
MISSION AND GOALS

Mission

Our mission is to produce safe shell eggs and spent hens for consumption.

Goal

Our goal is to reduce, prevent or eliminate the biological, chemical or physical hazards identified in the CEMA Start Clean Stay Clean program to the best of our abilities by utilizing good management practices and operating procedures that effectively prevent or control the identified hazards.

HACCP Implementation 12 steps

1. Assemble HACCP Team.
2. Describe the product.
3. Identify the intended use.
4. Construct process flow diagram and production unit schematic.
5. On site verification of step
6. Conduct hazard analysis.
7. Identify the critical control points (CCP).
8. Establish critical limits.
9. Establish CCP monitoring requirements.
10. Establish corrective action.
11. Establish verification procedures.
12. Establish record-keeping procedures

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What Is HACCP?

- Hazard Analysis Critical Control Point.
- A food safety management system.
- Concentrates prevention strategies on known hazards and the risk of them occurring at specific points in the food chain.

Start Clean Stay Clean

- A national generic food safety program for shell eggs and spent hens.
- HACCP-based. (Implementing the 12 steps of HACCP)
- Identifies biological, chemical and physical hazards.
- Identifies generic GMP's and SOP's to reduce and/or prevent identified hazards.
- Identifies CCP.

INTRODUCTION

Key to a national strategy for on-farm food safety in shell eggs and spent hens

CEMA has been proactive in the area of food safety since 1990. In 1990 it introduced its Safe From Salmonella Program. CEMA developed this program to be a control program for Salmonella enteritidis as outbreaks of salmonellosis, the human disease caused by Salmonella enteritidis bacteria, had seriously disrupted the egg industry in much of Europe and the United States. Similarly, all developed and many developing countries were turning their effort to introducing or increasing controls for Salmonella. Even though Canada's record with Salmonella enteritidis was among the best in the world, the egg industry in this country felt it could contribute to the improvements being made world-wide and by doing so, maintain or improve its domestic and international reputation.

As the program matured, the industry came to realize that the same practices which combat Salmonella enteritidis also control other organisms which can cause food-borne or poultry disease. The Safe From Salmonella Program was reviewed, updated and renamed "Start Clean – Stay Clean™." While the emphasis of today's Start Clean – Stay Clean™ program is still the fight against food-borne microbes, particularly Salmonella enteritidis, care is taken to remember that the true goal of good management practices must be the control of all harmful organisms.

Canada's egg industry enjoys a reputation for producing a nutritious, wholesome and safe product. Canadian producers accept their responsibility for providing consumers with eggs of the highest quality possible. The standards developed to date for egg operations lead the world. The task ahead is to ensure Canada maintains, and even improves upon, its enviable reputation abroad, and particularly at home.

With this in mind, the Canadian shell egg industry adopted a standard of prerequisites to HACCP. Furthermore, the industry adopted a generic HACCP based plan for the production sector of the egg industry. This necessitates identifying all biological, chemical and physical hazards in the production unit. The program recommends controls and management programs to deal with the identified hazards. This in turn will minimize the risks associated with shell egg production and maintain consumer confidence.

The process for safe eggs and spent hens

A process which will encourage every egg producer in Canada to conduct production activities in a manner which respects food safety – safe from biological, chemical and physical contaminants. Moreover, the process involves a combination of individual commitment and initiative as well as industry programs which will help producers recognize and respond to specific hazards in their individual production units.

Central to this commitment is the creation of HACCP based farm plans integrated with the current disease control rating program "Start Clean – Stay Clean™" and with AAFC publication "Recommended code of practice for the care and handling of pullets, layers and spent fowl."

Overall this program will assist in improving product safety, improving product quality, improving environmental hygiene and the development of a producer manual as an active reference and record keeping tool.

The HACCP team, appointed by the CEMA Production Management Committee in February of 1997, revisited the Start Clean – Stay Clean™ program to upgrade and update the program to meet HACCP based management practices. After several meetings of the HACCP Team, input from the provinces, the PMC and Canadian Food Inspection Agency, the revised Start Clean – Stay Clean™ program was approved by the CEMA Board of Directors as the prerequisite program to the HACCP based plan.

Start Clean – Stay Clean™ is the key to HACCP Planning and its importance cannot be overstated. The HACCP team moved toward a more comprehensive system of prerequisite controls and on a more narrowly focused HACCP program.

In 2001 / 2002, the HACCP Team again visited the document and in May, 2002, the CEMA Board of Directors approved the inclusion of good management practices and standard operating procedures for free run, free range and organic shell egg production. Therefore, the risks associated with four operating systems are discussed in detail.

Reference manual – background document

The "Background" document will not only serve as a document that producers must have regard for but also an effective management tool. This manual is available on the Canadian Egg Producers' Web site at www.canadaegg.ca/english/members. It is also available to you on a CD, which can be found at the back of your manual.

It contains the CEMA Prerequisite Program (Start Clean – Stay Clean™), the "musts" and the "highly recommended" GMP's and SOP's. The "musts" are identified and referenced to the Start Clean – Stay Clean™ rating form. The "highly recommended" GMP's and SOP's are practices that producers may wish to incorporate into their operations over and above the standard practices expected.

GMP's essential to reducing, preventing or possibly eliminating biological, chemical and physical hazards are discussed in detail, namely:

- Premises.
- Personnel training.
- Transportation and storage.
- Sanitation.
- Equipment.
- Notification.

In addition the "Background" manual contains templates for record keeping, templates for letters of guarantee and guidelines for producers to identify their own farm practices as they refer to the CEMA Prerequisite Program, hazard identification and critical control points.

Producer manual

The "producer manual" is a summary of the background manual and is provided to producers as a guide to explain the rating form requirements. Should there be a conflict of information between the "producer manual" and the "background manual," the information contained in the "background manual" will prevail. Part One is used to determine the compensation factor that you may be entitled to should you have to depopulate for *Salmonella enteritidis*. The sum of Part One and Part Two are used to determine your overall risk factor in your production unit and your eligibility for recognition under the Start Clean – Stay Clean™ program.

This is a living document. This manual will be updated as the body of knowledge changes through experience, research, technical advancements and government regulations. The CEMA HACCP Team will annually review this document and in consultation with producer representatives will determine if any changes in the good management practices are warranted.

Communications

To ensure that producers are aware of the Start Clean – Stay Clean™ program and any future updates the information in the program is transferred to producers in several formats:

- Producer newsletter.
- Canadian Egg Producers Web site.
- CEMA columns in provincial newsletters.
- Presentations at provincial board meetings.
- One on one visitations with producers.

CEMA's field team is ready to work with you to improve your rating.

Conclusion

HACCP is a food safety management system which concentrates prevention strategies on known hazards and the risk of them occurring at specific process points.

Incorporating Start Clean – Stay Clean™ into shell egg farming practices will assure that producers are following a HACCP based program and assist producers to comply with regulations; show due diligence and fulfill customer expectations for a food safety management system.

GENERAL NOTES FOR READER

Procedures

The recommended procedures are to serve as a guide for producers. Producers may customize the procedure to better accommodate their process flow. However, the customizing of the procedure cannot change the intent of the Good Management Practice or create another food safety hazard. Discuss any procedural changes with your CEMA Inspector.

Monitoring

Where a device cannot be used (thermometer, flow meters, etc) observation may be the only alternative. The senses of hearing, seeing, smelling and touching are applied in this case and recorded in the appropriate record.

Verification

Where indicated in the following GMP's, an activity that is monitored or recorded by an owner, manager or designate must be verified by another person other than the one executing the activity. This person can be a family member, friend, partner, another staff person, a supplier or service provider. A signature and date of verification is required. Persons verifying records are verifying that the activity has taken place and not the accuracy of the record. The remaining GMP's will be verified by CEMA staff during the annual Start Clean – Stay Clean™ inspection and rating.

Monitoring, deviation and verification procedures

The suggested procedures can be found in the Appendix Section of this manual. Refer to the Process Step as described with each Good Management Practice (GMP).

PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems

Production Unit Name:

Address:

Quota #:

Quota Amount:

Date:

of Facilities:

Cage System Free Run Free Run with access to Range Certified Organic

Elements and Sub-Elements	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number (ref GMP-SOP document)
	Possible	Actual	n/a		
Producer must meet 90% of Part 1 and Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit					
PART 1 – Critical Control Point and Control Points					
Refrigerated Storage – (CCP-1b)					
1.a Temperature 10°C - 13°C	5				2.4.2.a
Operable refrigeration unit	3				3.1.1.a
1.b Only eggs from registered egg production on quota holders farm(s) on carts / skids and egg carts / fillers stored in cooler / production unit.	2				2.4.1.b
Able to accommodate total production between pick-ups	1				2.4.1.c
Record minimum-maximum temperature daily	2				2.4.2.b
Record time temperature is read	1				2.4.2.c
Humidity maintained at less than 85%	1				2.4.1.d
Thermometer calibrated semi-annually	2				2.4.2.notes
Eggs in fillers are kept off the cooler floor	1				2.4.2.a
Fan utilized to aid in uniform air movement	1				2.4.2.notes
Total Score for Refrigerated Storage Sub-elements (CCP-1b)	19				
Facility Hygiene (Control Point)					
2. All-in/all-out program followed in each laying facility	2				5.1.1.a
All-in/all-out in each production unit	1				5.1.1.a
Record of flock disposal and housing dates	2				7.8.0 / 7.9.0
Letter of certification from layer hen supplier	2				2.1.3.a
Industry 'Flock Information Sheet' completed	2				7.9.0
3. Laying facility – is pressure wet washed with detergent	2				5.1.2.a
- disinfected and/or fumigated with an approved chemical	2				5.1.2.c
- given a minimum 7 day rest period before repopulation <u>or</u> if less than 7 days proof of microbiological analysis	2				5.1.2.f
4. Water lines are purged and flushed	2				5.1.3
5. a. Floors, walls, ceilings and ancillary equipment are free from (Evaluate separately cage systems <u>or</u> free run systems / systems with access to range)					
IN CAGE SYSTEMS: <input type="checkbox"/> applicable <input type="checkbox"/> not applicable					
- on walls: dust, water, manure or cobwebs	2				5.1.4.a
- on ceiling: dust, water or cobwebs	2				5.1.4.a
- in manure gutters: spilled feed, waste eggs, hen mortality	2				5.1.4.a
- egg collection system free from dried yolk, albumen, shell, feathers, dust, rodent droppings, dead flies, darkling beetles, pest baits.	2				5.1.4.c
- on floor: free from dust, water, feathers, manure, spilled feed, waste eggs, dead flies, darkling beetles, rodent droppings	2				5.1.4.a

PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™ 2
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems

Elements and Sub-Elements Producer must meet 90% of Part 1 and Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit.	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number
	Possible	Actual	n/a		
- egg conveying system linking more than one laying facility to a central packing area is free from dried yolk, albumen, shell, feathers, dust, rodent droppings, dead flies, darkling beetles, pest baits.	1				5.1.4.c
- egg conveying system shelters free from wild birds, rodents, insects, domestic and wild animals, dust, cobwebs, debris.	1				5.1.4.c
- on equipment: dust, cobwebs, dead flies, rodent droppings, manure.	2				5.1.4.c
- cages free from accumulated droppings and feathers	2				5.1.4.b
IN FREE RUN SYSTEMS and SYSTEMS with access to Range <input type="checkbox"/> applicable <input type="checkbox"/> not applicable					
- on walls: dust, water, manure or cobwebs	2				5.1.4.a
- on ceiling: dust, water or cobwebs	2				5.1.4.a
- in manure gutters: spilled feed, waste eggs, hen mortality	2				5.1.4.a
- egg collection system free from dried yolk, albumen, shell, feathers, dust, rodent droppings, dead flies, darkling beetles, pest baits.	2				5.1.4.c
- on floor: free from wet litter, spilled feed, waste eggs, dead flies, darkling beetles, rodent droppings and moldy feed.	2				5.1.4.a
- egg conveying system linking more than one laying facility to a central packing area is free from dried yolk, albumen, shell, feathers, dust, rodent droppings, dead flies, darkling beetles, pest baits.	1				5.1.4.c
- egg conveying system shelters free from wild birds, rodents, insects, domestic and wild animals, dust, cobwebs, debris.	1				5.1.4.c
- below roosting area: free from spilled feed, waste eggs, hen mortality	2				5.1.4.b
- perches, roosts, nests, free from caked droppings	1				5.1.4.b
- no accumulation of eggs on the floor or on the range	1				5.1.4.b
- nests free from accumulated dust, cobwebs, dead flies, rodent droppings, manure, dried yolk, albumen, shell, feathers, wet nesting material.	1				5.1.4.c
- feeders free from slime, droppings, feathers, litter	1				5.1.4.d
- on equipment: dust, cobwebs, dead flies, rodent droppings, manure.	2				5.1.4.c
<i>End of 5.a Score max 16 for Cage Systems and score max 20 for Free Run (FR) Systems and FR with access to range. Continue with elements 5b - 11.</i>					
5. b. Work areas are kept clean and tidy	2				5.1.4.f
5. c. Record of sanitation activities	2				5.1.4.j
6. Appropriate utilization of manure handling system.					
- manure removal equipment (augers, belts, chutes) are free from built-up manure	2				5.1.5
- manure removal equipment linked to other laying facilities is clean	2				5.1.5

**PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems**

Elements and Sub-Elements Producer must meet 90% of Part 1 and Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit.	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number
	Possible	Actual	n/a		
7. Refrigerated storage is kept clean, tidy and odor free.	2				5.1.6
8. Cats, dogs and other animals are denied access to the production unit	2				5.1.7
9. All garbage is stored in covered containers and in a separate area away from clean shell eggs.	2				1.5.2
10. Dead birds are removed from the laying facility daily and disposed of in an appropriate manner. <input type="checkbox"/> rendered <input type="checkbox"/> incinerated <input type="checkbox"/> buried <input type="checkbox"/> composted > note: identify composting methodology in 'Summary' section	2				1.5.3
- mortality recorded daily	2				1.5.3.d
11. Microbiological testing for Salmonella enteritidis carried out					
- at least twice during production cycle. If facility is a multi-age layer facility the testing is at each flock change.	5				5.1.8
Total Score – Facility Hygiene Sub-elements 2-11 <i>Score max 56 points for Cage Systems and max 60 points for FR and FR with access to range systems.</i>	56 or 60				
Pest Control (Control Point)					
12. Adequate integrated pest management program followed. There is no visible infestation of rodents, flies, wild birds or other pests.					
12.a - Rodents: monitoring program implemented					
- live traps or mechanical traps or other	2				5.2.1.a
- Rodents: control program implemented					
- chemical - continuous <u>or</u> as needed	2				5.2.1.b/c
- bait stations or bait boxes utilized	2				5.2.1.b
- bait distributed strategically	2				5.2.1.b
- fresh bait utilized	2				5.2.1.c
- trapping - traps utilized	2				5.2.1.e
- effective placement of traps	2				5.2.1.notes
- traps strategically placed	2				5.2.1.notes
- traps serviced weekly	2				5.2.1.indexing
- map location of traps and bait stations	2				5.2.1.i
<u>OR</u> - Rodents: if rodent control service provider engaged					
- review records; record name of service provider	20				5.2.1.notes
<i>Record a maximum of 20 points for section 12.a</i>					
12.b - Flies: monitoring program implemented					
- fly strips <u>or</u> fly traps <u>or</u> black lights <u>or</u> other	2				5.2.1.g
- Flies: control program implemented					
- chemical or biological	2				5.2.1.notes
<i>Record a maximum of 4 points for section 12.b</i>					
12.c - Wild Birds : monitoring program implemented					
- visual checks by producer recorded	2				5.2.1.f
<i>Record a maximum of 2 points for section 12.c</i>					
12.d - Records : Pest Control Records available	2				5.2.1.k
Total Score – Pest Control Sub-Elements 12a-12d	28				

PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems

PRODUCER NAME:

Elements and Sub-Elements Producer must meet 90% of Part 1 and Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit.	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number
	Possible	Actual	n/a		
Sorting and Packing (Control Point)					
13. Egg Gathering:					
a. - Annual letter of certification from packaging and conveyance material supplier	2				2.1.1
b. - Egg production recorded daily	2				2.3.1.d
c. - Eggs are gathered at least once daily in systems with egg rollouts and minimum twice daily for systems with no rollouts.	3				2.3.1
14. Excessively dirty eggs, excessive cracks and leakers:					
a. - are segregated from clean eggs during collection.	2				2.3.2
b. - no on-farm washing of eggs	5				2.3.2.f
15. a Rejected egg trays stored in plastic bags and in an area away from clean shell eggs.	2				1.5.4
15. b Record of rejected trays available	2				2.1.1.d
16. All packaging and conveying material protected from contaminants such as dust, feathers, water and rodents	2				2.2.1
Total Score – Sorting and Packing Sub-elements 13 -16	20				
END OF PART 1 for Cage, Free Run Operating Systems (Elements 1-16)					
<i>Elements below are additional GMP's for Operating Systems with access to range</i>					
Range Management (Control Point)					
17. Range is managed to maintain – grass cover	1				1.1.4.b
- short grass	1				1.1.4.b
- no ponding / puddling of water	1				1.1.4.c
- range rotation	1				1.1.4.d
- harrowed range	1				1.1.4.e
- pea gravel adjacent to the production unit on the range side.	1				1.1.4.f
- proper fencing	1				1.1.4.g
- wild bird deterrents	2				1.1.4.h
- prevention of chemical contamination from spray drift	1				1.1.4.a
Record of range management	2				1.1.4.k
Total Score – Range Management Element 17	12				
END OF PART 1 for Operating Systems with Access To Range (Elements 1 -17)					
END OF PART ONE					

PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems

PRODUCER NAME:

Elements and Sub-Elements	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number
	Possible	Actual	n/a		
Producer must meet 90% of Part 1 and Part 2 with no ‘major non-conformances’ before proceeding to Part 3 Audit.					
PART 2 : Biosecurity and Other Risk Factors					
Premises: Outside Property and Building Exterior					
1. Restricted and unrestricted zones are defined.					
- Driveway / Approach: gate or rope or fence or - ‘NO ENTRY’ sign.	2				1.1.1.a
- Production unit: ‘NO ENTRY’ signs on main entrance; all side doors; rear doors.	2				1.1.1.c
- all doors securable	1				1.1.1.c
- Separate parking away from the production unit : away from air intakes and air exhausts of the production unit.	1				1.1.1.d
2. Only one kind of poultry maintained on the farm : YES					
OR NO Production units not adjacent <u>and</u>	1				1.1.2.b
If No, Each production unit has its own staff <u>or</u> change of outerwear is available	1				1.1.2.b
<i>Score a maximum of 2 points for section 2.2</i>					
3. Pest barriers around the production unit					
- All openings in the production unit are sealed and properly screened					
- doors (<i>close fitting</i>)	1				1.1.3.a/1.2.5.c
- windows	1				1.1.3.a
- air intakes (<i>against wild birds only</i>)	1				1.1.3.a
- feed, water, power supply openings	1				1.1.3.a
- no large cracks in the foundation and in the floor	1				1.1.3.a/1.2.5.b
- all siding on securely	1				1.1.3.a
- Area within 4.5 meters of the production unit is kept free					
- of debris	1				1.1.3.b
- of vegetation	1				1.1.3.b
- Any stagnant water on the property within 60 meters eliminated.	1				1.1.3.d
- Gravel or asphalt splash pad around the production unit	1				1.1.3.c
Total Score – Premises: Outside Sub-elements 1 - 3	18				
Premises: Building Interior					
4. Restricted and unrestricted zones are defined.					
- production unit has visual markings inside the unit (walls <u>or</u> partial walls <u>or</u> painted lines <u>or</u> signs.)	3				1.2.1
5. An adequate level of air quality is maintained. ALL SYSTEMS					
- dead birds and combustible waste not burned on the air intake side of the production unit	1				1.2.2.note.C
- thermometers placed strategically in laying facility	1				1.2.2.note.B
- laying facility temperature recorded daily	1				1.2.2.c
<i>Additional elements for Free Run and Free Run with access to Range. Litter dryness can cause dust; litter dampness can cause liberation of ammonia from the droppings</i>					
- litter pH is measured monthly and recorded	1				1.2.2.b
- litter moisture is measured weekly and recorded	1				1.2.2.c

**PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems**

PRODUCER NAME:

Elements and Sub-Elements Producer must meet 90% of Part 1 and Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit.	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number
	Possible	Actual	n/a		
6. Floor drains have perforated covers	1				1.2.3
Total Score – Premises: Interior Sub-elements 4 – 6 <i>Score max 7 for cage systems and max 9 for all other systems</i>	7 or 9				
Sanitary Facilities					
7. Hand washing facility or sanitizing lotion available	2				1.3.1
Total Score – Sanitary Facility Element 7	2				
Receiving and Storage					
8. Feed storages are constructed and maintained to prevent contamination of feed by water, wild birds, rodents and insects.	2				2.2.3.b
- Annual letter of certification from feed supplier.	2				2.1.2
- If more than one feed bin on the farm – bins are numbered.	1				2.2.3.b
- Feed consumption recorded daily	1				2.2.3.c
9. All chemicals stored in the production unit are stored safely in accordance with provincial guidelines or prerequisite program.	2				2.2.6.a
10. Eggs on carts / skids stored in cooler are tagged (farm identification, barn number, date of lay).	2				6.1.2.a
Total Score – Receiving and Storage Sub-elements 8 -10	10				
General Equipment					
11. Repair and maintenance equipment dedicated to the production unit <u>or</u> washed and disinfected before bringing into production unit	2				3.1.10.a
Total Score – General Equipment Element 11	2				
Personnel					
12.a. Sanitary outer clothing and a change of boots are required before <u>anyone</u> enters the restricted area of the production unit.	4				4.1.0.a
b. changing footwear, or using foot dips or spraying disinfectant on footwear between different age lay facilities in the same production unit.	2				4.1.0.a.
c. Visitors must sign a log book.	2				4.1.0.a.8
Total Score – Personnel Element 12	8				
Water supply, dry goods storage, and general design					
13. Water Supply – Treatment and Medicating					
- record of annual test for total coliforms and faecal coliforms	3				1.4.1.treatment
- record of monthly test for chlorine residuals or other additives if treating water on-farm	2				1.4.1.treatment
- vitamins and medications used are recorded in pharmaceutical record	2				1.4.1.medicate
- water consumption recorded daily	2				1.4.1.watering
14. Dry Goods Storage – items such as boots, coveralls, bonnets, etc. are stored in a manner to protect them from contaminants such as dust, water	1				2.2.5.a
15. General design, construction and maintenance :					
- material on floors, walls and ceiling constructed from material that is durable, smooth and cleanable.	1				1.2.5.a
- floor sufficiently sloped for easy drainage of water	1				1.2.5.b

PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems

Elements and Sub-Elements Producer must meet 90% of Part 1 and Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit	Scores - Evidence available and viewed.			Equivalent Points	For further info see GMP number
	Possible	Actual	n/a		
- laying hen living quarters are separated from shell egg storage and packaging material storage.	1				1.2.5.d
- refrigerated storage insulating material covered with building material that is durable, smooth and cleanable.	2				1.2.5.a
16. Litter Material – stored in a dry covered location free from birds, insects and rodents.	1				2.2.7.d
17. Litter material – letter of certification from litter supplier	2				2.2.7.f
18. On-farm feed mixing					
- mill is free from debris and vegetation	2				2.2.2
- processing area is clean	2				2.2.2
- pest barriers around the mill	2				2.2.2
- scales and metering devices calibrated	2				2.2.2
- sequencing and flushing protocol followed	2				2.2.2
- record of medications used in pharmaceutical record	2				2.2.2
Total Score – Water supply, dry goods storage, and general design Sub-elements 13 - 18	30				
Records					
19. Corrective action log	1				7.18.0
Throughout the various GMP's a reference to 'Activity Log' is noted.	1				Noted in all GMP's-SOP's
Total Score – Records Element 17	2				
END OF PART 2 for Cage, Free Run Operating Systems (Elements 1-19)					

PRODUCTION UNIT EVALUATION FOR START CLEAN – STAY CLEAN™ 8
On-Farm Food Safety Program for Shell Eggs and Spent Hens All Systems

SUMMARY SHEET Part 1 and Part 2

Production unit must score a minimum of 111 points in Part 1(Cage Systems) / 126 points in Part 1(Other Systems) and 8 points in 1.a to receive 100% compensation should the production unit be required to depopulate a flock for a confirmed Se positive environment.

Cage System Production unit must score full points in:

Part 1.1.a Part 1.13.c and Part 1.14.b plus minimum 180 points total on Parts 1 and 2 to receive a ‘Certificate of Acknowledgement’. If different explain: _____

Other System Production unit must score full points in:

Part 1.1.a Part 1.13.c Part 1.14.b and Part 1.17 plus minimum 196 points total on Parts 1 and 2 to receive a ‘Certificate of Acknowledgement’. If different explain: _____

PRODUCER NAME: _____

DATE: _____

ELEMENT	Total Possible Points		Record # of Actual Points		Record # of points for n/a or equivalency		Total Points Awarded	
	Cage	Other	A	B	A	B		
							Sum of column A+B	
Total Part 1	123	139						
Points Awarded Part 1 / Possible Points			Cage System (/ 123) =					%
			Other System (/ 139) =					
Total Part 2	77	79						
Points Awarded Part 2 / Possible Points			Cage System (/ 77) =					%
			Other System (/ 79) =					
TOTAL POINTS AWARDED Part 1 and 2			Cage System (/ 200) =					%
			Other System (/ 218) =					
EXPLANATION OF n/a (not applicable) or equivalent ELEMENTS:								
<p>_____</p> <p>General Notes: if applicable, dead bird composting <input type="checkbox"/>not applicable <input type="checkbox"/>managed procedures <input type="checkbox"/>liquid manure <input type="checkbox"/>dry manure <input type="checkbox"/>other (explain)</p>								
CORRECTIVE ACTION REQUEST In ELEMENT			DETAILS¹				COMPLETION DATE AGREE	

¹Details – identify reason for corrective action request relative to monitoring, deviation or verification procedures.

Signatures:

Delivery Agent/Auditor _____ **Producer** _____