

# Food Safety Management System





# Food Safety Management System

Name of Company: \_\_\_\_\_

Date of sign off: \_\_\_\_\_

Date of review: \_\_\_\_\_

## Notes:

You must sign off on your food safety management system and set a date for the review.

At a minimum the review will be once a year.

Signed by: \_\_\_\_\_

Date: \_\_\_\_\_



# Guidance Note for a Food Safety Management System (FSMS) for Small Scale Egg Packers

Article 5 of Regulation (EC) No 853/2004 requires Food Business Operators (FBO) to put in place, implement and maintain a permanent procedure based on Hazard Analysis and Critical Control Point Principles (HACCP). HACCP principles are generally considered and internationally recognised to be a useful tool for FBOs in order to control hazards that may occur in food. Together with the principles laid down in Regulation (EC) No 1831/2003 (risk analysis approach, precautionary principle, transparency/ communication, primary responsibility of FBOs and traceability), these two aforementioned regulations are the legal basis for the European Food Safety Management System (FSMS) to be complied with by FBOs.<sup>1</sup>

Keeping in mind the key control areas set out in Regulation (EC) No 853/2004, the aim of this document is to set out how you can establish a system to control potential hazards before they occur. **A prerequisite programme will be developed using this guide.** For each of the areas you need to control you must have a written procedure and associated documented checks to show that you are sufficiently controlling the hazard.

This is a guide and sets out the minimum requirement of what to include in your food safety management system, you may decide on additional control items.

## Terms

**PRP** - Prerequisite programmes outline how to maintain a hygienic environment, and good working processes for personnel that reduce the risk of contamination of the food, therefore if you have strong prerequisite programmes; then the risk of contamination is reduced.

## Where to start:

- Describe your business, draw the flow of the process and identify the risks to food safety.
- Decide what controls you will have in place to stop a risk from becoming a food safety issue.

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<sup>1</sup> This document has been produced based on recommendations set out in EU Commission Notice (2016/C 278/01)  
[https://www.fsai.ie/uploadedFiles/CNotice2016\\_C278\\_01.pdf](https://www.fsai.ie/uploadedFiles/CNotice2016_C278_01.pdf)



## Description and Flow of the Business


### Example

DESCRIPTION	
<p>Eggs LTD packs eggs from 3 different egg producers. X dozen eggs are packed each day and are distributed to X different retail local outlets. Only free-range eggs are packed.</p> <p>The premises were built in 2009 and as well as an egg packing centre it has an egg storage area, a packaging store, office and chemical store.</p>	
Staff	2 Full time & owner
Final product	<p>Class A Free Range Eggs sold to local retail.</p> <p>Class B eggs to ABC Ltd</p>
Processing Procedure	Intake of eggs with documentation from producer, visual inspection of eggs and documents, grading candling and stamping of eggs within 10 days of date of lay, packing and labelling, dispatch, quality controls
Method of Preservation	Consumption within shelf life. Store at constant temperature. No temperature fluctuations.
Storage Conditions	Clean and free from pests and extraneous odours. Stored on clean trays away from walls and ceilings. Constant temperature with good air circulation. Out of direct sunlight, free from shocks
Type of Packaging	Food grade and compliant with articles in contact with food regulations (EC) No 1935/2004
Labelling requirements relating to food safety	Labelled with date of minimum durability not more than 28 days from date of lay
Product shelf life	<p>Not more than 28 days from date of lay.</p> <p>Sell to final consumer within 21 days of date of lay.</p>
Product distribution requirements	Clean and free from pests and extraneous odours. Stored on clean trays away from walls and ceilings. Constant temperature and good air circulation, out of direct sunlight, free from shocks.
Target Customer	For general consumption, consumers should Refrigerate eggs after purchase, to be consumed within shelf life.



## Now show the process flow:

At each step assess to ensure that there is no risk to the food from chemical / microbiological / physical contaminants. Your prerequisite programme will then identify controls required and you will show how they are controlled with prerequisites e.g. cleaning, temperature controls or simple controls like not allowing food, jewellery etc. on the premises. You must also record movement of eggs.



Control Point /Step	Control Measure	Limits	Corrective Action	Prerequisite (PR) No Records
<b>1. Eggs intake &amp; storage pre-grading</b>	Visual check for cracks and insects etc. on outer trays	Zero tolerance for dirt, cracks, insects, and odours	Reject on visual appearance or strange odour on trays	State the PR which is relevant and how this is monitored and recorded
	Eggs visibly clean			
	No strange odours			
	Temperature to be ambient	State the temp here	Reject if temp outside limits	
	Evidence of salmonella not detected as set out in the regulation	No Salmonella cert as set out in the regulation	Reject eggs until Salmonella status is confirmed	
<b>2. Candling GRADING</b>	Manual check on grader	% Unsuitable after Candling	Stop grading	
	Cracked or Dirty eggs removed		Determine cause of issue and rectify	
	Assign eggs to correct weight category	>x in wrong size category	Stop grading if greater than X% in wrong size and determine cause of issue	



<b>3. Egg coding/ box labelling</b>	Daily checking of the code in use and sufficient ink	Food grade ink	Stop grading	
	Correct Best-Before date	Best- Before date is correct and checked	Rework if possible	
		>10% of eggs with none or illegible marking		
<b>4. Storage of graded &amp; class B eggs</b>	Segregated storage area for class B eggs	Ambient temperature $\leq 5^{\circ}\text{C}$	Air conditioning unit to reduce temp	
<b>5. Final checks prior to dispatch</b>	As per legislation see later in this guidance note	As per legislation	Rework if possible	
	Hygiene checks at dispatch to be carried out		Thorough examination of packaging	



## Control Areas

Write prerequisite programme using each of the following headings. Then explain how you plan to mitigate a food safety risk using each set of notes. Develop a checking system and record your checks. Examples are given later.

Prerequisite No. 1	Infrastructural and equipment
<ol style="list-style-type: none"> <li>1. Location - describe the site include water bodies and other buildings etc</li> <li>2. Condition – of building describe, (Floors must be waterproof, non-absorbent, made of a non-slippery material that is easy to wash; and walls &amp; doors should be easily cleaned)</li> <li>3. Water supply – explain where the water is coming from; is there a back-up supply; is the tank covered etc.</li> <li>4. Lighting - should be sufficient and lighting, lights should be covered and easy to clean.</li> <li>5. Ventilation - buildings should have adequate ventilation.</li> <li>6. List each item of equipment that you use and explain how each is kept clean and what is the service interval?</li> <li>7. Maintenance Programme - Describe the programme to be carried to maintain and service all equipment and infrastructure.</li> </ol>	

Prerequisite No. 2	Requirements for raw materials
<ol style="list-style-type: none"> <li>1. Supplier Agreement - explain how you agree on the requirements with those that supply the eggs, packaging, and chemicals – e.g. what controls do you have in place for the eggs, do you see the results of the salmonella tests etc</li> <li>2. How do you guarantee hygiene of raw materials during transport to your premises?</li> <li>3. How are ungraded eggs transported to your premises?</li> <li>4. What other checks do you have in place for goods inwards?</li> <li>5. How to guarantee food grade inputs, ink and packaging? (certification to be kept on file)</li> <li>6. What checks do you have in place for freshness of eggs? (10-day rule)</li> </ol>	



Prerequisite No. 3	Safe handling of food including Packaging and transport
<ol style="list-style-type: none"> <li>1. How is packaging stored? E.g. on covered pallets, condition of building, cleaning routine?</li> <li>2. Are there pest controls in packaging area?</li> <li>3. Hygiene during transport, what are the hygiene controls for the vehicle? are other foods allowed etc ?</li> <li>4. Constant temperature - do you have temperature checks? (As temperature can be monitored and is very important for food safety, you will note what you do if there are large temperature fluctuations)</li> <li>5. How are pesticides and other chemicals stored to avoid contamination; do you have a separate chemical store and a way of collecting spillages?</li> <li>6. What checks do you have in place for freshness of eggs? (10-day rule)</li> </ol> <p><b>Note:</b> You must keep a record of biocides used. You must have a thermometer in the egg storage area to record temperatures</p>	

Prerequisite No 4	Waste handling / Waste food
<ol style="list-style-type: none"> <li>1. List the types of waste and how they are managed - general and food waste have separate bins to cardboard waste</li> <li>2. Describe how waste is managed so as not to attract rodents and flies.</li> <li>3. Who is contracted to remove the waste and how often?</li> <li>4. Show on the site map where waste storage is located.</li> </ol> <p><b>Note:</b> You don't need a recording system for bin collection once you have an agreement in place. If you deliver to the local recycling or tiphead then keep records.</p>	

Prerequisite No. 5	Pest Control
<ol style="list-style-type: none"> <li>1. Do you have an external company or carry out controls yourself?</li> <li>2. Aim for prevention - how do you manage the building to reduce the risk of pests getting in? (Doors closed at all times, no food waste, no pooling of water allowed etc)</li> <li>3. Refer to the physical barriers you have in place e.g. flyscreens, no cracks in walls etc</li> <li>4. You must have a pest control programme showing location of control points, frequency of checks, checking and replacement of controls.</li> </ol> <p><b>Note:</b> If you have a company carrying out checks, the pest report provided by the company will suffice. You must keep a record of the products used.</p> <p>If you carry out your own pest control you must use the products that are registered with DAFM. Please see link below:  <a href="https://www.pcs.agriculture.gov.ie/registers/biocidalproductregisters/">https://www.pcs.agriculture.gov.ie/registers/biocidalproductregisters/</a></p>	



Prerequisite No. 6	Cleaning and disinfecting
<ol style="list-style-type: none"> <li>1. Set out exactly what cleaning is required and how it is to be done (infrastructure, equipment, crates, vehicles, staff areas etc)</li> <li>2. Set out the frequency of cleaning and create a recording system, list what products and dilution rates are to be used</li> <li>3. Hot water should be used to clean hands and equipment where possible.</li> </ol> <p><b>Note:</b> You must keep a record of biocides used.</p>	

Prerequisite No. 7	Water Quality
<ol style="list-style-type: none"> <li>1. Where is water coming from? Show the location of the borehole or meter on your site map</li> <li>2. If water is held in tanks is it covered? What is the cleaning policy for the tanks, frequency of cleansing and products used to be recorded?</li> <li>3. Is water tested annually? Name the accredited laboratory and parameters analysed.</li> <li>4. Explain what you would do if the water sample was returned from the laboratory with a positive result. E.g. explain how you would clean the system that you would analyse again and possibly increase the frequency of sampling. (<a href="http://www.epa.ie">www.epa.ie</a> for guidance)</li> </ol> <p><b>Note:</b> Water used must be free from contamination if your lab result shows any level of E.coli and Enterococci then remedial action must be taken.</p>	

Prerequisite No. 8	Maintenance of temperature.
<ol style="list-style-type: none"> <li>1. State how you maintain the temperature in your packing centre.</li> <li>2. What happens once eggs arrive on site?</li> <li>3. How often do you check the temperature, state frequency and locations and required temperature - This must be recorded.</li> <li>4. If the temperature is not controlled correctly what corrective measures are taken?</li> <li>5. When do you decide to downgrade eggs because of temperature fluctuations (when eggs are covered in condensation they must be classified as Class B)</li> </ol>	



Prerequisite No. 9	The health of staff, personal hygiene, training & visitors
<ol style="list-style-type: none"> <li>1. What is the general hygiene policy? Hands must be washed regularly, before starting to work, after using the toilets, after breaks, after rubbish disposal, after coughing or sneezing etc.</li> <li>2. Do you provide protective clothing for staff? When is footwear changed, how do you keep production areas separate? (if there is another enterprise on the premises)</li> <li>3. Explain what happens when staff arrive on site. e.g. Staff arrive, all belongings are kept in lockers, hands are washed with hot water and antibacterial soap, then white coat or dedicated EPC clothing is put on.</li> <li>4. How are staff made aware of hazards from gastro-intestinal infections, hepatitis and wounds; how are health problems reported to the manager and what happens? (Given other work maybe, asked to stay home).</li> <li>5. Is first aid accessible?</li> <li>6. What's your policy on jewellery, eating, drinking and/or smoking?</li> <li>7. Do you have fitness to work/assessment policy for new workers and staff that return to work after illness and /holidays?</li> <li>8. How are staff trained on food safety and the associated cleaning and recording system? You will keep a folder of training; it will include: who was trained and what training occurred. You should keep a copy of the programme. E.g. On 20/01/2020 staff (record names) were shown how we plan to use the new FSMS. Staff should sign off on the day that they were trained. Training should be frequent and planned.</li> <li>9. Do you have a visitor policy? Are visitors asked to sign a fitness to visit document and provided with protective clothing?</li> </ol>	



## Other Requirements

### 1 - Traceability

**Note:** You must be able to trace all goods one step back one step forward.

1. Show how you record good inwards and outwards, use best before date or batch code for eggs. All purchases and sales are to be recorded.
2. Prepare recording sheets, see examples.

### 2 - Labelling

**Note Guidelines are set out at:**

<https://www.fsai.ie/Labellingandhygieneguidelinesforproducersofsmallquantitiesof-heneggs.html>

1. Show on paper how you will label eggs for each of your suppliers. Show how the best before date is decided, show an example of the egg stamp and the pack label.
2. You should carry out quality control checks and make sure that the system is working and that the label is being changed between suppliers.
3. Explain what happens when you move from one batch of eggs to another?

Records of eggs must be kept as set out in regulation Commission Regulation (EC) No. 589/2008

### 3 - Product Recall

Once you have a system of recording goods sold then you must demonstrate how you will implement a product recall.

It will include a list of contact numbers of those at retail level who can take the implicated batch from the shelf in the event of a food safety concern.



## Example of Prerequisite 1

Prerequisite No. 1	Infrastructural and equipment
<ol style="list-style-type: none"> <li>1. Location - describe the site include water bodies and other buildings etc</li> <li>2. Condition – of building describe, (Floors must be waterproof, non-absorbent, made of a non-slippery material that is easy to wash; and walls &amp; doors should be easily cleaned)</li> <li>3. Water supply – explain where the water coming from is there a back-up supply, is the tank covered etc.</li> <li>4. Lighting - should be sufficient and lighting, lights should be covered and easy to clean.</li> <li>5. Ventilation - buildings should have adequate ventilation.</li> <li>6. List each item of equipment you use &amp; explain how each is kept clean and what is the service interval?</li> </ol>	

**Description:** Packing centre, office and packaging store were constructed in 2009 and are kept in good repair. The walls and floors are easily cleaned; floors are tiled with rubber mats at areas where staff stand. The walls are painted with a food grade paint. The premises are close to the farmyard and poultry unit. There is no watercourse nearby. There are good pest controls in place and there is a fence to stop animals from gaining access. The site is free draining with a concrete apron and yards are kept clean and tidy.

All equipment, the grader, and hydraulic pallet lift are serviced regularly. Weighting scales are calibrated by XXX Ltd. each year. Waste is kept in the designated waste area. Work is one directional and hand-washing and protective clothing is easily accessible. The premises are well lit up and there are 5 large covered lights in the packing centre and 2 in the packaging store. Ventilation points are kept clear and covers are cleaned regularly.

Water comes from our own private well and is kept in a covered holding tank. Cleaning the system and analysis of the water are part of this food safety management system and covered under the section on water.

Waste is removed once a week by XL Bins Ltd and waste is stored away from the water system and food areas.

Chemicals are kept in a bunded chemical store and sand is available to collect spillages.

**Control:** Continue to keep the building and equipment in good repair and have an effective cleaning system. Keep pest controls and water analysis up to date.

**Outcome:** The food safety risk is low, if cleaning is effective. I will continue to monitor and keep this standard in place.

**Record keeping:** Cleaning records, Water analysis, pest controls, maintenance of buildings and equipment and waste removal. (List the record sheets that are applicable to this prerequisite)



## Example of Prerequisite 7

Prerequisite No. 7	Water Quality
<ol style="list-style-type: none"> <li>1. Where is water coming from? Show the location of the borehole or meter on your site map</li> <li>2. If water is held in tanks is it covered? What is the cleaning policy for the tanks, frequency of cleansing and products used to be recorded?</li> <li>3. Is water tested annually? Name the accredited laboratory and parameters analysed.</li> <li>4. Explain what you would do if the water sample was returned from the laboratory with a positive result. E.g. explain how you would clean the system that you would analyse again and possibly increase the frequency of sampling. (www.epa.ie for guidance)</li> </ol> <p><b>Note:</b> Water used must be free from contamination if your lab result shows any level of E.coli and Enterococci then remedial action must be taken.</p>	

**Description:** Water comes from own borehole and is marked “Well” on the farm plan. The area surrounding the well is fenced back so that livestock do not have access to within 5 metres of the borehole.

The well was constructed in 2009 and is lined. The area is kept clean and tidy and no chemicals are allowed in the vicinity, vegetation is controlled mechanically. Hot water is supplied for hand washing in egg packing centre and staff area.

Water is kept in a covered holding tank before use. A water test is taken twice a year to test for E.coli and Enterococci and sent to an INAB accredited lab.

**Control:** Continue to keep area clean and tidy and don’t allow animals access. Keep water analysis up to date and in times of significant drought or rainfall test again to verify compliance.

Always use an accredited laboratory.

Clean the system once a year, this involves emptying the tank, cleaning it with XXX (name the product and dilution rate).

**Outcome:** The food safety risk is low; cleaning is effective as are other controls continue to monitor and keep this standard in place. Contaminated water will not be used.

**Record keeping:** Cleaning records, Water analysis. (List the record sheets that are applicable to this prerequisite)







**Packing Centre - 2020 Weekly Cleaning Example****Weekly cleaning:**

- Use a food grade disinfectant on all surfaces.
  - » Walls, ceilings, lights, sinks/taps, ventilation, remove equipment and clean behind, and repaired/ replaced where necessary.
  - » Equipment used: [Blue Handle Mop](#), [Blue Cloths](#)

State the product used and the dilution rate: \_\_\_\_\_

Year \_\_\_\_\_

Week	Walls/ Vents	Ceiling/ Lights	Sinks/ Taps	Wash & Disinfect Bins Empty bins	Sign



**Packaging Store Monthly Cleaning**

- Clean walls, ceiling, check lights, floors and bins
- Check packaging for signs of dampness or evidence of pests
- Equipment used: Example: [Blue Handle Mop](#), [Blue Cloths](#)

State the product used and the dilution rate: \_\_\_\_\_

Year \_\_\_\_\_

Month	Walls & Ceiling	Floors	Wash & Disinfect Bins	Clean & Check Lights	Other	Sign
January						
February						
March						
April						
May						
June						
July						
August						
September						
October						
November						
December						



### Cleaning and checks for Staff area – Daily

- Sweep & Mop floors using a designated brush & mop
- Wipe tables & door handles
- Empty bins
- Toilets & sinks using designated cleaning wipes etc.
- Replenish Soap
- Equipment used: **Red Handle Mop, Red Cloths**

State the product used and the dilution rate: \_\_\_\_\_

Date	Floors	Tables & Surfaces	Empty Bins	Toilets	Replenish Soap	Other	Sign



**Cleaning and checks for Staff area – Monthly**

- Clean out fridge
- Wash & Disinfect Bins
- Wash down sinks & cupboards
- Remove all belongings
- Equipment used: Red Handled Mop, Red Cloths

State the product used and the dilution rate: \_\_\_\_\_

Month	Clean out Fridge	Wash & Disinfect Bins	Wash down sinks & cupboards	Remove all belongings	Sign
January					
February					
March					
April					
May					
June					
July					
August					
September					
October					
November					
December					



## Chemical Sheet

Data sheets are to be checked and kept on file to show that the products used are food grade where necessary, check this each time you have a delivery and keep the record up to date.

All Biocides used must be recorded.

### Example

Product Name	PCS No	Date of Purchase	Dilution Rate	Where to use	Food Grade Check / date	Sign
			Product: water			
Cleaning KL2	12345	01/01/2020	01:10	Daily floors	Y 20/01/20	
Clean 5	124	01/01/2019	01:20	Monthly deep clean	Y	

### Note

A biocidal product (or biocide) can be a pesticide or an antimicrobial containing or generating an [active substance\(s\)](#) that is used to prevent or control various types of harmful or unwanted organisms. Such products include disinfectants, preservatives, insect repellents, rodenticides and insecticides. Biocides control the intended target organism by a chemical or biological action.

A PCS (Pesticide Control Service) number is a unique identifier (number) assigned to a Plant Protection Product or “notified” Biocide product registered on the Irish market by the Pesticide Controls Division.



## Pest Checks

### Example

#### Statement of Pest Control Measures

- I carry out my own pest controls. I use electric fly killers for insects that has a shatter resistant bulb.
- This is checked daily and bulb replaced were necessary.
- Rodents are controlled using XXXX that are housed in a bait box /station. Activity is checked on the first Monday of each month, where bait is taken this point is monitored twice a week until the bait remains intact and then checks revert to monthly.
- All bait points are shown on the site map

Enter Code			R = Activity bait replaced / = Checked no activity						Date/ Sign		
A	B	C	D	E	F	G	H	I	J	K	L

See example of site map at the end of this document.



## Insect Trap Bulb Change Record

Enter Code R = Bulb Replaced / = Checked in order			Date/ Sign	
Intake	Grading	Dispatch	Store	Other

Refer to EPC diagram for placement of Insect traps.

## Temperature Checks

State the tolerance temperature range _____ Frequency of checks			Date/ Sign	
Intake	Grading	Dispatch	Store	Other



## Egg Intake

### Procedure

1. Check all eggs in on arrival.
2. Record as per attached table.
3. Check for that salmonella testing is up to date

### Check all eggs batches on arrival:

Date 2020	Docket Details Producer code	Number Dozen	Date of Lay	Salmonella result for each house	Condition Visual	Accepted If no write report	Signed
01/02	1	10	01/01	12/12/19	G	Y	
02/02	2	200	01/01	18/11/19	VG	Y	

\*Transport documentation must have: (a) the producer's name and address; (b) the producer code; (c) the number of eggs and/or their weight; (d) the laying date or period; (e) the date of dispatch.

### Example of report for rejections:

Date \_\_\_\_\_

10 dozen eggs were delivered this morning and there are no associated salmonella test results.

These eggs were rejected and segregated from other eggs. Contact was made with the producer and the salmonella test results were sent by email.

Eggs were graded as normal.

Signed \_\_\_\_\_



## Grading, Candeling and Labeling

### Procedure

1. Check that the machine is working correctly.
2. Record as per attached table
3. Check the egg stamp is correct

Date 2020	Producer code	Date of Lay	BB date	S/M/L/XL Dozen				Grade B	Egg Label Check	Pack Label	Signed
				S	M	L	XL				
02-Jan	2 IE R 989	01-Jan	29-Jan	55	20	72	10	2	2 IE R 989	Fix Label	

### Quality Check post grading

Following the packing process a quality check is completed. (You must state the frequency of checking)

For each size category a batch of 180 eggs is checked for weight, along with the coding and egg quality. **See form on next page.**



**Egg Quality/Stamps/Weight Check Sheet on 180 Eggs**

<b>Producer Code</b>		<b>Best Before Date</b>	
<b>Grade of Batch</b>			
<b>Date of check</b>			

1		31		61		91		121		151	
2		32		62		92		122		152	
3		33		63		93		123		153	
4		34		64		94		124		154	
5		35		65		95		125		155	
6		36		66		96		126		156	
7		37		67		97		127		157	
8		38		68		98		128		158	
9		39		69		99		129		159	
10		40		70		100		130		160	
11		41		71		101		131		161	
12		42		72		102		132		162	
13		43		73		103		133		163	
14		44		74		104		134		164	
15		45		75		105		135		165	
16		46		76		106		136		166	
17		47		77		107		137		167	
18		48		78		108		138		168	
19		49		79		109		139		169	
20		50		80		110		140		170	
21		51		81		111		141		171	
22		52		82		112		142		172	
23		53		83		113		143		173	
24		54		84		114		144		174	
25		55		85		115		145		175	
26		56		86		116		146		176	
27		57		87		117		147		177	
28		58		88		118		148		178	
29		59		89		119		149		179	
30		60		90		120		150		180	

No. Underweight:  % Underweight:  No. Overweight:  % Overweight:

Weights within Tolerances: YES / NO

If applicable insert U-unstamped, I- Illegible, B-Broken, C-Cracked, D-Dirty, S-Stained, O-Other in smaller cells

Total No. unstamped/illegible: \_\_\_\_\_

Total % unstamped/illegible: \_\_\_\_\_

Total No. broken/dirty/cracked etc: \_\_\_\_\_

Total % broken/dirty/cracked etc: \_\_\_\_\_

Quality within Tolerances: YES / NO

Additional Comments: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_



## Note on Quality Check

### **\*Quality Checks:**

Tolerance for quality defects, at the packing centre, just before dispatch: 5% of eggs with quality defects. For eggs marketed as 'extra' or 'extra fresh' no tolerance shall be allowed for the height of the air space at the time of packing. Where the batch checked contains fewer than 180 eggs the percentages referred to above shall be doubled.

### **Weight Checks:**

Except for where eggs of different sizes are packed together in the same pack, in the checking of batches of Class A eggs, such batches may not contain more than 10% of eggs of weight grades adjacent to that marked on the pack, but not more than 5% of eggs of the next lower weight grade. Where the batch checked contains fewer than 180 eggs the percentages referred to above shall be doubled.

### **Marking of Eggs:**

A tolerance of 20% of eggs with marks that are illegible shall be allowed in the checking of batches and packs.



### **Egg Sales check**

Date 2020	BB date	Dozen sizes	Producer code	Sales outlet	Temperature check EPC or van	Signed

### **Other food grade checks**

Date	Item	Supplier	Transport	Food Grade Cert Valid to
01/02/2020	Food Ink	Jet Ltd 2	Own	20/11/2020
	Egg boxes	Boxes		
	Shrink wrap	Shrink ltd		



## Egg Sales check

Problem	Supplier Contact	Item Recalled	Outcome
01/01/2020 - No markings on eggs sent to two stores.	Stores – Jason 01-23682  AB Stores – Mary 01-23683	All eggs delivered to Stores and AB Stores to be recalled.	Eggs recalled, replaced with correctly stamped eggs.

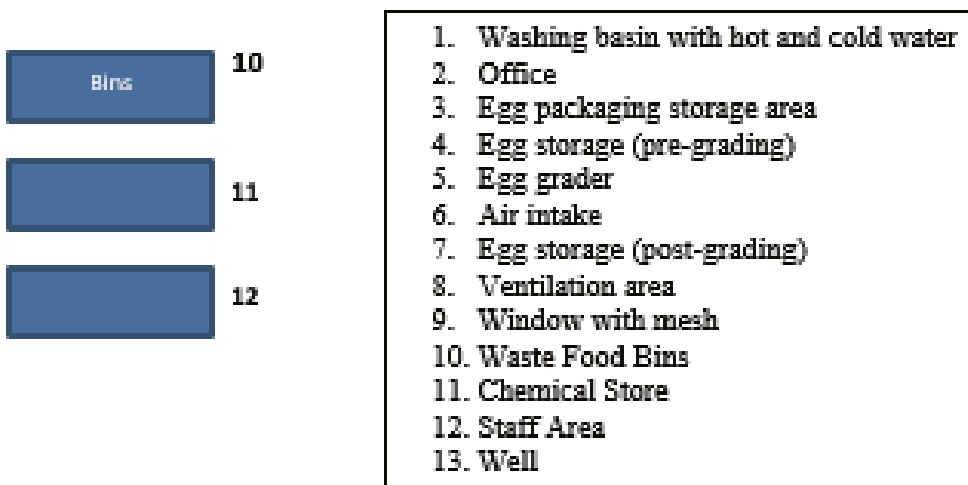
### Remedial actions:

Staff on that shift are retrained in changing ink and on quality control checks. Date of retraining recorded in training manual.

Additional Quality Control checks in place.

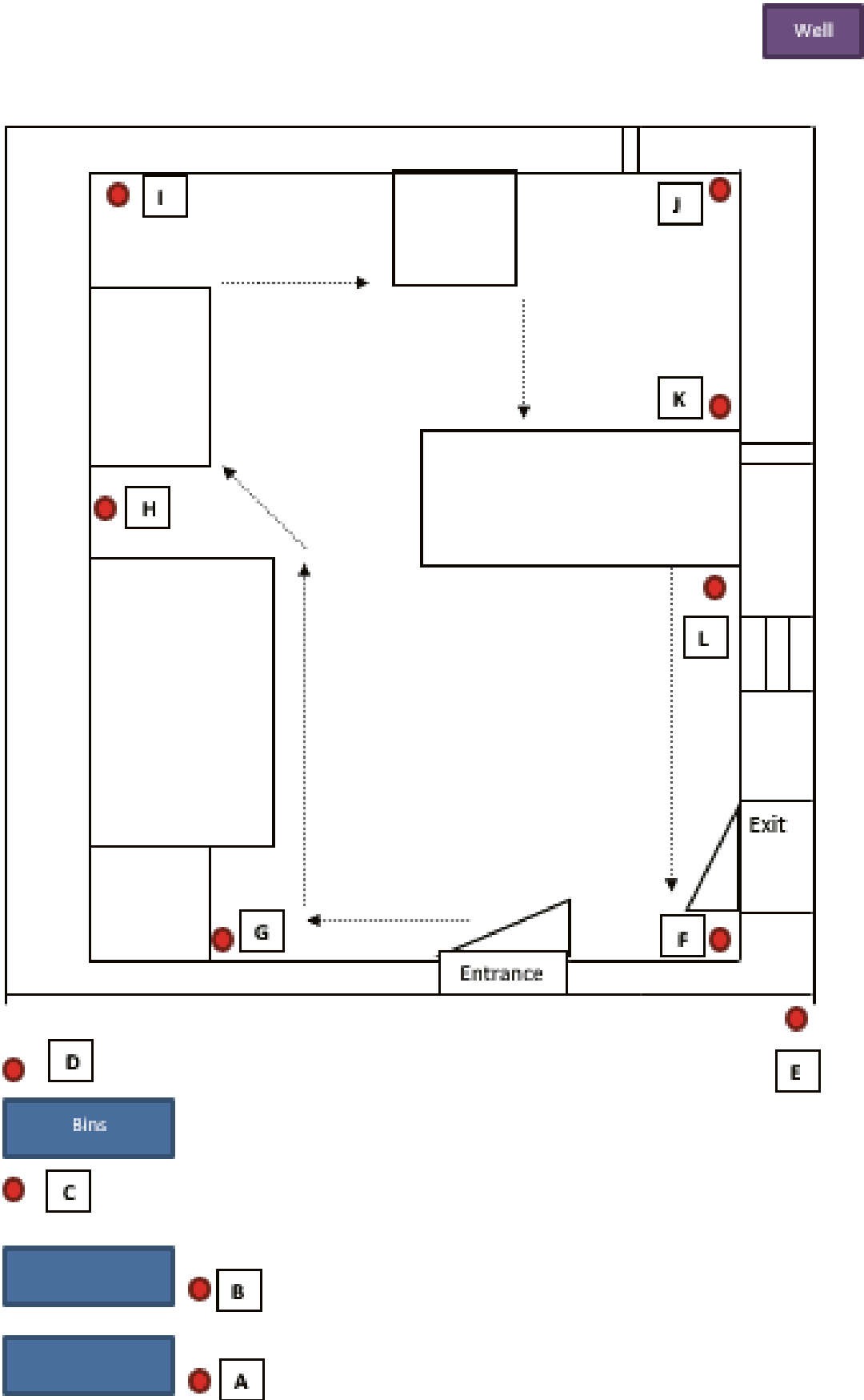
The staff member who reported the issue has been assured that the problem was solved.







# Sample Bait Locations





## Acknowledgment

This document has been produced based on recommendations set out in EU Commission Notice (2016/C 278/01)

[https://www.fsai.ie/uploadedFiles/CNotice2016\\_C278\\_01.pdf](https://www.fsai.ie/uploadedFiles/CNotice2016_C278_01.pdf)

Food Safety Authority of Ireland - [www.FSAI.ie](http://www.FSAI.ie)

Department of Agriculture, Food & the Marine (DAFM) - [www.agriculture.gov.ie](http://www.agriculture.gov.ie)



## NOTES

[illegible]





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