made to equipment and temperature, and re-checked to ensure temperature is stabilised.

2.7 Flock Health

a) Each Pullet supplier must have access to the services of a veterinarian who will be available to the rearing farms for advice and monitoring.

b) An animal health plan, to safeguard the health and welfare of the flock, must be drawn up in consultation with the veterinarian, implemented on the farm and reviewed annually in writing.

c) Vaccination programmes must be developed and implemented. Any signs of unusual illness or poor health in a flock must be immediately drawn to the attention of a veterinarian or the responsible department in the State or Territory in which the farm is based.

d) Young birds in brooders should be inspected at least twice every 24 hours and action taken to correct deficiencies in husbandry should such occur.

e) All flock mortality must be recorded daily together with the reasons (where known).

f) Where there is a suspicion of a disease\(^1\) that is classified as notifiable or as an emergency animal disease, evidence must be available that the responsible State / Territory veterinary authority was contacted.

g) Records must be available for all prescribed medications that demonstrate that the medications were used in accordance with the written instruction (Category 1).

h) Secure storage facilities must be provided for all medications at a minimum complying with the requirements in Appendix 4: Medicine Storage.

i) Pullet Growers must be aware of the restricted use on S4 medications (not to be used without a script) and the legislated requirements of off-label use of medications. Any medications given to the flock must be recorded and a copy of the script retained.

j) A written plan for dealing with emergencies such as feed or water supply failure must be in place.

Recommendation:
Pullet Growers and hatcheries should be aware of the need for close collaboration regarding welfare because of the impact on disease control.

2.8 Feed

a) Only feed sourced from Stock Feed Manufacturers Association (SFMA) compliant manufacturers, or to another equivalent standard approved by AECL/ESA,

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\(^1\) Notifiable and Emergency animal diseases are specified in the legislation – See Appendix 1: Reference Information
produced on the farm in compliance with the SFMA guidelines for home mixers is acceptable (Category 1).

b) Anti-microbial substances administered through feed must only be used where deemed necessary by the veterinarian; administration must occur under veterinary prescription and be recorded in the Medications record (Category 1).

c) Each finished feed delivery must be accompanied by a feed delivery docket with batch number, date of manufacture and medications / additives where present.

d) Vehicles used for transporting feedstuffs must not be used for carrying other materials (e.g. poultry manure) without being cleaned and sanitised. Properly labelled feed samples from each delivery or home mixed batch must be retained for 3 months after the supply has been used. Samples must be stored in a vermin proof container and made available for inspection during the growing period. In a fully integrated system, the samples can be held at the mill.

e) Feed spills must be cleaned up as soon as practicable to prevent the attraction of birds and rodents to the production area.

f) There must be at least one pan feeder per 100 birds or at least 2 cm per bird for flat chain feeders.

Recommendation:
- Clean feed storage silos and lines at least annually

2.9 Water

a) Water that is acceptable for human consumption must be used.

b) A sample of water must be tested at least annually (or in the event that the source is changed) for E. coli. The test results demonstrating that the organism was absent in 100ml must be retained (Category 1).

c) If there is a failure (detection of the organism), corrective measures must be taken and the supply re-tested within 24 hours (Category 1).

d) Drinking water for poultry, as well as cooling water used in poultry sheds, must be safe for consumption by birds and in accordance with stock quality water requirements (see Appendix 1: Reference Information).

e) Water from any other source that does not meet the standard must be prevented from use in the production sheds unless treated (e.g. with chlorination) and verified by laboratory tests as safe to use (see also h below).

f) The use of unsanitised surface water for the birds is prohibited (Critical).

g) Where chlorinated water is used, the treatment must achieve a level of 1.0–2.0 parts per million (ppm) free available chlorine (FAC) at the point of use.

h) When chlorinating water, there must be a minimum of 2 hours contact time between chlorine and water prior to use in the sheds.

i) Testing for free available chlorine (or equivalent e.g. ORP\(^2\)) must be conducted and recorded weekly (as per the HACCP Plan Appendix 8).

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2 Oxide Reducing Potential: a measure of the sterilising capability of chemical sterilising agents
j) Weekly monitoring and maintenance of water sanitation systems must be carried out (Category 1).

k) The storage tank must be covered at all times to ensure that contamination from sources (such as vermin, insects, birds, aerosols) is minimised (Category 1).

l) Each site must demonstrate a minimum of 48 hour calculated peak water requirement which must be available in storage or auxiliary supply. A record of this must be retrained for inspection.

m) Birds must have access to water at all times.

n) Each shed must have a water meter installed and the consumption recorded daily.

o) The primary water supply source must have an alarm or a twice daily inspection routine must be in place (Category 1).

p) Drinkers must be provided in numbers as per the manufacturer’s recommendation for the species.

**Recommendation:**
- *If vaccines are to be administered through a chlorinated supply advise should be obtained since chlorine can inactivate live virus vaccines*

Note: When establishing a water treatment system, producers will also consider guidance in the National Water Biosecurity Manual.

### 2.10 Flock Welfare

a) The stock-person must be able to demonstrate competence with regard to the welfare of the flock.

b) The stock-person must be able to demonstrate competence in culling of sick or injured birds.

Note: Cervical dislocation is an acceptable method of culling.

**Recommendations:**
- *Perches should be provided for pullets reared for the barn and free range production systems.*

### 2.11 Biosecurity

**General Biosecurity**

a) Each production facility must keep a copy of the Code of Practice for Biosecurity in the Egg Industry (the manual), or equivalent that is readily accessible to staff.
b) Staff must be provided with training in the relevant parts of the manual and such training must be recorded.

c) Staff and all those in frequent contact with the rearing flock (including catchers) must not keep or have contact with any other live birds whatever (for food or hobby purposes) and this must be demonstrated through records (e.g. staff declarations) (Category 1).

d) A documented shed hygiene programme (equivalent to Appendix X: Shed Hygiene Programme) must be site specific and available for inspection. (Category 1).

e) A shed hygiene checklist must be completed, dated and authorised by the designated person between flocks (Category 1).

f) All equipment used at another site must be thoroughly cleaned and disinfected before entry to farm – including trucks, crates, trolleys and fork lifts.

g) Litter must be sourced from a documented source and stored so as to prevent contamination (e.g. from wild birds, rodents, water).

h) Dead birds must be removed on a daily basis and be held in a sealed vermin-proof container outside each shed or centrally (Category 1).

i) Dead birds must only be disposed of according to the requirements of the responsible authority as set out in the permit.

j) Bins / containers must be retained on site and washed and disinfected after each collection.

k) The site must be clearly defined and sign-posted to prevent entry of unauthorised personnel or vehicles.

l) Staff must be provided with training in the relevant parts of the manual and such training must be recorded.

Note: Pullet Growers will also be aware of the issues detailed in AECL Australian Guidelines for the Egg industry (see Appendix 1: Reference information)

Visitors / Maintenance

m) Where foot baths are used, they must be inspected daily (e.g. for excessive organic matter); the disinfectant solution must be replenished as required and a record maintained. (Use of disinfectants with regulatory approval for the species in accordance with the manufacturer’s instructions). (Category 1).

n) Hand cleaning and sanitising facilities must be available on each site and hands must be cleaned / sanitised before entering the bird area of the shed and again afterwards (Category 1).

o) Only site personnel must be allowed access to the site. All others must be regarded as visitors and essential visitors only allowed on the site.

p) A Visitors Log (which can exclude service and feed delivery vehicles where recorded elsewhere) must be maintained and this must recorded at a minimum (all Category 1)

   i. Date,  
   ii. Name,  
   iii. Organisation,  
   iv. Previous site visited with date of visit, if applicable,  
   v. Poultry contact in last 48 hours
vi. Reason for visit,
vii. Time in,
viii. Time out,
ix. Vehicle registration number, if applicable.

q) These visitors must be provided with protective clothing (e.g. disposable coats, shoes and hairnets) and requested to clean / sanitise hands on entry to and exit from the production site (Category 1).

r) All visitors and contractors must be made aware of the Biosecurity Policy on arrival and must comply with the Biosecurity procedures.
s) All visitors and contractors must receive permissions from the manager before entering sheds.

Maintenance
t) Routine maintenance should be conducted, where possible, between batches prior to final disinfection.

u) Tools taken into the production area must be cleaned before entry into sheds and must be free of dust and organic matter.

Pests and Other Animals

u) An effective pest control programme must be available on site and a record of the monitoring and corrective action undertaken. The programme must address the following at a minimum:
   i) Product specifications must be in place for each site,
   ii) A plan of the rodent bait points and placement according to manufacturer’s recommendations,
   iii) Vegetation control and maintenance around the sheds,
   iv) Screening against wild birds,
   v) Exclusion of domestic pets and other animals from rearing sheds.

2.12 Catching and Transport

Catching / Loading

a) The Pullet Grower or a nominated representative must be on site during catching to ensure that good Biosecurity practices are adopted and the welfare of the birds including crate stocking density is ensured.

b) The catching and transportation of pullets must be conducted as per Australian Animal Welfare Standards and Guidelines - Land Transport of Livestock (2008)

c) Containers of live birds must be moved in a horizontal position.

d) The floor space and crate height to be provided must be maximum of 40 kg per m² and a minimum crate height of 25cm for pullets < 1-1.6kg

Recommendations:

- Farmers should be aware of the need to minimise the risk of disease transmission through vehicles (lorries, trailers, forklifts and modules / crates) and to ensure that these are thoroughly washed and disinfected before entering a farm.
Where a conveyor is used for loading crates of live birds, the conveyor angle should be adjusted to prevent tilting of containers causing birds to pile up.

- Crates should be handled gently at all times.
- After final pick-up, the shed doors should be kept closed except during litter removal. However, after washing and disinfecting, the shed doors should be kept closed to ensure that wild birds are excluded after disinfection. 10.5.1.

**Transport**

e) Transportation must be in accordance with the Model Code of Practice for the Welfare of Animals: Land Transport of Poultry (see Reference Information Appendix 1).

e) Pullet Growers organising the transport of poultry must be aware of any regulatory requirements for health or movement.

f) A transportation docket signed and dated by the Pullet Grower for each dispatch must be available, recording the following at a minimum (all Category 1):

i. Name and address of Pullet Supplier,

ii. Loading date,

iii. Expected transport time - commencement and finish, which must not exceed 24 hours,

iv. Number of birds dispatched,

v. Destination,

vi. Vehicle / trailer identification,

vii. Condition / cleanliness of vehicles / modules,

viii. Record of vaccination and treatment programme,

ix. Record of visual checks during transport

Stops during transport journeys should be avoided when transporting poultry. Birds should be inspected as far as practical during any stop that has to be made.

g) Transport equipment (crates / modules) used for transporting poultry must be clean and sanitised prior to loading  (Category 1)

Note: Approvals and documentation need to be completed before the journey to minimise delays that may affect the well-being of the birds. Further information can be obtained from the local office of the Department of Agriculture or Primary Industry.

**Recommendations:**

- Light curtains should be placed over the exit door(s) to assist in the catching process.
- Stocking densities within the drawers should be observed which comply with the recommendations of the manufacturer and reduced in warm weather.
- Only devices proven to protect the birds welfare should be used to gather birds
2.13 Chemical Safety on the Farm

Storage and Handling of Chemical Substances

a) All chemicals and fuels must be documented, stored and handled in accordance with the requirements of the responsible authority (e.g. Work Safe).

b) The use for which each chemical is intended must be clearly identified and displayed (e.g. on a notice board in the store) and a Material Safety Data Sheet must be available for each chemical on site.

c) Where dangerous goods are stored on site, storage must meet the conditions specified in the current licence / permit.

Recommendation:

- A record should be kept of all chemicals purchased, as well as who used them, when and where.

2.14 Environmental Protection

a) Effective facilities for collecting, storing and disposal of litter / manure must be in place to prevent pollution and the spread of disease (Category 1).

b) A manure management program must be in place that meets the applicable requirements of the responsible authorities or the conditions of the permit if they apply or otherwise comply with the provisions set out in Appendix 5: Poultry Manure Management

c) A record of manure disposal must be maintained with details of final destination.

Note: Pullet Growers will be aware the management practices outlined in the AECL Environmental Guidelines for the Australian Egg Industry when establishing methods of fly management at the farm.

Recommendations:

- Consider industry guidance on effluent management practices, as outlined in when designing effluent management systems on farms

- Ensure the nutrient content of the manure, the nutrient requirements of the batch and the nutrient status of the soil based on soil analysis is taken into account when calculating the rate of application of poultry manure.
# Egg Standards Australia

## Farm Standard – Egg Producer Requirements

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Introduction

This section of the Standard contains all the production related requirements with which the Egg Producer must comply.

The layout of the information is intended to ensure clarity and to assist the reader in correctly interpreting the details.

Requirements are presented in bulleted list format as follows:
   a) The participant must ...
   b) A record specifying the following must be available:
      i. Name of the ....
      ii. Date of ...

These are the specific requirements against which the Egg Producers will be audited and each such requirement contains the word “must”.

Recommendations are shown in a panel (italics text on green background) and set out the recommendations for best practice.

Occasionally, there are notes included under the section and footnotes at the bottom of the page. These notes / footnotes are only intended to clarify aspects of the requirements or to provide additional information that is relevant to the section. However, the Egg Producer is encouraged to seek advice from recognised sources and consult the relevant guidelines / publications and legislation.

The Egg Producer also needs to be fully aware of the conditions of participation as set out in the Introduction and Scheme Rules (Section 1) and the relevant appendices where referenced.

3.1 General Requirements

   a) Participants must have a current quality policy on display at the farm which must include a commitment to the objectives of the ESA Egg Quality Assurance Scheme and to complying with all current food safety, regulatory and customer requirements.
   b) **If a Critical Non-Conformance is identified during routine Management Checks or at any other time, the Grading Floor must be notified immediately (Critical).**
      Note: The Grading Floor must then immediately implement the procedures as outlined for critical non-conformances outlined in Scheme Rules 1.8.2. Critical Non-Compliances: Existing Certified Egg Producers.
c) Each Egg Producer participating in the Scheme must complete an initial Producer Declaration Form (see Egg Producer Declaration Form Appendix 2.2) at the time of the audit.

d) **Where required under the regulations each Egg Producer must be registered with the regulatory authority for their production system and evidence of this registration must be available (Category 1).**

e) **Egg laying sheds and designated free-range paddocks / areas must be dedicated to laying birds only. Where livestock have access to the area, a biosecurity risk assessment must be conducted**¹ (Category 1).

f) All records specified in this Standard relating to the previous three years production must be available for inspection.

g) All Egg Producers must have received a copy of this Standard and associated documents and be familiar with the contents.

h) **All Egg Producers must ensure that all staff in contact with the birds have received in-house training on the requirements of this Standard and this training must be documented (Category 1).**

### 3.2 Management Responsibility

a) Each Egg Producer must appoint a designated person responsible for the implementation of the requirements of this standard.

b) **Each Egg Producer must demonstrate an understanding of HACCP principles (Category 1).**

Note: A HACCP Plan is included in Appendix11 for reference and may be used by the producer for guidance and training.

### 3.3 Flock Sourcing

a) **Evidence must be available to prove that pullets were sourced from an ESA approved² Pullet Grower (Category 1).**

b) A delivery/dispatch docket from the Pullet Grower (as specified in Pullet Grower requirements 2.12) must be available for inspection (Category 1).

Note: effective co-ordination of the delivery of point of lay pullets is desirable to ensure welfare and disease control, especially with regards transmissible diseases (e.g. avian influenza).

**Recommendations:**

- **Incoming point-of-lay pullets should be tested and salmonella should not be detected.**
- **All the young birds should have ready access to water and feed.**

¹ See Code of Practice for Biosecurity in the egg industry Reference in Appendix 1
² See the transition arrangements for details regarding the application of this requirement
3.4 **Hygiene and Disease Control**

**General**

a) A documented *Salmonella* monitoring and reduction programme must be in place (Category 1).

b) Flock production records (daily/weekly) must be maintained and must include an egg production graph. (Category 1).

c) Any unusual increase in mortality or a major decrease in bird performance that may cause concern must be reported to management/veterinarian as appropriate and investigated immediately (Category 1).

d) Evidence must be available to demonstrate that the Producer informed the relevant authority if an Emergency Animal Disease was suspected in accordance with the local legislation (Category 1).

**Recommendation:**
- *Sheds should all be single age*

**Pest Controls**

e) Each Egg Producer must document and operate a vermin control programme (Category 1).

f) The documentation must include a map of all bait points (internal and external) and a specification of all products used (Category 1).

g) The bait points must be positioned in risk areas, placed according to manufacturers recommendations, and where they do not expose eggs, birds, poultry feed, or water to risk of contamination.

h) Bait points must be checked according to a plan for positioning and replenished as necessary. A record of the checks made must be maintained.

i) All bait and bait boxes must be labelled “poison”, fixed in position and identified on a bait map of the unit and handled in a safe manner.

**3.5 Veterinary Medications**

a) Where prescribed medications are used, records must be maintained according to regulations (Category 1).

b) *Where medications are used, eggs must not be supplied for human consumption during the withdrawal period (Critical).*

c) Secure storage facilities must be provided for all medications at a minimum complying with the requirements in Appendix 4: Medications Storage.
3.6 Egg Production Shed and Environment

a) All surfaces within the shed must permit cleaning and disinfection.
b) There must be no obvious unsafe features (e.g. exposed wiring, sharp edges or projections) likely to cause injury to birds.
c) Birds must not be placed in sheds where the disinfectants used are likely to give rise to egg taint or where surfaces have been treated with chemicals that have a withholding period, until after the expiry of the withholding period.
d) Dead birds must be removed on a daily basis and held in a sealed vermin-proof container pending disposal or as otherwise required by the responsible authority (Category 1).
e) There must be a procedure for removal and disposal of dead birds and a record of this must be maintained. This must be equivalent to that in Appendix 12 Shed Management Checklist at a minimum.
f) Mechanically ventilated sheds must have a back-up power supply.
g) Mechanically ventilated sheds must be equipped with an affective alarm (detectable at all times) which must:
   i) Provide an immediate warning of power failure or temperature variations outside defined limits
   ii) Include a battery back-up system that ensures that the alarm operates independent of the shed ventilation, heating and cooling controller and temperature sensors.

Recommendations:

- The ammonia levels should monitored and recorded and actions taken to ensure control of ammonia levels at or below 25 ppm (Marg to provide reference).
- Buildings should be designed to provide a safe, hygienic and comfortable environment for the birds and personnel.
- The capability of forced ventilation systems should be verified on installation of the units.
- Shed relative humidity levels should be maintained below 80% especially at temperatures above 30°C

3.7 Site Security and Surrounds

Note: Bio-security is central to the control of disease in the flock and Egg Producers will therefore put controls in place to manage the risks associated with the movement of personnel between farms (catching teams, advisory staff, veterinarians, service personnel).

a) Where possible, the egg production buildings must be isolated from other farm

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3 Guidelines on disposal are included in the Environmental Guidelines (See Appendix 1 Reference Information)
b) The egg production sheds must be identified; signposted and secured at all times to prevent any entry of unauthorised personnel or vehicles.

c) Vegetation must be kept under control to minimise rodent cover and wild birds.

d) The exterior of the shed must be kept free of any debris, equipment etc.

e) Pets (such as cats and dogs) must be excluded from the production shed.

### 3.8 Personnel and Visitor Controls

**Personnel Controls**

a) Entry to sheds / paddocks must be according to an established procedure that was developed based on the biosecurity risks (Category 1).

b) Where foot baths are used, they must be inspected daily (e.g. for excessive organic matter); the disinfectant solution must be replenished as required and a record maintained.

c) Staff and all those in frequent contact with the laying flock (including catchers) must not keep or have any contact with any other live birds (commercial poultry, wild water fowl, or other birds for food or hobby purposes) and this must be demonstrated through records (e.g. staff declarations as per National Farm Biosecurity Manual, Ref Appendix 1) (Category 1).

d) Hand cleaning and sanitising facilities must be available on each site and hands must be cleaned sanitised before entering the bird area of the shed and again afterwards (Category 1).

e) Hands must be cleaned before and after handling eggs with perfume free materials, to prevent taint (Category 1).

**Visitor Controls.**

f) Only site personnel must be allowed access to the site. All others must be regarded as visitors and essential visitors only allowed on the site.

g) A site visitors log (which can exclude service and feed delivery vehicles where recorded elsewhere) must be maintained and this must record at a minimum (all Category 1):
   i. Date,
   ii. Name and Organisation,
   iii. Poultry contact in last 48 hours
   iv. Reason for visit,
   v. Time in / out,
   vi. Vehicle registration number, if applicable.

h) These visitors must be provided with protective clothing (e.g. disposable coats, protective footwear, and hairnets) and requested shower in (where available) but at a minimum to clean / sanitise hands on entry to and exit from the production site (Category 1).

i) All visitors and contractors must be made aware of the Biosecurity Policy on arrival and must give an undertaking to comply with the biosecurity procedures.
j) All visitors and contractors must receive permissions from the manager before entering egg production sheds.
k) All visitors (including neighbours, friends, other producers or equipment suppliers) likely to have been exposed that day to poultry, other birds or pigs must not enter the egg production sheds unless they have showered and changed into outer clothing, footwear and hair covering provided by the farm or must limit their visit to the property’s residence while wearing clean clothes.
l) Routine maintenance should be conducted, where possible, between batches prior to final disinfection where a batch system all-in all-out is practiced.
m) Tools taken into the production area must be cleaned before entry into egg production sheds.

Recommendation:

- Ensure that staff familiarise themselves with the current Salmonella Code of Practice (Available from ESA).

3.9 Hygiene Programme

a) A documented cleaning and disinfection programme must be in place for all egg production areas, equipment and vehicles associated with the birds specifying the tasks, frequencies, and materials to be used (Category 1).
b) There must be adequate supervision by management to ensure the requirements as set out in the Hygiene Programme have been carried out effectively and a checklist must be completed and signed off.
c) Where an infectious disease or food safety issue has arisen, the hygiene programme must be reviewed (Category 1).

3.10 Flock Welfare

a) The Egg Producer must have a procedure that specifies how the health and welfare of the stock is assured and the checks required must be recorded in a checklist which must meet the requirements of Appendix 12: Shed Management Checklist at a minimum. (Category 1).
b) The catching and transportation of hens (including pullets, spent hens) must be conducted as per Australian Animal Welfare Standards and Guidelines - Land Transport of Livestock (2008)
c) The stock-person must be able to demonstrate competence with regard to the welfare of the flock.
d) A record of all collection of birds at end of cycle must be maintained. The information in the record must include the following at a minimum: (numbering below)
   i) Date,
   ii) Number of the spent birds collected,
   iii) Vehicle registration,
iv) Destination of spent birds,
v) Evidence that the birds will not be more than 24 hours in transit.

e) To ensure good hygiene practices, transport crates and modules used for transporting poultry must not be used for any other purpose.
f) The stock-person must be able to demonstrate competence in culling of sick or injured birds

Note: Egg Producers will be aware of the provisions of the Model Code of Practice for the Welfare of Animals: Domestic Poultry, 4th Edition. Further information on transport can be obtained from the local office of the Department of Agriculture or Primary Industry (see Reference Information in the Appendix 1).

**Recommendations:**

- **All birds should be able to rest on the floor at the same time and remain evenly distributed.**
- **Impact of weather conditions should be considered when determining load densities for adult birds;**
- **Space allowance should be increased on hot and/or humid weather.**

### 3.11 Feed

a) **Only feed sourced from Stock Feed Manufacturers Council of Australia (SFMCA) FeedSafe compliant manufacturers or produced on the farm in compliance with the SFMCA guidelines** for home mixers or other approved/recognised system is acceptable (Category 1).

b) The Egg Producer must retain all feed delivery records. Properly labelled feed samples from each delivery must also be retained for 3 months after the supply has been used. The label must show batch number, ration type, date of delivery and supplier.

c) In the event that a feed delivery is unsuitable, the rejection of this delivery must be recorded and the appropriate corrective action taken must be recorded.

d) Vehicles used for carrying poultry manure must not be used for carrying prepared feed without being effectively cleaned and sanitised.

e) There must be a programme for the cleaning of feed storage silos and lines and a record of cleaning.

f) Feed spills must be cleaned up as soon as practicable to prevent the attraction of birds and rodents to the production area.

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4 Note: other equivalent feed manufacture systems may be approved. This may be determined by contacting ESA.
3.12 **Water**

a) Water that is acceptable for human consumption must be used.

b) A sample of the water to be used on the farm must be tested\(^5\) at least annually (or in the event that the source is changed) for *E. coli*. The test results demonstrating that the organism was absent in 100ml, must be retained (Category 1).

c) If there is a failure (detection of the organism), corrective measures must be taken and the supply re-tested after 1 month. In the event that there are two consecutive failures, the Grading Floor must be notified and the water supply and treatment process must be reviewed (Category 1).

d) Water from any other source that does not meet the standard must be prevented from use in the production sheds unless treated (e.g. by chlorination) and verified by laboratory tests as safe to use.

e) **The use of unsanitised surface water for the birds is prohibited (Critical).**

f) Where chlorinated water is used, the treatment must achieve a level of 1.0–2.0 parts per million (ppm) free available chlorine (FAC) at the point of use.

g) When chlorinating water, there must be a minimum of 2 hours contact time between chlorine and water prior to use in the sheds.

h) Testing for free available chlorine (or equivalent e.g. ORP\(^6\)) must be conducted and recorded daily (as per the HACCP Plan in Appendix 11).

i) **Weekly monitoring and maintenance of water sanitation systems must be carried out (Category 1).**

j) The storage tank must be covered at all times to ensure a fresh supply of clean water and such that contamination is minimised (Category 1).

k) A minimum of 24 hour calculated water requirements must be available in storage or auxiliary supply in case of breaks, repairs or failure of pumping equipment.

l) Birds must have access to water at all times.

m) Water must be metered and consumption recorded.

n) **The primary water supply source must have an alarm or a twice daily inspection routine must be in place (Category 1).**

o) Drinkers must be provided in numbers as per the Poultry Welfare Code (SCARM 83).

**Recommendation:**

- Chlorine can inactivate live virus vaccines and so advice should be sought if these vaccines are to be administered through a chlorinated supply.

Note: Refer to the National Farm Biosecurity Manual and the National Water Biosecurity Manual listed in Appendix 1: Reference Information

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\(^5\) The sampling must be carried out independently (e.g. by Pullet Supply company service personnel) and the analysis by a NATA accredited laboratory using the following method or equivalent: *E. coli* (ISO method 9308-1) absence in 100ml.

\(^6\) Oxide Reducing Potential: a measure of the sterilising capability of chemical sterilising agents.
3.13 Egg Collection, Storage, Delivery, Direct Sale or Supply

a) An egg collection programme must be in place and documented and this must specify that eggs are collected within maximum 24 hours of lay; the programme must specify more frequent collection where conditions require it. Where a longer collection interval is in place, the safety of the eggs as foods must be validated.

b) **Eggs must not be washed within the egg laying area (Critical).**

c) Egg belts and nest pads must be constructed so that they can be readily cleaned, serviced and maintained.

d) A documented cleaning programme must be in place for all equipment used for egg collection (automatic and manual) to be cleaned in a manner that minimises contamination of eggs.

e) Nest pads and automatic nest box systems and shavings in manual nest box systems must be maintained in a clean state to minimise contamination of eggs.

f) **Unfit / unsuitable eggs must be segregated and controlled pending disposal (Category 1).**

Storage

g) Within 24 hours of collection, eggs must be stored in a temperature controlled store at a target 15°C and a maximum 18°C and in a manner that minimises condensation and contamination.

h) A max-min thermometer must be in place in the egg store and temperatures recorded daily.

i) The egg store must be separated from the egg laying area.

j) The store must be managed in a manner so that eggs are protected and segregated at all times.

k) **Eggs must be clearly identified in the store to permit full traceability (Category 1).**

Delivery

l) Each shipment must be clearly identified with the following information and a record maintained (all Category 1):

   i. ESA Site Code (ID number)

   ii. Shipment Date,

   iii. Date of lay,

   iv. Quantity of first quality eggs,

   v. Quantity of other eggs.

m) Eggs must be delivered to a Grading Floor within 96 hours of lay.

Direct Sale or Supply:

n) All eggs sold / supplied for human consumption directly must be first quality (i.e. clean (no visible faeces, soil or other matter), uncracked eggs).

Recommendations:

- Hands should be washed before and after collection, with perfume-free soap.
- Eggs should be placed into clean dry trays with the pointed end facing down and removed from the production shed as soon as possible.
- Unclean / reject eggs should be separated from clean, sound eggs.
- Thin shelled or hair cracked eggs with shell membranes intact should be carefully handled and packed in a separate container to prevent breakage.
- The store should be kept free from strong smelling substances and odours.
- The store should be maintained at relative humidities of 70-85% to minimise deterioration.

3.14 Storage and Handling of Chemical Substances

a) All chemicals and fuels must be documented, stored and handled in accordance with the requirements of the responsible authority (e.g. Work Safe).
b) The use for which each chemical is intended must be clearly identified and displayed (e.g. on a notice board in the store) and a Material Safety Data Sheet must be available for each chemical on site.
c) Where dangerous goods are stored on site, storage must meet the conditions specified in the current licence / permit.

Recommendation:
- A record of all chemicals purchased should be maintained, as well as who used them, when and where.

3.15 Environmental Protection

a) Effective facilities for collecting, storing and disposal of litter / manure must be in place to prevent pollution and the spread of disease (Category 1).
b) A manure management program must be in place that meets the applicable requirements of the responsible authorities or the conditions of the permit if they apply or otherwise comply with the provisions set out in Appendix 5: Poultry Manure Management.
c) A record of manure disposal must be maintained with details of final destination.

Note: Egg Producers will be aware the management practices outlined in the Environmental Guidelines for the Australian Egg Industry when establishing methods of fly management at the farm (See Appendix 1).

Recommendation:
- The guidance provided in Environmental Guidelines should be considered in establishing a manure management programme (See Appendix 1)
3.16 Laying Sheds, Buildings and Equipment: General

a) Temperature recording (at a minimum using max-min thermometers) must be positioned within the bird area and temperatures recorded at least daily.
b) Data on shed parameters must be recorded in a manner equivalent to Appendix 13.
c) Buildings and equipment must be designed so as to:
   i) Maintain good conditions of hygiene, temperature and air quality,
   ii) Maintain equipment in good condition and to the required specification.
d) Buildings must be constructed and maintained in a manner so as to minimise any risk of fire or attraction for pests.
e) Ancillary rooms (for example, storage and grading rooms, food stores, egg stores, changing rooms, break rooms, toilets and other stores) must be of sound structure, individually separated and with appropriately sealed doors.
f) Feeding and watering equipment (see the specification information in the following sections) must be designed, constructed, placed, operated and maintained in such a manner that:
   i) Birds must have easy access to feed and water so as to avoid aggressive competitive behaviour,
   ii) Spillage of feed and water is minimised.
   iii) Injury to the birds is avoided.
g) All feeding and watering systems must be checked for efficient operation at least once each day to ensure all birds have access to feed and water.
h) All environmental control equipment for controlled environment sheds must have adequate back-up systems and alarms in case of equipment failure.
i) Flooring must be designed, fitted and maintained so as to avoid distress or injury to the birds (see the specification information in the following sections).
j) There must be a programme of daily inspection of egg handling facilities including egg belts, collection tables and anacondas.

Caged Production System

3.17 Caged Sheds Construction

a) Floors, other surfaces, fittings and equipment must be designed, constructed and maintained so as to minimise the risk of injury and disease, and to adequately support the birds.
b) Multi-deck cages must be arranged so that birds in the lower tiers are protected from excreta from above and so that all birds are fully visible for regular inspection and individual birds can be easily removed from cages as required.
c) The design and size of cage openings must be such that birds can be placed in them and removed from them without causing injury or unnecessary suffering.

d) Cages must have doors the full height and width of the cage.

e) At least 550cm² of cage area, measured in a horizontal plane, which may be used without restriction, must be provided for each laying hen or as per Government regulations. (For finalisation.)

f) Cages must be at least 40 cm high over 65% of the cage area and not less than 35 cm at any point.

g) The floors of the cages must be constructed so as to support adequately each of the forward facing claws of each foot. Floor slope must not exceed 14% or 8 degrees.

h) A feed trough which may be used without restriction must be provided. Its length must be at least 10 cm per bird in the cage.

i) Not less than 10 cm water trough per bird or no fewer than two independent nipple or cup drinkers must be provided within reach of each cage. The splash cup under a nipple drinker is not an independent drinking point.

3.18 Lighting

a) The period of darkness must be at least 6 hours per night (with no artificial white light).

b) There must be a documented lighting programme and birds must be exposed to light for a minimum 8 hours per day.

Free Range

3.19 The Land

a) Any higher bird density is acceptable only where regular rotation of birds onto fresh range area occurs and close management is undertaken which provides some continuing fodder cover. (For finalisation)

b) Access to the range must occur no later than 5 weeks from start of lay.

c) Free range areas must be maintained and controlled to ensure that there are no wild water fowl on the range and no large congregation of other bird species.

d) A perimeter fence must be erected on the land unless there is an existing secure boundary.

e) The birds must have unrestricted access to an outdoor range for a minimum of 8 hours per day during summer daylight hours and a minimum of 6 hours per day during winter daylight hours, except under adverse weather conditions or serious outbreaks of disease.

f) Shelter/shade from inclement weather and protection from predators must be provided on the range.

g) Pot-holes on the land must be filled in before re-stocking in accordance with good pasture management.
h) The ground to which the birds have access must be well drained and provide access to vegetation.

i) **No other livestock (mammals\(^7\) or avian species) must be allowed onto the ground as a safeguard against avian diseases (Category 1).**

j) Rubbish, litter material, farm machinery or manure must not be allowed to accumulate on registered land.

k) Domestic septic tank soak ways sited on registered land must be fenced and not accessible to poultry.

**Recommendations:**
- Ensure that the outdoor range is sited and managed to avoid muddy or unsuitable conditions.
- Ensure that the land is free of contamination that might negatively impact poultry health.

### 3.20 Free-Range Shed Construction

a) The surrounds of the shed or the ground surrounding the pop-holes must be laid in gravel, concrete, or alternative surfaces to avoid muddy conditions.

b) Sheds must have two thirds slatted area and one third scratch area and must be covered with a litter material (such as chopped straw, white wood shavings, building sand or turf. (For finalisation.)

c) Floors, other surfaces, fittings and equipment must be designed, constructed and maintained so as to minimise the risk of injury and disease, and to adequately support the birds.

Note: The floor substrate in indoor floor systems must consist of litter and/or slatted flooring, or wire flooring or any combination of these. (Refer to MODEL COP 4\(^{th}\) Edition)

### 3.21 The Manure Pit / Washings Collection

a) Where present on free range production sites:
   i) Manure deposits outside the hatch openings must be removed after each batch.
   ii) Ramps to free range area must be scraped and cleaned after each batch.

b) The droppings pit must be leak proof. Where the pit is totally below floor level, the capacity of the pit must adequately accommodate the manure produced by a colony/flock of birds, unless belts or scrapers are incorporated into the system.

c) Any effluent that arises within a poultry shed (e.g. wash water) must be collected and contained pending disposal.

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\(^7\) Where specialised dogs are used to protect the flock and the risk associated with their use is identified, this is acceptable.
3.22 Flock size / colony size
a) Flock and colony sizes must be managed to ensure that welfare of the birds is maintained.

b) Maximum permissible stocking density within the shed is 30 kgs live weight or 12 birds /m² of total available floor area.

3.23 Feeding Space
a) Feeding facilities must be distributed in such a way as to provide equal access for all birds and to ensure that droppings do not affect feed or water.

b) There must be no more than 100 birds per pan feeder or at least 10cm feed trough per bird.

c) In multi-tier systems, the Egg Producer must provide feeding space at more than one level.

d) Electric pulse wires must not be used to control feeding. Wires to deter birds from perching over feed or water containers or to prevent egg pecking must be live only for necessary training periods.

e) Where feed is provided outside in the range, it must be maintained in a safe and secure environment, protected from wild water fowl and contamination.

3.24 Drinking Space
a) Drinking facilities must be distributed in such a way as to provide equal access for all birds.

b) Where nipple drinkers or cups are used, there must be at least one nipple drinker per 10 birds or a cup for every 20 birds

c) The allocation of drinkers must not be less than 1 bell drinker per 120 birds.

d) In multi-tier systems drinkers must be provided at more than one level.

e) Where water is provided outside in the range, it must be maintained in a safe and secure environment, protected from wild water fowl and contamination.

Recommendation:
- Manufacturers’ recommendations should be used as a guide in selecting non-cage waterer types.

3.25 Perching
a) Perches must have no sharp edges and the width of the top surface must not be less than 3cm.

b) Sufficient perching must be provided to allow all birds to perch at the same time. (For finalisation.)

c) Perches must not be mounted above the litter.
d) The horizontal distance between perches must be at least 30 cm and the horizontal distance between the perch and the wall must be at least 20 cm.
e) Overhead perches must be positioned to minimise fouling of any birds, feeders or watering devices below.

3.26 Nest Boxes

a) Individual nest boxes must provide not less than 1 box per 7 birds. Automatic/communal systems must provide not less than 1m² of nesting area per 120 birds.
b) Nest boxes and roosting areas must be easily accessible and must not be so high above the floor levels that birds may be injured when ascending or descending.
c) Nesting systems must be provided with a floor substrate, which encourages nesting behaviour.
d) Nest litter, where used, must be kept clean, dry, friable and moisture absorbent.
e) Nest liners must be kept clean and dry.
f) All systems must be inspected daily to ensure surfaces are clean.

3.27 Litter

a) Litter must be free of any contamination from livestock, wild birds or rodents.
b) Litter must be maintained in a dry and friable condition.
c) The source of the litter must be identified and only untreated wood or wood by-products is permitted. (Note: only untreated wood byproducts are permitted and no wood byproduct where formaldehyde or resin has been used in the manufacture of the wood is permitted)

3.28 Lighting

a) Hens must be provided with a minimum 6 hours of darkness per night (with no artificial white light).

3.29 Pop Hole Requirement

a) In order to ensure that birds have easy and adequate access to the range, the minimum number and size of pop-holes that must be open during daylight hours per flock is:-
b) Openings must be of a size and number and be evenly distributed to allow easy entry and exit for the birds with no impediments. As a guide openings should be a minimum 35 cm high and 40 cm wide with 2 metres per 1000 birds taking into account the climatic conditions.
c) Exit space equal to the combined length of four pop-holes, as set out above, is allowable in these circumstances. Where a shed is divided into sections, each section must have direct access to the range area.
Barn Production System

3.30 Barn Shed Construction
   a) The shed must be constructed so that it is well ventilated
   b) The floor must allow for easy cleaning and disinfection between flocks.
   c) The floor substrate in indoor floor systems may consist of litter and/or slatted flooring, or wire flooring or any combination of these.

3.31 Manure Pit
   a) The capacity of the pit below the floor must adequately accommodate the manure produced by a colony/flock of birds, unless belts or scrapers are incorporated into the system.

3.32 Lighting
   a) A lighting programme must be documented and in place. An 8 hour minimum and a 16 hour maximum period of light must be provided for the birds.
   b) In a split-level system of housing, lights must be available at all levels that permit observation of the birds as required.
   c) During inspection of poultry the light intensity on the birds must be adequate to allow birds to be thoroughly inspected and any problems identified. During inspection of poultry the light intensity may need to be supplemented (e.g. by use of a torch or by turning up the overall lighting in the shed.

   Recommendations:
   - A "blackout" training period should be implemented for young birds kept in sheds to prevent panic should lighting fail. A suitable method is to commence with 15 minutes blackout and increase over a few days to one hour in each 24 hours.
   - Sudden increases in light intensity should be avoided to prevent flight reactions in some strains of birds.

3.33 Stocking Density
   a) Maximum permissible stocking density within the laying shed 30kg live weight per m².

3.34 Feeding Space
   a) Feeding facilites must be distributed in such a way as to provide equal access for all birds.
b) There must be no more than 100 birds per pan feeder or at least 2 cm per bird for flat chain feeders.
c) In multi-tier systems, the Egg Producer must provide feeding space at more than one level.
d) Electric pulse wires must not be used to control feeding. Wires to deter birds from perching over feed or water containers or to prevent egg pecking must be live only for necessary training periods.

3.35 Drinking Space

a) Drinking facilities must be distributed in such a way as to provide equal access for all birds.
b) Where nipple drinkers or cups are used, there must be at least one nipple drinker per 10 birds or a cup for every 20 birds.
c) The allocation of drinkers must not be less than 1 bell drinker per 120 birds.

3.36 Perches

a) Perches must have no sharp edges and the width of the top surface must not be less than 3cm.
b) Sufficient perching must be provided to allow all birds to perch at the same time.
c) Perches must not be mounted above the litter.
d) Overhead perches must be positioned to minimise fouling of any birds below.

3.37 Nest Boxes

a) Individual nest boxes must provide not less than 1 box per 7 birds.
Automatic/communal systems must provide not less than 1m² of nesting area per 120 birds.
b) Nesting systems must be provided with a floor substrate, which encourages nesting behaviour.
c) All nesting systems must be inspected daily to ensure they are clean.

3.38 Litter

a) Litter must be
   i. free of any contamination from livestock, wild birds or rodents
   ii. Dry and friable
   iii. Highly absorbent
   iv. Suitable as a soil conditioner, compost or fertiliser

d) The source of the litter must be identified and only untreated wood or wood by-products are permitted. (Note: only untreated wood byproducts are permitted and no wood byproduct where formaldehyde or resin has been used in the manufacture of the wood is permitted)
b) Egg Producers must be aware of the issues in the Land Transport of Poultry (as amended) when establishing manure management programmes.
Recommendations:
- The moisture content of manure should be controlled by providing sufficient ventilation around the manure and by minimising water additions to the manure.
- An integrated vermin management approach (pesticides, pasteurisation, total shed cleanout, etc.) should be used to control litter beetles.

3.39 Scratch Area
a) Birds must be able to dust bathe in the litter area.
b) The litter scratching area can be either incorporated into the shed area or provided under a covered weather proofed veranda attached to the external walls of the building. (For finalisation, see 3.20b.)

3.40 Pop Holes
a) Where verandas are used as a scratch area, pop holes must be distributed evenly along the building.
b) There must be several popholes giving direct access to the outer area, at least 35 cm high and 40 cm wide and extending along the entire length of the building. A total opening of 2m must be available per group of 1,000 birds.

Organic Production System

3.41 Organic Requirements
a) The Egg Producer must have a valid AQIS current certificate of organic status issued AQIS accredited organic certification body (Category 1).
Reference Information

Glossary of Terms Used

Batch Turn Around: Flock replacement.
Blood Spots or Meat Spots: Occasionally found in an egg. They are caused by the rupture of a blood vessel or remnants of oviduct material during formation of the egg.
Bloom: The coating or covering on the egg shell that seals its pores, helps prevent bacteria from getting into the shell and reduces moisture loss from the egg. When eggs are washed for cleanliness purposes the process removes the bloom.
Buffer: A suitable distance between two areas to prevent the risk of contamination.
Candling: The step in grading that lets the egg grader look inside the egg without breaking it to assess its quality.
Certification Body: the agency / Committee to which the ESA has devolved responsibility and authority for all certification decisions with regard to membership of the Scheme.
Certification Period: this will be 18 months from the date of certification under the Scheme or until the next audit.
Cracked Egg: An egg in which the shell is cracked and the crack is detectable (visible to the naked eye or visible using candling, or other methods).
Cracked Leaking Egg: An egg in which the shell is cracked and the membrane is ruptured and this could lead to leakage of contents.
Critical Control Point: A step in a food operation at which control can be applied to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
Cross Contamination: The contamination of an item by another.
Culled: A bird that has been selected from a flock and killed.
DAFF: Australian Government Department of Agriculture, Fisheries and Forestry
Disinfect: a term applied to the decontamination surfaces that are contaminated with organic matter
Egg: A hen’s (Gallus gallus) egg in its shell that is suitable for human consumption.
Egg Producer: an egg producer (egg laying farm) approved to supply eggs to an approved Grading Floor under the ESA Egg Quality Assurance Scheme.
Egg Product: the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.
Deep Litter System: A system in which birds are confined in a building with access to an area of litter material such as earth, wood shavings, straw, rice hulls, shredded paper, etc
Farm Auditor: the independent auditor carrying out the farm audits.
Farm Standard: this consists of the provisions as set out in Sections 1, 2, 3 and 4 of the ESA Farm Standard.
Food Business: A business, enterprise or activity (other than primary food production) that involves the handling of food intended for sale; or the sale of food
regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

**Food Handler** means a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business.

**Food Handling Operation** means any activity involving the handling of food.

**Food Premises** means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

**Food Safety Standards** means the standards contained in Chapter 3 of the Australia New Zealand Food Standards Code.

**Formal Training:** the term "formal training" is used to indicate the requirement that the training was received from a national or public body or from an ESA approved organisation/individual and that a certificate is available.

**Grading:** Eggs classified according to interior and exterior quality and size.

**Grading Floor:** a business premises where eggs are classified according to interior and exterior quality and size and packed for sale for human consumption

**Grading Floor Standard:** this consists of the provisions as set out in Sections 1, 2 and 3 of the ESA Grading Floor Standard

**HACCP:** Hazard Analysis Critical Control Point, a system for identifying how food can become unsafe for human consumption and then deciding how it can be prevented.

**Handling** of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

**Hazard:** A biological, chemical or physical agent or factor with the potential to cause an adverse health effect.

**Hazard Analysis:** The procedure used to identify potential hazards and to estimate the severity of the hazard and the likelihood that it will occur.

**Hygiene:** All measures necessary to ensure the safety and wholesomeness of food at all stages of the food chain (including preparation, processing, packaging, storing, handling, transportation and offering for sale or supply to the consumer).

**Mobile Shedding:** Sheds for the hens used in a free range system that are moved periodically to different locations so that the manure is spread over the land.

**Non-Cage Birds:** Birds reared in barns or free range (without being in cages)

**Notifiable Disease:** as listed in the National Notifiable Diseases List (as amended)

**Participant:** a Rearer, producer or Egg Packing Centre that has been certified under the Egg Quality Assurance Scheme

**Pest:** An unwanted insect, bird or small animal that damages food supplies and can spread disease, such as rats, mice, flies, cockroaches and wild birds.

**pH:** An index used as a measure of acidity or alkalinity. pH is normally measured using pH paper, or with a calibrated pH meter.
**Primary Food Production** the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following: the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught; the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught; and any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition. However, primary food production does not include: any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or the sale or service of food directly to the public; or any other food production activity prescribed by the regulations under the Act for the purposes of this definition.

**Pullet Grower:** A person who rears day old chicks up to point of lay.

**Pullet Supplier:** The company / organisation that procures day-old chicks for or supplies day-old chicks to the Rearer.

**Register / Database:** the register / database of the current certified members indicating their status.

**Scheme:** the Egg Standards Australia Quality Assurance Scheme consists of three elements:
- The Farm Standard (for Pullet Growers and Egg Producers),
- The Grading Floor Standard,
- The process for ensuring that the requirements as set out in the Standards are met (through auditing, certification, etc.) and that the relevant details are published.

**Sanitise:** To treat surfaces / equipment / materials with a substance that is capable of reducing the numbers of viable microorganisms to a level satisfactory for product quality and public health, without adversely affecting the food.

**Shed:** a building used for the rearing of point-of-lay pullets, or for the production of eggs

**Silo:** Pit or tower used for the storage of bulk materials e.g. hen feed.

**Site:** A building or shed or a series of buildings or sheds and their associates areas (yards, range areas, etc) that represents the certified entity that is listed on the ESA register / database

**Vaccine:** A preparation of killed or weakened (attenuated) microorganisms which, when inoculated into the body, will stimulate it to produce antibodies to protect against the disease caused by those microorganisms.

**Virus:** an ultra-microscopic infectious agent that replicates / multiplies in specific living cells of a host. Viruses can be pathogenic
**Reference Information**1

Note: All legislative references to be taken on “as amended” basis

**AECL / ESA Publications**

- AECL: Egg Labelling Guide, 2010
- AECL: Environmental Guidelines for the Australian Egg Industry, 2006
- AECL: Code of Practice for Shell Egg Production, Grading, Packaging and Distribution, 2010

**Legislation and State Codes of Practice**

- Egg Industry Act 2002
- Queensland Food Production (Safety) Act 2000
- Food Standards Code, 1987 (as amended)
- National Notifiable Diseases List of Terrestrial Animals at December 2010
- Emergency Animal Diseases Response, Variation 2010. Published by Philip Fox, Lawyers, Kingston, ACT 2604
- Land Transport of Livestock, 2008,
- Model Code of Practice for the Welfare of Animals: Domestic Poultry, 2009 (SCARM83)
- National Water Biosecurity manual: Poultry Production, DAFF, 2009,
- Code of Practice for Biosecurity in the Egg Industry, RIRDC, 2001
- Australian Standard AS 4709-2001, Guide to cleaning and sanitizing of plant and equipment in the food industry
- Australian Drinking Water Guidelines, 6, 2006
- Code of Accepted Farming Practice for the Welfare of Poultry, 2003 (DPI Victoria)
- Tasmanian Egg Industries Act, 2002
- Food Safety Guide for Queensland’s Egg suppliers, Safe Food Production Queensland, 2007
- AVPA Code Of Practice For The Use Of Antibiotics In The Poultry Industry 2001 Edition
- Supply and Use of Drugs, Scheduled Drugs and Other Medications in Veterinary

1 All references given in the standard must be taken on an ‘as amended’ basis.
Food Standards Code (available at http://www.foodstandards.gov.au/foodstandards/foodstandardscode.cfm): Egg producers and processors must comply with the requirements of the Food Standards Code, including those contained within Chapter 1 (General Food Standards) and Chapter 3 (Food Safety Standards). The following standards have specific requirements for eggs and egg product:

- Standard 1.6.1 – Microbiological Limits for Food
- Standard 1.6.2 – Processing Requirements
- Standard 2.2.2 – Egg and Egg Products
- Standard 4.2.5 - Primary Production and Processing Standard for Eggs and Egg Product

Voluntary Codes of Practice

- Australian Code of Good Manufacturing Practice for the Feed Milling Industry, 2009  Stock Feed Manufacturer’s Council of Australia
- Australian Code of Good Manufacturing Practice for Home Mixed Feeds, Stock Feed Manufacturer’s Council of Australia
- RSPCA Approved Farming Scheme Standards, 2009
- Egg Quality Assurance Scheme, Bord Bia (Ireland), 2009
- Global Food Safety Initiative (GFSI), http://www.mygfsi.com
- Lion Quality Code of Practice for eggs (British Egg Information Service), 2007

See also:

- www.primesafe.vic.gov.au for lists of procedures etc

Recall

- (Food Industry Recall Protocol - Food Standards Australia New Zealand available at : www.foodstandards.gov.au/consumerinformation/foodrecalls

Training Providers

Courses to assist with compliance with the Code are available for egg producers. All egg producers shall attend a course relevant to their process. Below is a list of contact points for relevant courses. For information about the following courses:

- Hygiene for egg producers;
- General food hygiene;
- Hazard Analysis Critical Control Points (HACCP) contact:
  a) Local Council Environmental Health Department
  b) Local TAFE College
  c) State/Territory departments of Health/Human Services
  d) State/Territory departments of Agriculture/Primary Industries
  e) Major Egg Organisations
  f) Australian Egg Corporation Limited
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1. Introduction and Scheme Rules
2. Grading Floor Requirements
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   1 Reference Information
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Introduction and Scheme Rules

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Introduction

This Egg Standards Australia (ESA) Egg Quality Assurance Scheme was developed by the Technical Advisory Committee (TAC) representing businesses (including ESA, farms, grading floors, industry specialists, and organisations (Agricultural Advisory Service and Regulatory).

The positioning of the Grading Floor Standard in the egg supply chain can be represented as follows:

![Egg Supply Chain Diagram]

The Egg Standard Australia standard for shell eggs is published in two parts:

- **Rearer / Egg Producer**: includes the general requirements for the rearing of point of lay pullets for the production of shell eggs (Rearer Requirements) and the general requirements for following types of egg production systems: Cage, Barn, Free Range (including Organic where relevant).

- **Grading Floor (This Standard)**: includes the general requirements for the collection, grading, washing, packing and delivery of shell eggs for sale for human consumption only.

This Standard replaces the previous ESA Code of Practice for Shell Egg Production, Grading, Packaging and Distribution, Revision 02 of February 2010.

It is acknowledged that there exists a strong co-operation between Egg Producers and Grading floors. This co-operation helps to ensure that the egg supply chain is managed in accordance with the requirements of this and the farm standards.
1.1 Objectives
The primary objectives of this Standard are:

- To produce a safe product for consumers.
- To ensure full traceability of eggs and
- To convey, through use of the Logo, to both retailer and consumer that eggs are produced and packed to the highest standards.

1.2 Participation
The Egg Standard Australia Quality Assurance Scheme is voluntary and application for certification is open to all Grading Floors with a valid Registration Code (or equivalent) who wish to participate.

Certification to the standard, however, will only be granted to Grading Floors who meet the relevant requirements as set out in the Scheme Rules below.

1.3 Terms, Definitions, Legislative and Normative References

Terms and Definitions
Throughout the Standard, various terms are used. The meaning and definition of these terms is given in Reference Information in Appendix 1.

Legislative and Normative References
This Standard incorporates the key legislative requirements relevant to egg production and has been based on the following best practices/standards:

- Recognised international quality management standards (such as ISO 9001:2008 (Quality Management System – Requirements).
- Relevant Australian legislative requirements including Standard 4.2.5 - Primary Production and Processing Standard for Eggs and Egg Product
- Equivalent International Codes of Practice.

The Egg Standard Australia requirements have been designed to incorporate existing Commonwealth, State and Territory food safety related legislation at a minimum. A list of the reference documents and legislation considered in the development of this standard are set out in the Reference Appendix.

However, it is also recommended that Grading Floors consult with their agricultural, veterinary, scientific and regulatory advisors.
1.4 **Database Information:**
The name of each certified participant will be listed on a published ESA register / database.

1.5 **Cautionary Notes**
Although every effort has been made to ensure the accuracy of this Standard, ESA cannot accept any responsibility for errors or omissions.

Compliance with this standard does not guarantee compliance with all relevant legislation.

ESA is not liable for any costs or potential or estimated loss of earnings resulting from having to comply with any requirement of this scheme or in regard to the consequences of being found to be in breach of any requirement.

All references to legislation in the text of this standard are given on an “as amended” basis. ESA Scheme participants therefore need to be aware of the legislation relevant to their businesses.

**Scheme Rules**

1.6 **Certification Requirements**

1.6.1 **Application Process**
Grading Floors seeking certification must apply directly to ESA.

The application will be evaluated and, if appropriate, a full independent audit of the Grading Floor will be carried out to evaluate the capability of the applicant to meet all the requirements of the standard. ESA will respond to the applicant and provide the required information relevant to participation including a copy of this Standard (where required), self-assessment checklist (where required), application process, fees, expected timelines, etc.

When the Grading Floor is deemed to have complied with the requirements of the standard as determined by independent audit, the Grading Floor will be considered for certification under the Scheme.

When certified, the Grading Floor will be issued with a certificate of compliance for each Grading Floor.

1.6.2 **Grading Floor Eligibility**

Only Grading Floors formally registered with the relevant regulatory agency can apply.
Grading Floors that have been convicted of an offence under legislation relating to any aspect as set out in the Grading Floor requirements (all sections) in the previous 3 years may not be eligible for certification to this Standard. In addition, if, during the period of validity of the certificate, the Grading Floor is convicted of such an offence ESA must be advised in writing. The Certificate may be revoked and the Grading Floor may be withdrawn from the Scheme. Failure to inform ESA of a conviction will also be deemed as not having met the conditions of membership.

1.7 Control and Monitoring

1.7.1 Control

Overall control of the Scheme will be exercised by the ESA Quality Assurance Board. This Board is representative of the relevant sectors of the food industry and collaborates with the Technical Advisory Committee, which is responsible for drafting the standard and formulating required amendments.

The decision of the ESA Quality Assurance Board on any matter relating to the control or operation of the Scheme is final.

1.7.2 Monitoring

Monitoring of participants compliance with the requirements of the standard will be carried out by ESA or its nominated agents through audit.

Each Participant will be independently audited at determined intervals. The maximum interval between successive audits will be 18 months. Qualified independent Auditors with relevant sectoral experience will carry out these audits and a full report will be issued directly to the Participant.

ESA reserves the right to carry out audits or spot checks on an announced or unannounced basis for the purpose of verifying compliance with the requirements of the standard or to determine that corrective / preventive actions specified during audit are in place. The period of notice of such checks / audits will be decided by ESA based on the applicable circumstances.

ESA (or its appointed agents) reserves the right to remove samples for independent analysis (eggs, packaging materials, etc) to establish compliance with the Standard.

Auditors are entitled to seek access to relevant regulatory reports (reports required to be maintained by the Grading Floors).

The full onus of responsibility for compliance with the requirements of this Standard is on the Grading Floor participating in the Scheme and not on ESA or its agents or any other third party.
1.8 Requirement Categories and Application of Non-Compliances

1.8.1 Categories
For audit purposes, non-compliances against the requirements of this standard (see Grading Floor Requirements) are classified as Critical, Category 1 or Category 2.

**Critical:** A critical non-compliance is raised when, because of a breach of a requirement, a serious and immediate food safety hazard exists or is likely to occur. These requirements are printed in bold, underlined typeface and are identified in the text as (Critical).

**Category 1:** A category 1 non-compliance is raised when there is evidence that core best practice is not being observed. These requirements are printed in bold typeface and are identified in the text as (Category 1).

**Category 2:** A category 2 non-compliance is raised where best practice has not been fully complied with, but where departure from best practice will not immediately compromise the operation of the ESA Quality Assurance Scheme. These requirements are printed in normal typeface.

1.8.2 Application of Non-Compliances

**Critical:**
Where a Critical non-compliance has been identified, an applicant Grading Floor cannot be certified to this standard and existing certified Grading Floors cannot continue to supply eggs under the Quality Assurance Scheme. The auditor will immediately advise ESA of the situation and the certification may be suspended pending a review of the situation. The review will be based on the circumstances surrounding the non-compliance.

Note: the Grading Floor can re-apply when evidence is available that the problem has been rectified.

**Category 1:**
Where a Category 1 non-compliance has been identified during audit, the Grading Floor must give an immediate commitment in writing to implementing corrective action within a 1 month period (or as otherwise specified by the auditor) and must subsequently be able to demonstrate that each such non-compliance has been addressed.

All Category 1 non-compliances must be closed out to be eligible for certification.

ESA reserves the right to carry out independent verification of the implementation of such corrective action.

**Category 2:**
Grading Floor against whom category 2 non-compliances have been raised must give an immediate undertaking in writing to the ESA auditor to implement corrective action within a 3 month period for all the non-compliances and must submit evidence within this period that demonstrates that each such non-compliance has been addressed.
All Category 2 non-compliances must be closed out to be eligible for certification.

Where there are more than 10 category 2 non-compliances, the situation will be treated as a Category 1 non-compliance and the period for close-out will be foreshortened as for Category 1.

ESA reserves the right to carry out independent verification of the implementation of such corrective action.

1.9 Recommendations for Best Practice

There are a number of recommendations for best practice included in this Standard in the Requirements sections (Grading Floor). These are printed in italic typeface in a light green background.

Compliance with these requirements is not mandatory for certification. This may be revised at a future date in consultation with the Technical Advisory Committee.

1.10 Certification Decisions

The decision to grant, extend, or withdraw approval to/from an Grading Floor is made by the Certification Body. The decision is made primarily on the basis of the audit findings, but other factors (such as failure to meet regulatory compliance or other food safety requirements, or previous audit history) may be taken into consideration in arriving at the certification decision.

In the event that certification is withdrawn, the certificate must be returned to ESA and the Grading Floor will be removed from the register of certified Grading Floors.

1.11 Appeals

The Participant may appeal the certification decision directly to ESA. The appeal must be received in writing within two weeks of receipt of communication of the audit result. All such appeals will be discussed and decided by ESA. The appealing participant will be informed in writing of the Appeals Procedure at the time of appeal. The decision of ESA in relation to appeals will be final.

1.12 Complaints

The Participant may complain with regard to the audit/s or any other aspect of the operation of the Scheme. All complaints must be in writing and must be addressed to ESA. All such complaints will be acknowledged and followed up.
1.13 Revision Updates and Coding
Participants should note that from <Date> only this Standard (Revision 01) will apply. When future changes occur, updates will be issued in whole or in part and the obsolete sections must be destroyed.

This Standard will be reviewed from time to time in the light of new knowledge, changing industry practice and changing health standards. The Standard is viewed as a living document, which will be updated to reflect the latest scientific and field based developments. All reviews will be conducted and authorised by the Technical Advisory Committee and issued to all participants.

At the bottom of each page, a banner shows the title of the document, the number of pages in the document and the revision number of the document. This information can be used in the event that updates are issued to correctly insert the amended provisions / requirements.

1.14 Notification of Change
In the event that changes to the following occur, ESA and the Grading Floor (where relevant) must be immediately informed and a new application must be made:

- Change of ownership of the Grading Floor.
- Change of senior management at the Grading Floor
- Significant change to operation of the Grading Floor

1.15 Use of the Quality Logo
The Quality Assured Logo is a registered Trade Mark. It is the property of ESA and must only be used with ESA’s full knowledge and written approval. ESA reserves the right to take appropriate action against companies that use the Logo without proper authorisation or without observing all the requirements of the Standard. ESA reserves the right to withdraw permission to use the Logo where evidence indicates that the requirements of the Standard are not being met.

The Quality Assured Egg Logo must conform to the logo specifications that are available in printed and electronic form from ESA. All costs in applying the Logo must be fully borne by the Grading Floor.

The full conditions regarding the use of the Logo will be supplied to Grading Floors on application.
# Egg Standards Australia

## Grading Floor Requirements

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2.0 Introduction

This section of the Grading Floor Standard contains all the requirements with which the Grading Floor must comply. However, the Grading Floor also needs to understand fully the Producer/Rearer requirements (for subsequent auditing purposes).

The key aspects of the packing of eggs are covered by the Grading Floor Requirements and must be read and understood in conjunction with the requirements of the Introduction, Scheme Rules and the Grading Floor Appendices. The Grading Floor Appendices offer further information and clarification on various aspects of the Grading Floor Requirements.

2.1 Regulatory Approval
a) The Grading Floor management must have documentation showing that it is registered with the regulatory authority (Category 1).

2.2 Policy Statements
Grading Floors must have statements / policies on food safety and on quality that:

a) Include a commitment to the objectives of this Egg Quality Assurance Scheme and to complying with all current, regulatory, retailer and customer requirements.
b) Are developed and approved by senior management, reviewed regularly for suitability and effectiveness and prominently displayed on the premises.
c) Are communicated, understood and implemented by all staff and employees.
d) Include a commitment to Continuous Improvement and to provision of appropriate information, training and equipment for all employees.

2.3 Organisation

Management Responsibility
a) An organisation chart must be maintained showing responsibilities and authorities, lines of communication and the reporting structure.
b) The commitment of senior management to the effective implementation of the requirements of this standard must be clearly demonstrated and communicated.
c) The responsibilities of key personnel must be documented including the areas of food safety, hygiene, GMP, occupational health and safety, and contingency planning.
d) Management must be able to demonstrate an adequate level of technical support with appropriate qualifications and other resources for the effective implementation of the Standard.
e) In the event that a critical non-compliance (including regulatory sanctions) is identified during internal audits or routine checks, the Grading Floor must
immediately notify ESA and implement the procedures as outlined for critical non-compliances in the Introduction Section 1.3 (Critical).

f) Management must define the person(s) that has / have responsibility for:
   i. Ensuring compliance with regulatory and food safety requirements (see Reference Information in Appendix 1),
   ii. Ensuring compliance with the requirements of this Standard,
   iii. Management and recording procedure for non-conformances,
   iv. Management and recording procedure for corrective and preventive actions.

g) Management must define the person(s) that are responsible for ensuring compliance with the hygiene requirements and must establish an acceptable system to demonstrate that the requirements are being met.

h) Management must ensure that there is procedure to manage staff absences.

Management Representative

i) The Grading Floor must officially identify in writing the named Management Representative who, irrespective of other responsibilities, has responsibility for ensuring that the requirements of this Egg Quality Assurance Standard are met.

j) In the event of the Management Representative being changed, the Certification Body must be immediately notified in writing / email.

2.4 Management Review

a) Management, which must include senior Management, must meet at least once each year with a clearly defined agenda to:
   i) Review the complete Quality System for improvement opportunities,
   ii) Ensure that all aspects of the Quality System as specified in these requirements remain suitable and effective, and that preventive or corrective actions are assigned, documented and implemented,
   iii) Review all Quality System data to establish and assign responsibility for improvements, including audit reports, customer complaints, customer satisfaction data, process and non-conformance data,
   iv) Review and comment on achievement of Quality System objectives for the previous year,
   v) Set out Quality improvement objectives for the next year,
   vi) Review issues of a regulatory nature.

b) Minutes of this meeting must be retained.

2.5 Quality Documentation

a) Grading Floors must document their own Quality System, which must incorporate the requirements of this Standard and their interaction with other parts of the Quality System and any additional licence.

b) This system must consist of documentation that details the Grading Floor’s response to each requirement of this Standard and that includes or references related operational documents, procedures and plans.
c) The Quality System documentation (such as hygiene procedures, work instructions, procedures, specifications, etc.) must be accessible so that all employees clearly understand their roles and responsibilities in the operation of the process.

d) The Quality System must include SOPs relevant to the operations of the individual Grading Floor.

2.6 **HACCP and GMP Plans**

a) Documentation must be maintained that demonstrates that the essential “Pre-requisite” requirements of Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP) have been adequately addressed at all appropriate steps, including procurement (Category 1).

The HACCP system must comply with the following:

b) **The Grading Floor must have a Hazard Analysis and Critical Control Point (HACCP) Plan which shows how product / process safety is ensured through control and prevention of the hazards (Critical).**

c) This plan must be supported by senior Management.

d) **At a minimum, the Hazard Control Plan must include (all Category 1):**
   i. A detailed description of the products and their intended use and process steps (e.g. a flow diagram showing the keys steps of each process),
   ii. A detailed description of the hazards (chemical, including allergens microbiological, physical / foreign bodies) that could arise at each process step and the risks that these represent,
   iii. Identification of Critical Control Points (CCP) in the plan,
   iv. Definition of the limits that must be met to ensure control of each CCP,
   v. The monitoring required to ensure that control is maintained at each CCP,
   vi. The corrective action to be taken if a non-conformance occurs, for each CCP,
   vii. Identification of the responsibilities, procedures and records applicable for each CCP.

e) The HACCP plan must be reviewed and validated annually at a minimum to ensure that it is effective.

f) The data must be monitored and trends analysed so that appropriate actions or corrective actions can be taken and documented.

g) The HACCP plan must be supported by the GMP and GHP Plans.

**Recommendations:**

- The HACCP Plan is put in place by a multidisciplinary team (e.g. including representatives from quality, egg grading, management and maintenance departments).
- At least one member of this team has received formal training in the application of HACCP principles.
2.7 **Internal Auditing**

a) Grading Floors must establish documented procedures for the scheduling, planning and the implementation of internal audits to verify internal compliance with the requirements of the Standard and the effectiveness of the Quality System, records and procedures.

*Note:* The responsibility for reporting critical non-compliances in Management Responsibility in Section 2.3 above.

b) All corrective and preventive actions defined in these audits must be assigned and tracked until completed by the target completion dates.

c) The records of such audits must be maintained.

d) Internal auditors must have received training in the requirements of the Standard.

**Recommendation:**

- Internal auditors should be independent of the activity being audited and should have received formal training in auditing skills.

2.8 **Quality Assurance Control Plan**

a) Grading Floors must have a Process / Quality Control Plan that describes in outline format how the process is operated so as to ensure the quality and safety of the product at each step in the process.

b) All procedures and records that are required to ensure Good Manufacturing Practices (GMP) must be defined. (See also Section 2.27 *et seq.* below).

c) Quality tests or additional monitoring (to ensure on-going compliance with the Egg Specification in Appendix 2) must be implemented towards the later stages of the flock cycles. The frequency can be determined by risk analysis or history of previous flocks.

2.9 **Customer Contract Requirements**

a) Only eggs complying with the requirements detailed in the Egg Specification in Appendix 2 are eligible for inclusion in this Egg Quality Assurance Scheme and this specification must be maintained.

b) Grading Floors must maintain a register of all customers to whom they are supplying Quality Assured Eggs.

c) In the event that individual customers have specific additional requirements for product, these requirements must be documented and maintained up to date and there must be evidence that these specific additional requirements are being complied with.

d) There must be a procedure to ensure that contracts are reviewed prior to acceptance to determine that all requirements including documentation can be met prior to acceptance.
2.10 Purchasing of Eggs, Producer Approval and Monitoring

a) Only eggs from Producers who are certified at the time of supply are permitted in Grading Floors participating in the Scheme (Critical).

Note: see also requirements relating to incoming Checks section 2.20

b) A Grading Floor must not obtain eggs for human consumption if the proprietor, supervisor or employee of the Grading Floor knows, ought to reasonably know or to reasonably suspect that the eggs are unsafe or unsuitable for human consumption (Category 1).

c) After the initial compliance audit, each Producer must be inspected by the Grading Floor (using the ESA criteria described in section 1.8.2) such that all Critical and Category 1 requirements are inspected in accordance with a risk based plan and that ensures all areas of the Egg Producer Standard are audited at least once per year.

d) The person carrying out this inspection must be formally trained in the use of the ESA inspection protocol and must have a written audit procedure where decisions on dealing with non-compliances are based on the same criteria as those described in the Scheme Rules.

Note: independent announced or unannounced Producer audits will be carried out by ESA or its agents at a frequency to be advised by ESA for the purpose of verifying the Grading Floor audit procedures and results.

e) Eggs destined to be marketed with the ESA Quality Assured mark must be sourced from a Producer certified by ESA (Critical).

f) The data from the on-farm monitoring (as specified in the ESA Scheme) must be analysed for risk assessment and management (Category 1).

g) The risks associated with the reuse / return to farm of packaging materials must be considered (Category 1).

2.11 Purchasing, Approval and Monitoring

The following requirements apply to services and materials other than eggs

a) A procedure for supplier approval must be in place.

b) Grading Floors must maintain a list of suppliers that have been approved to supply materials or services that could affect egg product quality or safety.

c) The process of approving suppliers prior to purchasing materials or services (including egg transport) which come into contact with the product must include an appropriate risk assessment and must define appropriate controls.

d) All approved supplier lists must be reviewed at defined intervals, based on risk, to maintain accuracy of the information.

e) All materials that could affect product quality or safety must be checked and approved before use. A record of these approvals must be maintained.

f) The storage of all materials that could affect product quality or safety must be managed in a way that ensures continuing fitness for purpose.

g) All materials must be stored on site and used in a manner that prevents chemical, physical or microbiological contamination of the product.
2.12 Water

a) Water that is acceptable for human consumption must be used.

b) A water distribution map must be maintained, showing the sampling points at point of use.

c) A sample of water must be tested\(^1\) at least annually (at a minimum for the parameters described below) and records maintained (Category 1).

d) Microbiological analysis of the water must comply with the following at a minimum: E.coli, absent in 100ml, (ISO method 9308-1).

e) If there is a failure, corrective measures (e.g. water treatment) must be taken. The treated water may be reused when it has been demonstrated to be compliant.

f) The effectiveness of water treatment systems must be validated before use (Category 1).

g) In the event that the source of the water or the treatment system is changed at any time, the new source / treatment system must be tested for compliance and approved before use (Category 1).

h) Where water is chlorinated on site, the treatment must achieve a level of 3 – 5 ppm free available chlorine (FAC) or equivalent e.g. ORP\(^2\) at the point of use.

i) When chlorinating water, there must be a minimum of **2 hours** contact time between chlorine and water prior to use (insert reference to ORP)

j) Weekly monitoring and maintenance of water sanitation systems must be carried out.

k) Grading Floor records that demonstrate the on-going effectiveness of water treatment must be maintained.

2.13 Product and Packaging Traceability and Identification

a) Grading Floors must have in place an identification and traceability procedure that permits traceability of all eggs to the original egg production site supplying Grading Floor, if applicable, and to the customer(s) (Critical).

b) Grading Floors must ensure that all eggs bear the Egg Producer code, Grading Floor code, Date code (Category 1).

c) Only eggs from quality assured farms packed in certified grading floors may be marketed under the ESA Egg Quality Assurance Scheme; the ESA logo must

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\(^1\) The sampling must be carried out by trained QC staff, and the testing must be done by a NATA accredited laboratory using the following method: E. coli (ISO method 9308-1) absence in 100ml, or equivalent validated method.

\(^2\) Oxidation and Reduction Potential: a measure of the sterilising capability of chemical sterilising agents.
then only be used in compliance with the ESA Egg Labelling Guidelines (Appendix 4) (Critical).

d) Best before date for egg quality must be identified on the packaging and must be validated based on the temperature storage conditions (Category 1)
e) All individual cartons / packages / catering packs / trays (including ‘outers’) containing eggs must have identification that is clearly legible and meets requirements of the AECL Egg Labelling Guide. (See Appendix 4)

Recommendation:
- Grading Floors should have in place a traceability procedure that permits traceability of primary packaging on finished product.

2.14 Management of Product Recall and Withdrawal

a) The Grading Floor must have a documented product recall and withdrawal procedure (Category 1).

b) In the event that a recall is required resulting from a food safety related incident (or a notifiable food safety pathogen), ESA and FSANZ must be notified. (Category 1)

c) Documentation must be maintained to demonstrate that the recall procedure was tested annually for effectiveness.

2.15 Customer Complaint Handling

a) Grading Floors must establish a procedure for handling customer complaints, including any of regulatory origin.

b) The procedures must clearly outline responsibilities for logging, tracking and closing off complaints in conjunction with the complainant.

c) The complaint log and related correspondence must be maintained.

2.16 Corrective and Preventative Action

a) There must be documented procedures for Corrective and Preventive action management.

b) Corrective and Preventive actions must be tracked and their priorities appropriately identified (e.g. by means of defined time scales for completion).

2.17 Documentation Control and Storage

a) All documents and data (including relevant external documentation such as this Standard, Customer and Regulatory documentation) that relate to the requirements of this Standard must be managed and controlled as part of the Quality Management System and available as required. At a minimum, the Grading Floor must ensure that:

3 Refer to FSANZ standard Primary production and processing standard for eggs and egg products for storage conditions of eggs
i. Only current issues of all documents are available for use,
ii. All documents are authorised,
iii. A procedure for issue of new documents, or for amending existing
documents, or for removal of obsolete documents, is in place and is
effective,
iv. Data is reviewed and signed off by an authorised person,
v. A master list of documents and procedures exists identifying the current
revisions status,
vi. Applicable documents of external origin must be identified and effectively
controlled.
b) This Standard is subject to document control. When revisions are deemed necessary
and issued by ESA, it is the responsibility of the Grading Floor to ensure that their
Standard is correctly updated.
c) All records must be effectively controlled (e.g. by signing and dating) and must be
maintained at a secure and easily accessible location for a minimum period of three
years unless otherwise specified.

2.18 Cleaning / Washing of Eggs
a) Only clean (no visible faeces, soil or other matter), uncracked eggs can be sold /
supplied for human consumption.
b) The cleaning or washing process must be carried out to ensure that bacteria that
could be present on the outside of the shells or chemicals from the sanitiser do not
gain entry into the eggs.
c) The temperature of the wash solution must be kept above that of the egg and
its contents to ensure that extraneous matter is not drawn into the egg.

Dry Cleaning Eggs
d) Dirty eggs can be cleaned using a dry abrasive method. A clean, dry, sanitised
cloth or other suitable material can also be used however, the method of cleaning
must not compromise egg safety.
e) The equipment used to clean eggs that are not washed must be sanitised or
disposed of on a daily basis.
f) Data must be maintained (e.g. rinse validation method in Appendix 3)
demonstrating that the process is effective (Category 1).

Wet Egg Washing
g) Water used for washing eggs must be potable in accordance with the requirements
of Section 2.12 and free from toxic chemicals.
h) The washing process must be designed so that eggs are not allowed to stand or soak
in the wash water. The equipment must be cleaned and sanitised after use.
i) The washing procedure detailed in Appendix 3 must be followed and data
(e.g. from the rinse validation) must be maintained demonstrating that the
process is effective (Category 1).
2.19  *Egg Grading and Packing Control*
   a) Grading Floors must ensure that their packing equipment is maintained so as to meet the requirements of the Egg Specification in the Appendix 2.
   b) A preventive maintenance programme must be in place that defines the acceptable limits of operation of the equipment.
   c) Records must be maintained showing that the equipment is functioning correctly.

2.20  *Inspection and In-process Testing of Eggs*
   a) All incoming eggs must be approved on the basis of checks for cleanliness and Producer approval status. Records of these approvals must be maintained.
   b) Incoming checks must also be shown on the Process / Quality control / HACCP plans.
   c) Following washing, all eggs must be inspected for cracks and defects and to ensure compliance with the Egg Specification in Appendix 2 (Category 1).
   d) The Grading Floor must be able to demonstrate that controls are in place to ensure that only uncracked eggs are sold as shell eggs for human consumption (Category 1).
   e) Checking of quality is to be carried out to satisfy the minimum quality standard shown in the Egg Specification in the Appendix 2.
   f) In-process checks (e.g. candling, manual grading checks, etc.) must be carried out according to the Quality Assurance/Hazard Control Plan. Records must be maintained and must show that the controls are effective.
   g) Shelf life assessment must be in place and the shelf testing frequency must be determined by risk assessment and/or previous history.
   h) Training records for operatives carrying out these inspections/tests must be maintained.

2.21  *Packaging of Eggs*
   a) Certificates of conformity must be maintained for all egg packaging that confirms its suitability for use in the food industry.
   b) Packaging must be stored in a manner that prevents any risk to product safety or quality (e.g. in a separate storage room).
   c) Care must be taken during packing to prevent contamination and damage of eggs.
   d) Grading Floors and equipment must be kept in a hygienic condition and regularly cleaned.
   e) Eggs must be dry prior to packing.
   f) All eggs must be packed in clean, new, single use trays or cartons.

2.22  *Equipment Calibration*
The following specific requirements apply:
   a) A register of all such equipment must be maintained which includes;
      i.  Identity / location,
ii. Operating range,
iii. Tolerance and accuracy required,
iv. Calibration frequency and responsibility,
v. Calibration method or reference,
vi. Operational checking (e.g. start-up checks) to ensure continuing accuracy.

b) Records of all calibrations with traceability to a National or International Standard must be maintained.
c) When a device is found to be out of calibration, an assessment of the validity of previous inspection results, the likely impacts and the appropriate corrective and preventive actions must be carried out and recorded.

2.23 Control of Egg Weights
a) The weight of eggs must be checked on a planned basis to determine compliance with the egg specification.

2.24 Control of Non-Conforming Product
a) There must be a documented procedure to ensure that product / material at any stage, which does not conform to requirements, is prevented from unintended use or release (Category 1).
b) The procedure must provide for clear identification, adequate segregation and final disposition of the nonconforming product. Records of such disposition must be maintained.
c) Incidents with a potential to cause a food safety hazard must be recorded and reported in writing to Grading Floor senior management (Category 1).
d) Disposing of unsaleable eggs must only be conducted in accordance with the regulations and in a manner that permits full traceability, and must only be authorised by the personnel specified in Section 2.3 (Category 1).
e) Eggs not fit for human consumption must be controlled pending disposal in accordance with local regulations.
f) Rejected eggs must not be used as animal feed unless they are further heat treated to eliminate any pathogens.

d) Disposing of unsaleable eggs must only be conducted in accordance with the regulations and in a manner that permits full traceability, and must only be authorised by the personnel specified in Section 2.3 (Category 1).

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2.25 Final Inspection and Testing
a) There must be a documented procedure (including any specific tests required by customers) for the release of all quality assured finished product (Category 1).
b) The personnel with responsibility and authority for final product approval and release must be identified in the procedure and the approval / release documentation.

2.26 Site Security
a) Signs restricting access to Grading Floor must be displayed.
b) There must be a site security policy and all personnel working in the Grading Floor (temporary or otherwise) must be aware of and have participated in training on the policy.

c) Management must document how visitors are managed to minimise risk to product.

d) Training of all relevant staff regarding site security must take place and be documented.

e) There must be a site map identifying all facilities on site.

2.27 Cleaning and Sanitation

a) Grading Floors must document and implement a cleaning and sanitation programme covering both the exterior and interior of the Grading Floor and the transport facilities. The programme:
   i. Must state the frequency and method of cleaning (including safety hazards),
   ii. Must identify the person/s who is/are responsible for cleaning.

b) A designated person must maintain a record of verification of the effectiveness of the cleaning and sanitation programme (e.g. through visual inspection or through swab testing) (Category 1).

c) Where cleaning is done by a subcontractor, a contract with full specification must be in place (Category 1).

d) There must be a procedure to authorise operations to re-commence after cleaning or maintenance is completed and this must be incorporated in the cleaning / sanitation programme.

Recommendation:
- The programme should be based on the Australian Standard 4709-2001 “Cleaning and Sanitising of Plant and Equipment in the Food Handling and Processing Industry”.

2.28 Pest Control

a) Grading Floors must implement a documented vermin control programme including a documented inspection and corrective action programme for vermin control points that is based on the risks (Category 1).

b) All baiting materials must be certified by the Vermin Control contractor (where applicable) / manufacturer as appropriate for the use in egg grading environments and placed according to manufacturers recommendations.

c) An annual review of the vermin control and inspection programme must be conducted by a qualified or appropriately trained person to establish its suitability and effectiveness.

d) Buildings must be kept in good repair and condition to minimise vermin access and to eliminate potential breeding sites.

e) Where baiting supplies are stored on site, the store must be kept locked (see also requirements for chemical storage Section 2.42).
f) All bait stations and fly control systems (surface sprays or attractant baits) must be secured, numbered and clearly indicated on a site map.

g) Bait containers must be secured to the ground or wall and protected from birds and species other than vermin.

h) Baits must not be positioned or stored where they could contaminate eggs, packaging.

i) All bait and bait boxes must be labelled “poison” and suitable protective clothing and gloves must be worn when handling vermin control chemicals.

j) Electronic fly killers must be located away from egg packing areas and from packaging equipment or packaging operations.

Recommendations:

- A multi level baiting system should be in place, such as: First line of defence: Perimeter with bait points at 6-8m intervals along the entire perimeter; Second line of defence: Along factory building wall; Third line of defence: Internally where there is a risk of rodent ingress.

- Electronic fly killers should be located to ensure effective operation and to minimise their potential impact on the product from debris

2.29 Maintenance

a) A preventive maintenance programme for essential equipment affecting product quality / safety must be in place, the procedure and frequency for which to be determined by risk assessment.

b) Maintenance schedules and procedures must be documented.

c) All external maintenance personnel must be made aware of the company hygiene regulations prior to commencing work.

d) Maintenance procedures must indicate the precautions taken to ensure that the hygiene is not compromised and product is not contaminated in any way by the maintenance activity whether carried out by own or contracted staff (e.g. ventilate egg grading area post-maintenance).

e) A record of maintenance activities must be maintained.

f) Tools must be cleaned before entry into the egg grading area and must be free of dust and organic matter.

Recommendation:

- A system for accountability of tools used and equipment parts removed during maintenance should be developed and implemented.

2.30 Miscellaneous Contaminants

a) A glass / hard plastics policy and written procedures for handling breakages in all process and storage areas must be in place. This must cover all plastics that are likely to give rise to sharp fragments.
b) Where glass / hard plastics are present a glass / hard plastics register must be maintained
c) Other foreign bodies (metal fragments, wood fragments).

2.31 Exterior, Structure and Grounds
a) The grounds and all areas of the premises must be well presented and maintained so as to minimise sources of contamination and harbourage pests.
b) Equipment, pallets, and other materials stored in the Grading Floor grounds must be stored in clean and clearly defined areas.
c) Any unused buildings, service buildings etc. must be maintained in good repair and free from debris.
d) Exterior finish of the premises must be maintained in sound condition.
e) The grounds must be kept free of debris and stagnant water.
f) Roofs, valleys, and gutters must be maintained in good repair and free from debris and weeds.

2.32 Entry to Egg Grading Area
a) Ancillary rooms (for example, storage and grading rooms, food stores, egg stores, changing rooms, break rooms, toilets and other stores) must be of sound structure, individually separated and with appropriately sealed doors.
b) A procedure must be in place to ensure good hygiene practices at entry and exit from all egg grading areas (see also requirements in 2.49 relating to clothing).
c) The entry point must contain a hygiene barrier for staff entry and exit from the egg grading area.
d) Hand cleaning and sanitising facilities must be provided at all entry points to egg grading areas.
e) Paper towel dispensers and used towel disposal facilities must be in place.
f) Hand cleaning / sanitising facilities must be provided and clearly identified and disposable paper towels for hand drying must be provided at those locations.
g) Hand-washing instructions must be posted adjacent to each wash station.

Recommendation:
- Taps in egg grading areas should be knee, foot, arm or electronically operated.

2.33 Interior: General
a) The egg grading area must be of sufficient area for the volume of work carried out to be equipped with all the necessary technical equipment to ensure proper handling of eggs.
b) All pipes, pipe work, lagging, electrical cables etc. must be clean, secure and properly constructed.
c) Working surfaces that come in contact with food must be in sound condition, impermeable to water, durable and easy to clean, maintain and disinfect.

d) Work surfaces must be made of smooth, non-absorbent materials and inert to food, detergent and disinfectant under normal working conditions.

e) All equipment must be placed or installed in a manner that permits cleaning all around.

f) All electrical fittings and cables must be to an approved standard and retained within the premises structure.

g) Pallet racking must be of sound structure, free of peeling paint, corrosion free and be secured to the ground.

h) Hoses used for cleaning activities (which would ideally be completely constructed of corrosion free materials) must be maintained in a clean and tidy condition and must always be kept off the floor when not in use.

**Recommendations:**
- A solid barrier, large enough to limit impact (e.g. from forklifts), should be in place to protect internal walls and to prevent damage
- Stainless steel equipment (where metallic equipment is used) should be used in the process area

### 2.34 Interior Walls

a) Wall surfaces must be designed and constructed to be durable, smooth, light coloured, easily cleaned and impermeable to liquids.

b) They must be maintained in a clean condition, free from cobwebs and moulds, etc.

c) Ledges and sills must be kept free from dust, dirt or other miscellaneous items.

d) Walls must be well maintained, e.g. no flaking paint or broken plaster, no damaged or missing tiles, all tile cracks sealed or grouted.

**Recommendations:**
- Junctions and joints should be smooth and impervious
- Wall-to-floor junctions should be sealed and constructed so as to be easily cleanable

### 2.35 Ceilings and Overheads

a) Ceilings must be designed and constructed to be of sufficient height, smooth, light coloured, prevent the shedding of particles and easily cleaned.

b) Ceilings must be maintained in good repair, clean and be free of condensation.

c) Girders and overhead pipe-work and structures must be clean, free from rust, dust, mould growth, flaking paint and other extraneous material.

d) Skylights are undesirable, but where present they must be clean and be fitted with fly screens where they can be opened.

**Recommendations:**
• All joints should be sealed and impermeable.
• Access to the void above false or cavity ceilings should be provided to enable cleaning and inspection.

2.36 Floors
a) Floors must be constructed of durable, non-slip, water resistant material and be maintained in good condition (i.e. no holes or cracks).
b) Floors must be kept clean and free from the accumulation of water or debris especially in corners or in areas hidden by machinery.
c) Rubber mats or plastic meshes, where used, must be easily removed and easily cleaned.
d) Concrete floors must be treated with a floor sealant to prevent dust in the premises

2.37 Drainage
a) Drainage must be such as to prevent risk of contamination.
b) Stagnant pools of liquid on floors must be prevented by adequate sloping towards the drainage channels or by other management techniques.
c) Where drainage channels crossing personnel working areas and passage-ways are present, these must be protected with removable covers to facilitate cleaning.
d) Drainage from on-site laboratories must be designed to exit the building before joining up with other waste systems.
e) Where manholes are present inside a premises they must be doubly sealed and secured to prevent overflow and odour.
f) Drains must be constructed in a manner that will prevent odours or vermin entry to the premises (such as by using swan neck waste pipes and gridded drain covers).
g) A cleaning schedule for drains must be in place with spot-checks to ensure ongoing cleanliness.

Recommendation:
• The direction of flow of drains within the Grading Floor should be opposite to that of product flow.

2.38 Doors
a) Doors and door frames must be constructed of durable impermeable material; these must be tight fitting and of smooth easy-to-clean finish.
b) Doors must must be constructed of shatterproof material; if glass / hard plastic panels are present they must be laminated to prevent shattering.
c) All external and internal doors (excluding emergency doors) leading from non-process into process areas must be designed and operated to prevent pest ingress.
2.39 **Windows**
   a) Windows, window frames etc. must be tight fitting, maintained in good condition, free from cracks, moulds, flaking paint etc. and must be clean.
   b) Windows opening to the exterior in egg grading areas must be at least two meters above ground, have sloping ledges and if opening, fitted with suitable and effective fly-screens.
   c) Windows must be constructed of shatterproof material or, if glass / hard plastic, laminated to prevent shattering.

2.40 **Lighting**
   a) Lighting in egg grading areas, must be designed to be permanently fixed, easily cleaned and must be protected by shatterproof covering.
   b) Lighting must be adequate at all times for the particular operation and must be of a type that does not distort colour where process decisions are taken on the basis of colour.

2.41 **Extraction and Ventilation**
   a) Vents from drains, sewers and rainwater drainpipes must not be located within the plant.
   b) Ventilation systems must be designed and constructed so that air does not flow from contaminated areas to clean areas.
   c) All ventilation equipment must be serviced and maintained clean as per the recommendations of the manufacturer(s).

2.42 **Chemicals and Cleaning Materials**
   a) All cleaning equipment and materials, chemicals and other substances likely to contaminate product must be stored in a lockable, secure place (with appropriate bunding) away from egg grading.
   b) A Materials Safety Data sheet (MSD) must be maintained and available to relevant personnel for each chemical.
   c) Adequate safety and protective clothing, footwear and apparatus must be available when handling such substances where this is a requirement of the MSD.

Note: local regulations may apply to the storage and use of chemicals and must be complied with.

2.43 **Waste Management and Disposal**
   a) There must be a documented programme for the management and disposal of all organic and inorganic waste material and appropriate licences / permits must be in place (Category 1).
   b) Waste materials must be controlled in the packing area and must be stored in containers pending collection / disposal.
c) Grading Floors must have procedures to prevent waste material coming in contact with product.

d) Waste containers must be clearly designated and identified according the type of waste (separate waste containers for food and non-food materials) to be disposed of in them.

e) Waste containers must be available at appropriate locations.

f) Skips/compactors must be covered at all times except when being filled and be located as far as practicable from the “Clean” area.

g) Skips/compactors must be sited on a concrete surface with sufficient bunding to ensure that any leakage is contained and disposed of safely.

h) Skips/compactors must be emptied according to a documented schedule (alternative: when full), and spillages cleaned up immediately.

i) Discarded wrapping, packaging and other refuse must be placed in designated bins or skips/compactors so that it does not compromise the hygiene of the premises and does not provide a habitat for pests and vermin.

Recommendation:

- Waste generation should be minimised through good design and practice

2.44 Storage and Transport of Eggs

a) Records must show that egg stock rotation is managed.

b) Transport of eggs must only be undertaken by transporters approved under the supplier approval programme.

c) Transport inspection procedures must be in place and documented to ensure that only clean suitable transport is used.

d) All product must be stored in clean, dry, well ventilated stores where the ambient temperature is monitored (min and max) and recorded.

e) Control the temperatures in the egg stores and in transport vehicles to ensure that eggs are maintained below 18°C

2.45 Personnel Hygiene: General

a) A documented Hygiene Plan must be in place and communicated clearly to all personnel including visitors and contractors (Category 1).

b) A documented training programme for staff must be in place (Category 1).

c) Training records must be maintained to demonstrate that all operatives have been trained in the Hygiene Plan.

2.46 Personnel Health Records

a) Participants must have a procedure in place to prevent entry to the egg grading area of any person in any capacity where there is a reasonable likelihood of food contamination as a result of disease where that person (all Category 1):
i. Has symptoms that indicate that he/she may be suffering from a food borne illness,
ii. Knows that he/she is suffering from or is a carrier of a disease likely to be food borne,
iii. Has infected wounds, skin infections, sores or diarrhoea.

b) The procedure must ensure that any person so affected who is likely to come into contact with food immediately reports the illness or symptoms, and if possible their causes, to the food business operator.

c) Management must establish the capability and aptitude of personnel to discharge their duties.

d) Ensure that each visitor/contractor complies with the hygiene policy prior to entering the food-handling area.

e) Carry out thorough training of all staff on the importance of hygiene in food handling as an important measure in the prevention of food borne illnesses.

2.47 First Aid

a) At least one member of staff must be trained in First Aid procedures, and fully stocked first aid kits must be available to treat minor injuries.

b) Cuts, sores and grazes must be completely covered after treatment with a distinctively coloured waterproof dressing.

2.48 Personal Hygiene

a) Hands must be washed with unperfumed soap dispensed from a non-refillable container immediately after using a sanitary convenience.

b) Staff handling eggs must not wear perfume / aftershave (to prevent taint).

c) False nails are not permitted and fingernails must be kept short, clean and unvarnished.

d) A jewellery policy must be documented and complied with.

e) All head hair, including facial hair must be contained (e.g. by means of a snood, mop cap or other covering) to prevent contamination of product.

2.49 Personnel Clothing and Locker Rooms

a) All personnel working within the Grading Floor and coming in contact with the eggs must be provided with suitable protective clothing / footwear.

b) Clean, appropriate protective clothing must be available at all times and re-issued as required.

c) Used and unused protective clothing must be segregated to prevent contamination.

d) Facilities (e.g. individual lockers) must be provided that ensure the separation of personal and protective clothing.

e) Specific facilities must be in place that provide for the hygienic handling of used or contaminated clothing.
f) Where aprons are re-used, they must be subjected to frequent cleaning (e.g. in wash cabinets designed to minimise the risk of cross contamination) and the effectiveness of the cleaning must be verified.

2.50 **Staff Facilities**

a) Eating and drinking must only be permitted in designated areas and there must be clear signs to this effect.
b) All toilets, including office toilets, must be clean and adequately ventilated and toilets must not lead directly into the packing area.
c) Liquid soaps (as specified in 2.48.a) and sanitising liquids must be provided.
d) Paper towel dispensers and a bin for used paper towels must be provided in every wash area. The use of air driers is not permitted in food egg grading areas.
f) Advisory signs must be clearly displayed in all toilet areas indicating that hands must be washed after the use of the facilities. The signs must also instruct on how to wash hands correctly.
Shell Egg Specification

1. Egg Grading Standards

Only shell eggs from hens (*Gallus gallus*) may be marketed under this Quality Assurance Scheme.

The eggs must be graded according to the Trade Measurements Act for a pack of 12 eggs as follows:

<table>
<thead>
<tr>
<th>Pack weight</th>
<th>Egg Size Range</th>
<th>Average Size per egg</th>
<th>Edible Portion per egg</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>500g</td>
<td>42.0g – 49.9g</td>
<td>43g</td>
<td>37g</td>
<td>Medium</td>
</tr>
<tr>
<td>600g</td>
<td>50.0g – 58.2g</td>
<td>52g</td>
<td>45g</td>
<td>Large</td>
</tr>
<tr>
<td>700g</td>
<td>58.3g – 66.6g</td>
<td>60g</td>
<td>52g</td>
<td>X-large</td>
</tr>
<tr>
<td>800g</td>
<td>66.7g – 70.0g</td>
<td>68g</td>
<td>59g</td>
<td>Jumbo</td>
</tr>
<tr>
<td>860g</td>
<td>70.0g – 78.0g</td>
<td>73g</td>
<td>64g</td>
<td>King-size</td>
</tr>
</tbody>
</table>

Note: see Appendix 4 AECL labelling guide for full details

Note: eggs of a larger size may be substituted for eggs of a smaller size where sufficient smaller sized eggs are not available.

2. Egg Quality Characteristics

Egg quality factors may be divided as follows:

<table>
<thead>
<tr>
<th>External Factors</th>
<th>Internal Factors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clean oval shape</td>
<td>Albumen condition</td>
</tr>
<tr>
<td>Smooth strong shell</td>
<td>Yolk centrally held</td>
</tr>
<tr>
<td>Uniformity of shell colour</td>
<td>Distinct thick inner, thin outer albumen</td>
</tr>
<tr>
<td></td>
<td>Yolk firm, rotund</td>
</tr>
</tbody>
</table>

The following table summarises the factors by which eggs must be graded

<table>
<thead>
<tr>
<th>FACTOR</th>
<th>FIRST QUALITY - GRADE A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>Normal shape, clean, flawless</td>
</tr>
<tr>
<td>Shell</td>
<td>Smooth and strong. Free from areas of weakness, cracks and soiling</td>
</tr>
</tbody>
</table>
| Air Space       | Not to exceed 6mm. in depth.  
|                | Non-tremulous               |
| Yolk           | Outline indistinct, well centred, and round in shape. Very slight movement on twirling. No mottling or patchiness |
| Albumin        | Translucent. Free from gross blood or meat spots (i.e. > 2mm diameter), discoloration, cloudiness, |
| Miscellaneous  | No visible germ cell development,  
|                | No moulds, rot or taint.  
|                | No fertilised eggs          |
Cleaning of Eggs

*Salmonellae* are the most important human pathogens carried by shell eggs. Cleaning of the shell of eggs is aimed at removing faecal material and debris and reducing or eliminating *Salmonellae* which may have contaminated the outside of the eggs during lay and from the nest environment. **However, cleaning of eggs must be carried out in such a way that contamination of the egg shell is reduced to <1000 cfu/ml as demonstrate by the rinsate method below.**

**Cleaning Methods**
Cleaning can be achieved by:
- Dry cleaning i.e. removing visible contamination of the shell using clean dry material in a manner which does not spread contamination to other eggs.
- Wet washing i.e. removing visual and microbiological contamination from the shells of eggs in a manner which can demonstrate a significant reduction in microbiological levels.

**Process Control**
Adequate process control must be demonstrated by regular measurement of significant parameters. Precise measurement of important parameters can be difficult but as long as there is evidence to correlate these with tests that are easy to measure this would be adequate. For example in wet washing:
- Water temperature at the surface of the egg can be measured through the wash system and this can be correlated with readings from tank or gauge temperatures.
- Chemical concentrations can be measured by titration or by test strips for chemical levels at spray points.

**Process Requirements**
1. Cleaning systems that reuse water must replenish chemicals regularly during the processing period and totally replace water at regular intervals.
2. Systems must be completely drained and adequately cleaned after each washing period.
3. Source water must meet the requirements of Grading Floor requirements Section 2.12.
4. Detergent may be used when washing eggs.
5. Detergents and sanitisers used must be compatible and effective (to achieve the outcome required) and must be used as per manufacturers’ recommendations.
6. All methods must include a final rinse with water as per Grading Floor requirements Section 2.12 (with the temperature of rinse water greater than that of the wash water)
7. In multi-stage systems the temperature of the contact water must increase at each stage from the initial wash to final rinse.
8. Water temperature at the egg surface at the initial contact must be at least 11°C above the internal temperature of the egg. The maximum temperature differential at initial contact is approximately 27 °C as greater than this may
cause eggs to crack. Subsequent wash/rinse temperatures may exceed these
temperature differentials
9. Effective drying of eggs needs to occur as rapidly as possible. Handling and
equipment after this stage must be operated as hygienically as possible to
prevent recontamination of the shells.
10. It must be demonstrated that internal egg temperatures do not rise significantly
(more than 2-3 degrees) from before wash until after packing.

Where an egg business proposes a technique different from one detailed in this
Standard an assessment of equivalence must be determined by the relevant controlling
authority. ESA will establish methodology for determining the equivalence of
benchmarks or standards. The proposer of the alternative technique must supply
sufficient supporting information to validate the procedure to the relevant authority.
The submission must include a HACCP plan that ensures equivalence is maintained.

Validation
Regardless of which method is used, the process must be validated yearly at a
minimum or whenever changes are made to the processing system that could affect
the efficacy of the process. Validation of wet washing can be done according to a
rinse method as follows:
- Set aside a group of 10 unwashed eggs and a second group of 10 washed eggs.
- Rinse each egg individually in each group with 10 ml of sterile peptone water
  for 2 minutes in a sterile plastic bag.
- Test 1ml of the rinsate for TVC using Petrifilm (or equivalent) and incubated
  at 35 °C for 2 days.
- Results are reported as count per ml of rinsate and results should demonstrate
  that total counts of not more than 2 log_{10} were achieved (i.e. <1000 CFU/ml).
Reference Information

Glossary of Terms Used

**Batch Turn Around**: Flock replacement.

**Blood Spots or Meat Spots**: Occasionally found in an egg. They are caused by the rupture of a blood vessel or remnants of oviduct material during formation of the egg.

**Bloom**: The coating or covering on the egg shell that seals its pores, helps prevent bacteria from getting into the shell and reduces moisture loss from the egg. When eggs are washed for cleanliness purposes the process removes the bloom.

**Buffer**: A suitable distance between two areas to prevent the risk of contamination.

**Candling**: The step in grading that lets the egg grader look inside the egg without breaking it to assess its quality.

**Certification Body**: the agency / Committee to which the ESA has devolved responsibility and authority for all certification decisions with regard to membership of the Scheme.

**Certification Period**: this will be 18 months from the date of certification under the Scheme or until the next audit.

**Cracked Egg**: An egg in which the shell is cracked and the crack is detectable (visible to the naked eye or visible using candling, or other methods).

**Cracked Leaking Egg**: An egg in which the shell is cracked and the membrane is ruptured and this could lead to leakage of contents.

**Critical Control Point**: A step in a food operation at which control can be applied to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

**Cross Contamination**: The contamination of an item by another.

**Culled**: A bird that has been selected from a flock and killed.

**DAFF**: Australian Government Department of Agriculture, Fisheries and Forestry

**Disinfect**: a term applied to the decontamination surfaces that are contaminated with organic matter

**Egg**: A hen’s (*Gallus gallus*) egg in its shell that is suitable for human consumption.

**Egg Producer**: an egg producer (egg laying farm) approved to supply eggs to an approved Grading Floor under the ESA Egg Quality Assurance Scheme.

**Egg Product**: the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

**Deep Litter System**: A system in which birds are confined in a building with access to an area of litter material such as earth, wood shavings, straw, rice hulls, shredded paper, etc

**Farm Auditor**: the independent auditor carrying out the farm audits.

**Farm Standard**: this consists of the provisions as set out in Sections 1, 2, 3 and 4 of the ESA Farm Standard.

**Food Business**: A business, enterprise or activity (other than primary food production) that involves the handling of food intended for sale; or the sale of food
regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

**Food Handler** means a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business.

**Food Handling Operation** means any activity involving the handling of food.

**Food Premises** means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

**Food Safety Standards** means the standards contained in Chapter 3 of the Australia New Zealand Food Standards Code.

**Formal Training**: the term "formal training" is used to indicate the requirement that the training was received from a national or public body or from an ESA approved organisation/individual and that a certificate is available.

**Grading**: Eggs classified according to interior and exterior quality and size.

**Grading Floor**: a business premises where eggs are classified according to interior and exterior quality and size and packed for sale for human consumption

**Grading Floor Standard**: this consists of the provisions as set out in Sections 1, 2 and 3 of the ESA Grading Floor Standard

**HACCP**: Hazard Analysis Critical Control Point, a system for identifying how food can become unsafe for human consumption and then deciding how it can be prevented.

**Handling** of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

**Hazard**: A biological, chemical or physical agent or factor with the potential to cause an adverse health effect.

**Hazard Analysis**: The procedure used to identify potential hazards and to estimate the severity of the hazard and the likelihood that it will occur.

**Hygiene**: All measures necessary to ensure the safety and wholesomeness of food at all stages of the food chain (including preparation, processing, packaging, storing, handling, transportation and offering for sale or supply to the consumer).

**Mobile Shedding**: Sheds for the hens used in a free range system that are moved periodically to different locations so that the manure is spread over the land.

**Non-Cage Birds**: Birds reared in barns or free range (without being in cages)

**Notifiable Disease**: as listed in the National Notifiable Diseases List (as amended)

**Participant**: a Rearer, producer or Egg Packing Centre that has been certified under the Egg Quality Assurance Scheme

**Pest**: An unwanted insect, bird or small animal that damages food supplies and can spread disease, such as rats, mice, flies, cockroaches and wild birds.

**pH**: An index used as a measure of acidity or alkalinity. pH is normally measured using pH paper, or with a calibrated pH meter.
**Primary Food Production** the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following: the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught; the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught; and any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition. However, primary food production does not include: any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or the sale or service of food directly to the public; or any other food production activity prescribed by the regulations under the Act for the purposes of this definition.

**Pullet Grower:** A person who rears day old chicks up to point of lay.

**Pullet Supplier:** The company / organisation that procures day-old chicks for or supplies day-old chicks to the Rearer.

**Register / Database:** the register / database of the current certified members indicating their status.

**Scheme:** the Egg Standards Australia Quality Assurance Scheme consists of three elements:
- The Farm Standard (for Pullet Growers and Egg Producers),
- The Grading Floor Standard,
- The process for ensuring that the requirements as set out in the Standards are met (through auditing, certification, etc.) and that the relevant details are published.

**Sanitise:** To treat surfaces / equipment / materials with a substance that is capable of reducing the numbers of viable microorganisms to a level satisfactory for product quality and public health, without adversely affecting the food.

**Shed:** a building used for the rearing of point-of-lay pullets, or for the production of eggs

**Silo:** Pit or tower used for the storage of bulk materials e.g. hen feed.

**Site:** A building or shed or a series of buildings or sheds and their associates areas (yards, range areas, etc) that represents the certified entity that is listed on the ESA register / database

**Vaccine:** A preparation of killed or weakened (attenuated) microorganisms which, when inoculated into the body, will stimulate it to produce antibodies to protect against the disease caused by those microorganisms.

**Virus:** An ultra-microscopic infectious agent that replicates / multiplies in specific living cells of a host. Viruses can be pathogenic
Reference Information

Note: All legislative references to be taken on “as amended” basis

AECL / ESA Publications

- AECL: Egg Labelling Guide, 2010
- AECL: Environmental Guidelines for the Australian Egg Industry, 2006
- AECL: Code of Practice for Shell Egg Production, Grading, Packaging and Distribution, 2010

Legislation and State Codes of Practice

- Egg Industry Act 2002
- Queensland Food Production (Safety) Act 2000
- Food Standards Code, 1987 (as amended)
- National Notifiable Diseases List of Terrestrial Animals at December 2010
- Emergency Animal Diseases Response, Variation 2010. Published by Philip Fox, Lawyers, Kingston, ACT 2604
- Land Transport of Livestock, 2008,
- Model Code of Practice for the Welfare of Animals: Domestic Poultry, 2009 (SCARM83)
- National Water Biosecurity manual: Poultry Production, DAFF, 2009,
- Code of Practice for Biosecurity in the Egg Industry, RIRDC, 2001
- Australian Standard AS 4709-2001, Guide to cleaning and sanitizing of plant and equipment in the food industry
- Australian Drinking Water Guidelines, 6, 2006
- Code of Accepted Farming Practice for the Welfare of Poultry, 2003 (DPI Victoria)
- Tasmanian Egg Industries Act, 2002
- Food Safety Guide for Queensland’s Egg suppliers, Safe Food Production Queensland, 2007
- AVPA Code Of Practice For The Use Of Antibiotics In The Poultry Industry 2001 Edition
- Supply and Use of Drugs, Scheduled Drugs and Other Medications in Veterinary

1 All references given in the standard must be taken on an ‘as amended’ basis.
Voluntary Codes of Practice

- Australian Code of Good Manufacturing Practice for the Feed Milling Industry, 2009  Stock Feed Manufacturer’s Council of Australia
- Australian Code of Good Manufacturing Practice for Home Mixed Feeds, Stock Feed Manufacturer’s Council of Australia
- RSPCA Approved Farming Scheme Standards, 2009
- Egg Quality Assurance Scheme, Bord Bia (Ireland), 2009
- Global Food Safety Initiative (GFSI), http://www.mygfsi.com
- Lion Quality Code of Practice for eggs (British Egg Information Service), 2007
- See also:
  - www.primesafe.vic.gov.au for lists of procedures etc

Recall

- (Food Industry Recall Protocol - Food Standards Australia New Zealand available at : www.foodstandards.gov.au/consumerinformation/foodrecalls

Training Providers

Courses to assist with compliance with the Code are available for egg producers. All egg producers shall attend a course relevant to their process. Below is a list of contact points for relevant courses. For information about the following courses:

- Hygiene for egg producers;
- General food hygiene;
- Hazard Analysis Critical Control Points (HACCP) contact: -
  a) Local Council Environmental Health Department
  b) Local TAFE College
  c) State/Territory departments of Health/Human Services
  d) State/Territory departments of Agriculture/Primary Industries
  e) Major Egg Organisations
  f) Australian Egg Corporation Limited