

STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
OLYMPIA

ORDER NO. 941

Effective April 1, 1964

RULES AND REGULATIONS RELATING TO EGGS AND EGG PRODUCTS.

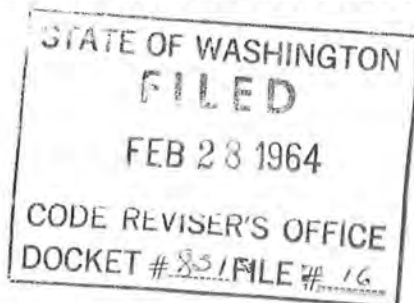
I, Joe Dwyer, Director of Agriculture of the State of Washington, after public notice and hearing held at Olympia on January 22, 1964 by virtue of authority vested in me under Chapter 69.04, Chapter 69.24 and Chapter 34.04, Revised Code of Washington, do hereby promulgate the following regulations relating to the processing of liquid, frozen and dried eggs and egg products.

Regulation 1. Definitions.

- (a) The definitions contained in Chapter 69.04 and Chapter 69.24 shall apply under this Order unless the context of this Order clearly indicates otherwise.
- (b) "Product" or "products" means eggs (whether shell, liquid, frozen, or dried) and egg products. Such terms shall also include any food product which is prepared or manufactured from any product if such product constitutes a substantial portion, by weight, of all the ingredients used in the preparation or manufacture of such food product.
- (c) "Regulations" means the provisions in this part.
- (d) "Sanitize" means to subject to an acceptable germicidal agent.
- (e) The terms "pasteurization", "pasteurized", and similar terms shall be taken to refer to the process of heating every particle of egg or egg product to such temperatures and holding at such temperature for such time in approved and properly operated equipment as shall be approved by the Director: Provided, That nothing contained in this definition shall be construed as dis-barring any other process which has been demonstrated to be equally efficient and is approved by the Director.
- (f) "Egg plant" or "egg products plant" is any place or premises or establishment where eggs or egg products are handled, processed, broken, stored, bottled, packaged, filled, pasteurized, or prepared for distribution in a liquid, frozen or dried condition.

Regulation 2. Plant requirements.

- (a) The plant shall be free from strong foul odors, dust, and smoke-laden air.
- (b) The premises shall be free from refuse, rubbish, waste, and other materials and conditions which constitute a source of odors or a harbor for insects, rodents, and other vermin.
- (c) The buildings shall be of sound construction and kept in good repair, such as to prevent the entrance or harboring of vermin.
- (d) Rooms shall be kept free from refuse, rubbish, waste materials, odors, insects, rodents, and from any conditions which may constitute a source of odors or engender insects and rodents. Materials and equipment not currently needed shall be handled or stored in a manner so as not to constitute a sanitary hazard.



- (e) Doors and windows that open to the outside shall be protected against the entrance of flies and other insects. Doors and windows serving rooms where edible product is exposed shall be adequately protected against the entrance of dust and dirt. All doors leading into rooms where edible product is processed shall be of solid construction and such doors, other than freezer and cooler doors, shall be fitted with self-closing devices.
- (f) Doors and other openings which are accessible to rodents shall be of rodent-proof construction.
- (g) There shall be an efficient drainage and plumbing system for the plant and premises. All drains and gutters shall be properly installed with approved traps and vents. The sewerage system shall have adequate slope and capacity to remove readily all waste from the various processing operations. All floor drains shall be equipped with traps, and constructed so as to minimize clogging.
- (h) Shell egg storage rooms, either on or off the premises, shall be capable of precooling all shell eggs to a temperature of 50° F. or less. Such rooms shall be kept clean and free from objectionable odors and mold growth.
- (i) The water supply (both hot and cold) shall be ample, clean, and potable, with adequate facilities for its distribution throughout the plant, or portion thereof utilized for egg processing and handling operations, and for protection against contamination and pollution.
- (j) The floors, walls, ceiling, partitions, posts, doors, and other parts of all structures shall be of such materials, construction, and finish to permit their ready and thorough cleaning. The floors and curbing shall be watertight. The floor of all rooms in which eggs or egg products are washed or processed or in which any equipment used in the processing operation is washed or stored shall be constructed of concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained, and kept clean and in good repair.
- (k) Each room and each compartment in which any shell eggs or egg products are handled or processed shall be so designed and constructed as to insure processing and operating conditions of a clean and orderly character, free from objectionable odors and vapors, and maintained in a clean and sanitary condition.
- (l) Every practicable precaution shall be taken to exclude dogs, cats, and vermin (including, but not being limited to, rodents and insects) from the plant, or portion thereof utilized, as aforesaid, in which shell eggs or egg products are handled or stored.
- (m) There shall be a sufficient number of adequately lighted dressing rooms and toilet rooms, ample in size, conveniently located and separated from the rooms and compartments in which shell eggs or egg products are handled, processed, or stored. The dressing rooms and toilet rooms shall be separately ventilated, and shall meet all requirements as to sanitary construction and equipment.
- (n) Lavatory accommodations (including, but not being limited to, hot and cold running water, towels, and soap which does not impart an odor which interferes with accurate evaluation of the product) shall be placed at such locations in the plant as may be essential to assure cleanliness of each person handling any shell eggs or egg products.

- (o) Suitable facilities for cleaning and sanitizing utensils and equipment shall be provided at convenient locations throughout the plant.

Regulation 3. Equipment and utensils.

Equipment and utensils used in processing shell eggs and egg products shall be of such design, material, and construction as will (a) enable the examination, segregation, and processing of such products in an efficient, clean, and satisfactory manner, and (b) permit easy access to all parts to insure thorough cleaning and sanitizing. All multi-use containers and equipment with which egg or egg products come into contact shall be smooth, impervious, noncorrodible, non-toxic material; shall be so constructed and so located as to be easily cleaned and shall be kept in good repair. All single-service containers, closures, gaskets, and other articles used shall have been manufactured, packaged, transported, and handled in a sanitary manner. Receptacles and packages used for shell eggs or egg products which are not fit for human food shall bear some conspicuous and distinctive identification.

Regulation 4. General operating procedures.

- (a) All operations involving processing, storing, and handling of shell eggs, ingredients to be added, and egg products shall be strictly in accord with clean and sanitary methods, and shall be conducted as rapidly as is practicable. Liquid egg products, other than whites, shall not be heated at any time during processing except as provided for in approved procedures for stabilization or pasteurization. Stabilization procedures, when employed, shall be approved by the Director. Temperatures in all operations shall be such as will prevent a material increase in bacterial growth and deterioration or breakdown in the egg meat.
- (b) All shell eggs and egg products shall be subjected to constant and continuous inspection throughout each and every processing operation. Any shell egg or egg product which was not processed in accordance with the regulations in this part or is not fit for human food shall be removed and segregated prior to any further processing operation in connection with the production of egg products.
- (c) Shell eggs or egg products which are not fit for human food shall be placed in a conspicuously marked container which contains a denaturant of such character as will prevent such products from being used as human food or in the case of shell eggs they shall be treated in such manner as will preclude their use as human food.
- (d) Eggs containing diffused blood in the albumen or on the yolk shall not be used in the preparation of egg products and such eggs shall be denatured.
- (e) Each person who is to handle any exposed or unpacked egg products shall wash his hands immediately prior to handling any such products, or any utensils which contain, or are to contain, such products and shall maintain clean hands while handling any exposed or unpacked egg products.
- (f) No other product or material shall be processed, stored, or handled in any room, compartment, or place where any shell eggs or egg products are processed, stored, or handled, except as may be approved by the Director. The freezer room may contain other frozen products which do not create an objectionable condition or odor.
- (g) Only germicides, insecticides, rodenticides, detergents, or wetting agents or other similar compounds which will not deleteriously affect the egg products and which have been approved by the Director may be used in a plant. The use of such compounds shall be in a manner satisfactory to the Director.

- (h) All utensils and equipment which are contaminated during the course of processing any shell eggs or egg products shall be removed from use immediately and shall not be used again until cleaned and sanitized.
- (i) Any substance or ingredient added in the processing of any egg products shall be clean and fit for human food.
- (j) Packages or containers for egg products shall be clean when being filled with any egg products; and all precautions shall be taken to avoid soiling or contaminating the surface of any package or container liner which is, or will be, in direct contact with such egg products. Frozen or liquid egg containers shall be of new material and shall not be re-used.
- (k) Egg meat shall be processed in such manner as to insure the removal of meat spots, shell particles, and foreign materials.
- (l) All utensils and equipment, except the drying units, the powder conveyors, mechanical powder coolers, and blenders shall be sanitized at the start of each day's processing operations. All equipment and utensils shall be kept clean and sanitary during all processing operations.

Regulation 5. Candling and transfer-room facilities.

- (a) The room shall be so constructed that it can be adequately darkened to assure accuracy in removal of inedible or loss eggs by candling. Equipment shall be arranged so as to facilitate cleaning and the removal of refuse and excess packing material.
- (b) The construction of the floor shall allow thorough cleaning. In new construction the floors shall be of water-resistant composition and provided with proper drainage.
- (c) Ventilation shall be such as to provide for the rapid removal of objectionable odors and dust, preferably by means of an exhaust fan.
- (d) Candling devices of an approved type shall be provided to enable candlers to detect inedible, dirty, or checked eggs, and eggs other than chicken eggs.
- (e) Containers made of a material and of such design that is conducive to easy cleaning and sanitizing shall be provided for inedible eggs. All such containers shall be conspicuously marked.
- (f) Containers made of a material and of such design that is conducive to easy cleaning and sanitizing shall be provided for trash unless clean disposable containers are furnished daily.
- (g) Shell egg conveyors shall be constructed so that they can be thoroughly cleaned.

Regulation 6. Candling and transfer-room operations.

- (a) Candling and transfer rooms shall be kept clean, free from cobwebs, dust, objectionable odors, and excess packing materials.
- (b) Floors and benches shall be thoroughly cleaned daily.
- (c) Mechanical candling machines shall be maintained in a clean condition during operations.
- (d) Containers for trash and inedible eggs shall be removed from the candling room as often as necessary but at least once daily; and shall be cleaned and treated in such a manner as will avoid off odors or create objectionable conditions in the plant.

- (e) Duck, turkey, guinea, and goose eggs shall be segregated and if processed they shall be processed separately and each container of such product shall be conspicuously marked and identified.
- (f) Shell eggs received in cases having strong odors such as kerosene, gasoline, or other odors of a volatile nature, shall be candled and broken separately to determine their acceptability for egg meat purposes and each container of the resultant frozen product shall be drilled and examined organoleptically.
- (g) The shell eggs shall be sorted and classified as edible, inedible, eggs from other than chickens, or loss, in a manner approved by the Director.
 - (1) All edible eggs shall be carefully placed on conveyors or into containers and handled in a manner which will minimize breakage.
 - (2) Eggs shall be handled in a manner to minimize sweating prior to breaking.
 - (3) All loss or inedible eggs shall be placed in a designated container and be handled as required in Regulation 4 (c). Inedible and loss eggs, for the purposes of this section and Regulation 10 are defined to include black rots, white rots, mixed rots, green whites, eggs with diffused blood in the albumen or on the yolk, crusted yolks, stuck yolks, developed embryos at or beyond the blood ring state, moldy eggs, sour or musty eggs, and any other filthy and decomposed eggs including the following:
 - (i) Any egg with visible foreign matter, other than removable blood and meat spots, in the egg meat.
 - (ii) Any egg with any portion of the shell membrane missing, ruptured, broken, or which has a portion of the shell in excess of 1/4 inch square missing even though the shell membrane is intact.
 - (iii) Any egg with conditions which make washing or cleaning such as to not completely remove all adhering dirt or other material from the shell of the egg prior to the breaking operation.
 - (iv) Any egg with conditions which make washing or breaking without contaminating the contents impossible.
 - (v) Any eggs that are adulterated as such term is defined pursuant to the Uniform Washington Food, Drug and Cosmetic Act (RCW 69.04).
 - (4) Edible eggs include all eggs which are fit for human food and which are not defined as inedible or loss in subparagraph (3) of this section. Edible eggs include eggs from which blood spots (localized clots of blood which can be removed readily) have been removed.
 - (5) Incubator reject eggs, "incubator clears", and ova from slaughtered birds of any species shall not be brought into any egg or egg products plant for any purpose whatsoever.

Regulation 7. Egg washing area.

- (a) The egg washing room or area shall be separated from the breaking, drying, and sanitizing rooms. The floor shall be of waterproof composition and shall be constructed to allow thorough cleaning and adequate drainage. Ventilation, preferably by means of an exhaust fan, shall provide for the removal of objectionable vapors and odors.

Regulation 8. Egg cleaning operations.

- (a) All shell eggs shall be clean prior to breaking. If eggs are cleaned by washing, the washing shall be a continuous process, and eggs shall not be allowed to stand or soak in water or washing solution. The washing solution shall be changed with sufficient frequency to maintain it in reasonably clean condition. Washed eggs shall be spray-rinsed with water containing an approved sanitizing agent. Eggs shall be dried sufficiently before breaking to prevent contamination or adulteration of the liquid eggs.
- (b) Temperature of the wash water shall be at least 20° F. higher than the temperature of the eggs to be washed.
- (c) Shell eggs shall not be washed in the breaking or sanitizing rooms or any room where edible products are processed.
- (d) Eggs washed in the breaking plant shall be immediately broken after they are dried or precooled prior to breaking to a temperature of 50° F. or less to facilitate separating operations, but such precooled eggs shall be broken within 24 hours after they are washed.

Regulation 9. Breaking room facilities.

- (a) The breaking room shall have at least 30 foot candles of light on all working surfaces except that light intensity shall be at least 50 foot candles at breaking tables and inspection tables. Lights shall be protected with adequate safety devices.
- (b) The surface of the ceiling and walls shall be smooth and made of a tile, plaster, or other water-resistant material.
- (c) The floor shall be of waterproof construction, (Regulation 2 (j)) and shall be smooth and sloped so that there will be no pools of standing water after flushing, and the joints between the floor and the walls are so constructed as to be impervious. Trapped drains shall be so constructed as to minimize clogging, and the plumbing is so installed that no sewerage can back up in the drain line and flood the floor.
- (d) Ventilation shall provide for:
 - (1) A positive flow of outside filtered air through the room;
 - (2) Sufficient exhaust to cause a prompt and continuous removal of objectionable odors; and
 - (3) Warm room air of suitable working temperature when rooms are operated during cold weather.
- (e) There shall be provided adequate hand washing facilities which are easily accessible to all breaking personnel, an adequate supply of warm water, clean towels or other facilities for drying hands, odorless soap, and containers for used towels. Hand washing facilities shall be operated by other than hand operated controls.
- (f) Tables and receiving shelves shall be of approved metal construction and surfaces thereof shall be smooth and without open seams. Metal covered wooden tables are not acceptable.
- (g) Conveyors for liquid-egg containers shall be so constructed as will prevent entrance of grease, dust, or other contaminants into the liquid eggs.

- (h) Conveyors for shell eggs shall be so constructed as will permit them to be operated in a clean and sanitary manner.
- (i) Conveyors which are used for carrying shell eggs shall be so installed as will prevent contamination of the egg products.
- (j) All liquid-egg containers, including cups, buckets, pipes, pumps and other equipment which come in contact with liquid eggs, shall be of approved materials and shall be free from leaks, excessive dents, rust spots and those seams which make cleaning difficult.
- (k) Frozen egg containers are not acceptable as liquid-egg buckets.
- (l) A suitable container bearing an identifying mark shall be provided for disposal of rejected liquid.
- (m) Strainers, settling tanks, or centrifugal clarifiers of approved construction shall be provided for the effective removal of shell particles, and foreign material or by such other method as shall be approved by the Director.
- (n) Separate churn or draw-off rooms, if provided, shall meet requirements that are comparable to those listed under this section.
- (o) In the processing of whole eggs or albumen, hashers may be used when preceded by an approved settling tank or strainer, or followed by a centrifugal clarifier.

Regulation 10. Breaking room operations.

- (a) The breaking room shall be kept in a dust-free clean condition and free from flies, insects, and rodents. The floor shall be kept clean and reasonably dry during breaking operations and free of egg meat and shells.
- (b) Shell egg containers coming into the breaking room shall be so handled that they do not pass directly over or come in contact with liquid egg, liquid-egg containers, or drip trays. Such containers shall be made of a material and of such design that is conducive to easy cleaning and sanitizing.
- (c) Shell egg conveyors shall be maintained in a sanitary condition while in operation.
- (d) All breaking room personnel shall wash their hands thoroughly with odorless soap and water each time they enter the breaking room and prior to receiving clean equipment after breaking an inedible egg. Perfumes and nail polish shall not be used by breakers.
- (e) If towels are used at breaking tables, they shall be paper towels or tissue only and shall not be reused. Cloth towels are not permitted.
- (f) Breakers shall use a complete set of clean equipment when starting work and after lunch periods. All table equipment shall be rotated with clean equipment every 2-1/2 hours.
- (g) Cups shall not be filled to overflowing.
- (h) Each shell egg must be broken in a satisfactory and sanitary manner and inspected for wholesomeness by smelling the shell or the egg meat and by visual examination at the time of breaking.

- (i) Shell particles, meat and blood spots, and other foreign material accidentally falling into the cups or trays shall be removed with a spoon or other approved instrument.
- (j) Whenever an inedible egg is broken, the affected breaking equipment shall be replaced with a complete set of clean equipment, except that only the cup or Canadian tray need be exchanged when bloody whites or blood rings are encountered.
- (k) Inedible and loss eggs as defined in Regulation 6 (g) (3), apply to this section.
- (l) The contents of any cup or other egg-liquid receptacle containing one or more inedible or loss eggs shall be rejected.
- (m) All inedible egg liquid must be placed in a clearly identified container containing a denaturant. This container shall be kept adjacent to, or in the sanitizing room, or near the inspection table and shall be removed from the breaking or sanitizing room as often as is necessary to maintain satisfactory operating conditions, but at least once daily.
- (n) Contents of drip trays shall be emptied into a cup and smelled carefully before pouring into egg-liquid bucket. Drip trays shall be emptied at least once for each fifteen dozen eggs or every 15 minutes.
- (o) All egg liquid and ingredient containers and additives such as salt, sugar, and syrups shall be handled in a clean and sanitary manner.
- (p) Liquid-egg containers shall not pass through the candling room.
- (q) Test kits shall be used to determine the bactericidal strength.
- (r) Shell egg containers whenever dirty shall be cleaned and drained; and shall be cleaned, sanitized, and drained at the end of each shift.
- (s) Belt type shell egg conveyors shall be cleaned and sanitized approximately every 4 hours in addition to continuous cleaning during operation. When not in use, belts shall be raised to permit air drying.
- (t) Cups, knives, racks, separators, trays, spoons, liquid-egg pails, and other breaking equipment shall be cleaned and sanitized at least every 2-1/2 hours. This equipment shall also be cleaned and sanitized at the end of each shift and shall be sanitized again immediately prior to use unless operations are resumed within one hour. All washing and sanitizing is to be conducted in the area provided for this purpose.
- (u) Sanitized utensils shall be drained on aerated drain racks and shall not be nested.
- (v) Dump tanks, draw-off tanks and low pressure liquid egg lines shall be flushed at least every 4 hours. All such equipment and all other liquid handling equipment, unless cleaned by acceptable in-place cleaning methods, shall be dismantled, cleaned and sanitized after each shift and shall not be re-assembled more than 2 hours prior to use. Such equipment shall be thoroughly flushed with a sanitizing solution and thoroughly drained prior to placing in use.

- (w) Strainers, clarifiers, and other devices used for removal of shell particles and other foreign material shall be cleaned and sanitized each time it is necessary to change such equipment, but at least once each 4 hours of operation and unless gauges are installed which indicate satisfactory operation, pressure strainers shall be cleaned and sanitized at least once each 2 hours of operation.
- (x) Breaking room processing equipment shall not be stored on the floor.
- (y) Metal containers and lids for other than dried products shall be thoroughly washed, rinsed, sanitized, and drained immediately prior to filling, except that if equally effective measures approved by the Director in writing are followed to assure clean and sanitary containers at the time of filling, the foregoing washing sequence shall not be required.
- (z) Liquid egg holding vats and containers (including tank trucks) used for transporting liquid eggs shall be cleaned after each use. Such equipment shall be clean and shall be sanitized immediately prior to placing in use.
- (aa) Tables, shell conveyors and containers, and containers for inedible egg liquid shall be cleaned and sanitized at the end of each shift.
- (bb) Those parts of mechanical egg breaking equipment not specifically covered elsewhere in this section shall be cleaned and sanitized as often as necessary to maintain the equipment in a sanitary condition and shall be thoroughly cleaned at least every 4 hours and at the end of each shift.

Regulation 11. Liquid egg cooling facilities.

- (a) Liquid egg cooling units shall be of approved construction and shall have sufficient capacity to cool all liquid eggs to meet the temperature requirements specified in Regulation 12 for liquid eggs prior to drying or freezing.
- (b) Surface type coolers shall be fitted with covers and maintained under sanitary conditions.
- (c) If adequate liquid cooling facilities are not provided, shell egg temperatures shall be such that the liquid egg temperature specified in Regulation 12 will be produced.

Regulation 12. Liquid cooling operations.

- (a) Liquid-egg storage rooms, including surface cooler and holding tank room, shall be kept clean, free from objectionable odors and condensation.
- (b) All shell eggs shall be precooled to temperatures which will produce liquid eggs at a temperature so that the liquid egg at no time during processing, other than while stabilizing or pasteurizing, will exceed 70° F.
- (c) All products, other than as provided in paragraph (d) of this section, liquid whites and product which is subjected to immediate stabilization or pasteurization, shall be cooled and held at 45° F. or less within one and one-half (1-1/2) hours from time of draw-off of the liquid. For the purpose of this section, the time of draw-off is the time the product is placed into cans for freezing or transferred to vats or holding tanks for further processing or shipping. The time elapsed between time of breaking and draw-off shall not exceed 45 minutes unless precooled to 45° F. or less and maintained at that temperature prior to draw-off. If the 45 minutes are not used up, the unused portion may be added to the one and one-half (1-1/2) hour time requirement.

- (d) Egg products containing 25-1/2 percent or more egg solids, to which 10 percent salt has been added, may be accumulated up to four (4) hours at a temperature not exceeding 60° F.: PROVIDED, That immediately thereafter the product is packaged and placed in a freezer. Liquid eggs, other than whites, if to be held more than eight (8) hours, shall be reduced to a temperature of 40° F. or less within one and one-half (1-1/2) hours from time of draw-off and held at 40° F. or less until stabilizing or pasteurizing operations are begun or until delivered to the consumer.
- (e) Stabilized liquid eggs shall be cooled to 40° F. or less, unless immediately dried or pasteurized following stabilization. The cooling process shall be started immediately following stabilization and be completed within 3 hours.
- (f) Pasteurized liquid egg shall be cooled to 40° F. or less, unless immediately dried or stabilized following pasteurization. The cooling process shall be started immediately following pasteurization and be completed within 1-1/2 hours.
- (g) (1) Liquid whites that are to be stabilized by removal of glucose and dried shall be held at a temperature not exceeding 70° F.: PROVIDED, That the stabilization process is begun within eight (8) hours from time of draw-off. If to be held longer than eight (8) hours prior to stabilization, the liquid whites shall be cooled immediately after draw-off to 55° F. and held at that temperature or lower until stabilizing is begun. Drying shall be carried out as soon as possible after the removal of the glucose and the capacity of the drier shall be sufficient to handle the volume of product stabilized so that the storage of stabilized liquid white will not be necessary as a regular operating procedure.

(2) Liquid whites, that are to be frozen, may be broken at temperatures not exceeding 70° F. and if not cooled, shall be processed in a continuous operation and placed in a freezer immediately after draw-off. Liquid whites which are to be frozen, but which are to be held temporarily prior to freezing, shall be chilled to a temperature of 45° F. or lower within one and one-half (1-1/2) hours from time of draw-off.
- (h) Compliance with temperature requirements applying to liquid eggs shall be considered as satisfactory only if the entire mass of the liquid meets the requirements.
- (i) Surface coolers must be kept covered at all times except while being washed and sanitized.
- (j) Agitators shall be operated in such a manner as will minimize the production of foam.
- (k) Upon written request and under such conditions as may be prescribed by the Director, liquid cooling and handling temperatures not otherwise provided for in this section may be approved.

Regulation 13. Liquid egg holding.

- (a) All tanks, vats, drums, or cans used for holding liquid eggs shall be of approved construction, fitted with covers and located in rooms maintained in a sanitary condition.
- (b) Liquid-egg holding tanks or vats shall be equipped with an agitator.
- (c) Inlets to holding tanks or vats shall be such as to prevent excessive foaming.
- (d) Gaskets, if used, shall be of a sanitary type.

Regulation 14. Freezing facilities.

- (a) Freezing rooms, either on or off the premises, shall be capable of freezing all liquid egg products in accordance with the freezing requirements as set forth in Regulation 15. Use of off-premise freezing facilities is permitted only when prior approval in writing from the Director is on file.
- (b) Fans shall be provided to guarantee adequate air circulation in the freezing room.

Regulation 15. Freezing operations.

- (a) Freezing rooms shall be kept clean and free from objectionable odors.
- (b) All egg products which are to be frozen shall be solidly frozen or reduced to a temperature of 10° F. within 60 hours from time of draw-off. The temperature of products not solidly frozen shall be taken at the center of the package to determine compliance with this section.
- (c) Containers shall be stacked so as to permit circulation of air around each individual container.
- (d) The outside of liquid-egg containers shall be clean and free from evidence of liquid egg.

Regulation 16. Defrosting facilities.

- (a) Approved metal defrosting tanks or vats constructed so as to permit ready and thorough cleaning shall be provided.
- (b) Frozen egg crushers, when used, shall be of approved metal construction. The crushers shall permit ready and thorough cleaning and the bearings and housings shall be fabricated in such a manner as to prevent contamination of the egg products.
- (c) Service tables shall be of approved metal construction without open seams and the surfaces shall be smooth to allow thorough cleaning.

Regulation 17. Defrosting operations.

- (a) Frozen whole eggs, whites and yolks, and yolks shall be turned into a liquid state in a sanitary manner as quickly as possible after the defrosting process has begun.
- (b) Each container of frozen eggs shall be checked for condition and odor just prior to being emptied into the crusher or receiving tank. Frozen eggs which have objectionable odors and are unfit for human food (e. g., sour, musty, oil, fermented, or decomposed odors) shall be denatured.
- (c) Frozen whites used in the production of dried albumen may be defrosted at room temperature.
- (d) Frozen whole eggs, whites and yolks, and yolks may be tempered or partially defrosted for not to exceed 48 hours at a room temperature no higher than 40° F., or not to exceed 24 hours at a room temperature above 40° F.: PROVIDED, That no portion of the defrosted liquid shall exceed 50° F. while in or out of the container.
 - (1) Frozen eggs packed in metal containers may be placed in running cold tap water without submersion to speed defrosting.

- (2) The defrosted liquid shall be held at 40° F. or less, except in the case of the product to be pasteurized or stabilized by glucose removal as provided in Regulation 12. Defrosted liquid shall not be held more than 16 hours prior to drying.
- (e) Sanitary methods shall be used in handling containers, extracting semi-frozen eggs, and in removing adhering egg liquid.
 - (1) To rinse out containers, the pouring of water from one container into another is not permitted.
 - (2) Emptied cans shall not be stacked one on the other while waiting final removal of liquid.
 - (3) Paper or fiber packages of frozen eggs shall not be immersed in water to speed defrosting.
 - (f) Crushers and other equipment used in defrosting operations shall be dismantled at the end of each shift and shall be washed, rinsed, and sanitized.
 - (1) Where crushers are used intermittently, they shall be flushed after each use and again before being placed in use.
 - (2) Floors and work tables shall be kept clean.

Regulation 18. Drying facilities and operation.

Spray drying facilities for the drying of eggs or egg products shall be so constructed as to comply with such standards as shall be approved by the Director but in no event shall they be less than those interpretations contained in the U. S. Public Health Service Grade A Dry Milk Products Code. Any other drying facilities may be approved by the Director if found to be of equal compliance. Dried egg storage shall be only under such conditions as are approved by the Director.

Regulation 19. Washing and sanitizing room or area facilities.

- (a) This room or area shall be well lighted, and of sufficient size to permit operators to properly wash and sanitize all equipment at the rate required by the size of the operation. Adequate ventilation shall be provided to insure the prompt removal of odors and vapors and the air flow shall be away from the breaking room. If the washing and sanitizing room is not a separate room, it shall be an area well segregated from the breaking areas and it shall be well ventilated with air movement directed away from the breaking operations so that odors and vapors do not permeate the breaking areas.
- (b) Ceiling and walls shall have a surface of tile, enamel, paint, or other water-resistant material.
- (c) Floors shall be free from cracks or rough surfaces which form pockets for accumulation of water and dirt, and intersections with walls shall be impervious to water with ample drainage provided.

Regulation 20. Cleaning and sanitizing requirements.

- (a) Cleaning.
 - (1) Equipment used in egg processing operations which comes in contact with liquid eggs or exposed edible products shall be cleaned to eliminate organic matter and inorganic

residues. This may be accomplished by any sanitary means but it is preferable (unless in-place cleaning is employed) to flush soiled equipment with clean cool water, dismantle it when possible and then wash by brushing with warm water containing a detergent and followed by rinsing with clean cool water. It is essential to have the equipment surfaces thoroughly clean if effective sanitizing is to be attained.

- (2) Equipment shall be cleaned with such frequency as is specified elsewhere under the sanitary requirements for the particular kind of operation and type of equipment involved.
- (3) In-place cleaning shall be considered to be acceptable only if the methods and procedures used accomplish cleaning equivalent to that obtained by thorough manual washing and sanitizing of dismantled equipment. The Director shall determine the acceptability of in-place cleaning procedures and may require bacteriological tests and periodic dismantling of equipment as a basis for such determination.

(b) Sanitizing.

- (1) Sanitizing shall be accomplished by subjecting, for not less than one minute, the equipment surfaces to a hypochlorite or other approved sanitizing solution carrying a minimum initial strength of 200 p. p. m. of chlorine or its equivalent. The solution shall be changed whenever the strength of the solution drops to 100 p. p. m. of available chlorine or its equivalent.
- (2) Shell eggs which have been sanitized and equipment which comes in contact with edible products shall be rinsed with clean water after sanitizing if other than hypochlorites are used as sanitizing agents.

Regulation 21. Health and hygiene of personnel.

- (a) Personnel facilities, including toilets, lavatories, lockers, and dressing rooms shall be adequate and meet State and local requirements for food processing plants.
- (b) Toilets and dressing rooms shall be kept clean and adequately ventilated to eliminate odors and kept adequately supplied with soap, towels, and tissues. Toilet rooms shall be ventilated to the outside of the building.
- (c) No person affected with any communicable disease (including, but not being limited to tuberculosis) in a transmissible stage, or who is a carrier of such disease, or with open sores or cloth bandages on hands shall be permitted to come in contact with eggs in any form or with equipment used to process such eggs.
- (d) All workers coming into contact with liquid or dried eggs, containers or equipment, shall wear clean outer uniforms.
- (e) All plant personnel handling exposed edible product shall wash their hands before beginning work, and upon returning to work after leaving the work room.
- (f) Expecterating, or other unsanitary practices, shall not be permitted.
- (g) Use of tobacco in any form by workers shall not be permitted in rooms where edible products are exposed.
- (h) Hair nets or caps shall be properly worn by all persons employed in breaking and packaging rooms.

Regulation 22. Pasteurization of liquid eggs.

Pasteurization of liquid eggs shall be in such equipment and under such conditions as are approved by the Director.

Regulation 23. Labeling.

All egg and egg product containers shall bear a label or shall be stamped on the body of the container with (a) the name and place of business of the manufacturer, packer, or processor, (b) an accurate statement of the quantity of the contents in terms of weight or measure, (c) accurate statement as to the description of the contents, and (d) a code or date for identification of each lot. This code or date identifies the contents with a specific date, run or batch of the product.

The time period during which each code lot is packed should be as short as practicable but in no case longer than one day.

Regulation 24. Plant specifications and plant approval.

Any person desiring to operate an egg processing plant as defined in this order must apply to the Director for an inspection of the plant and facilities and must receive written approval of such plant and facilities prior to operation. When an application to operate an egg processing plant has been filed with the Director, a survey and inspection of the premises and plant will be made to determine if the facilities and methods of operation are in compliance with this order.

Three copies of drawings properly drawn to scale shall be submitted to the Department. The drawings shall consist of floor plans of space to be included in the processing plant, the locations of such features as the principal pieces of equipment, floor drains and washing facilities, hose connections for cleanup purposes, the cardinal points of the compass and the name and address (specific location) of the plant.

The processing plant shall include the breaking room equipment, washing and sanitizing rooms, shell egg washing rooms, shell egg storage rooms, toilet and dressing rooms, store rooms for supplies used in the operation of the plant and all other rooms, compartments or passageways where products or any ingredients to be used in the preparation of products will be handled or kept and may include other rooms located in the building comprising the egg processing plant. If rooms shown on the drawings are not to be included as part of the processing plant, this should be clearly indicated thereon. Specifications covering the height of ceilings, types of principal pieces of equipment, character of walls, floors, ceilings, lighting, ventilation, including intake and exhaust facilities, water supply and drainage and such other notations as may be required shall accompany the drawings.

Prior to the operation of an egg breaking plant, a final survey of the plant and premises shall be made by the Department to determine if the plant is constructed and facilities are installed in accordance with the approved drawings, and the provisions of this order. Approval for the operation will be granted only when these requirements have been met. Before any egg processing plant is constructed, reconstructed or extensively altered, properly prepared plans shall be submitted to the Department for approval before work is begun. Any plant approval may be suspended for:

- (1) Failure to maintain plant and equipment in a satisfactory state of repairs; or
- (2) The use of operating procedures which are not in accordance with the provisions of this order; or
- (3) Alterations of buildings, facilities or equipment which cannot be approved in accordance with the provisions of this order.

Regulation 25. Exemptions.

The provisions of this order shall apply only to liquid, frozen or dried egg products and the handling, breaking and processing of shell eggs as directly connected with and used in the production of liquid, frozen or dried egg products.

For the purpose of carrying out its teaching, research and extension programs the Washington State University poultry research laboratory (s) may be exempted from certain facility requirements of this order as approved by the Director.


Regulation 26. Sale of egg products.

No egg products shall be sold, offered for sale, held for sale, traded or bartered as food unless:

- (1) Such egg products are in containers or packages bearing the official shield of the United States Department of Agriculture showing that such egg products were processed or prepared in an egg plant subject to continuous inspection of said United States Department of Agriculture, or
- (2) Such egg products are in containers or packages bearing identification and labels showing that such egg products were processed or prepared in egg plants meeting the requirements of this order and subject to the inspection of said Washington State Department of Agriculture.

All egg products not marked or prepared as set forth in this regulation, and sold, offered for sale, held for sale, traded or bartered as food in this state, shall be deemed to be adulterated or misbranded.

I hereby certify that the foregoing is a true and correct copy of the regulations promulgated by the Department of Agriculture.



JOE DWYER
Director of Agriculture
State of Washington

Signed at Olympia, Washington

Date: February 26, 1964.