

Chapter Ag 45

EGG PROCESSING PLANTS

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Ag 45.01 Definitions. (1) "Plant" means one or more buildings or parts thereof used for or in connection with the removal of eggs from the shell for sale as liquid eggs, or for freezing or drying.

(2) "Egg breaker" means any person, firm, or corporation engaged in the process of removing eggs from their shells for sale as human food.

(3) For purposes of this chapter, the term "eggs" means domestic chicken eggs.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.02 Responsibility. (1) Every egg breaker shall provide and maintain a plant which is in conformity with these regulations.

(2) Egg breaking plants shall be cleaned and sanitized as frequently as may be required to maintain good sanitary conditions at all times. Cups, knives, racks, separators, trays, spoons, liquid egg pails, and other breaking equipment shall be cleaned and sanitized at least every 2½ hours during operation.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.03 Premises. (1) Grounds surrounding the plant shall be well drained and shall be kept clean and free of accumulated rubbish or other nuisance, contamination hazard, or vermin harborage.

(2) Driveways leading to receiving or shipping doorways shall be paved or treated so as to minimize dust and dirt.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.04 Buildings. (1) Plants shall be provided with an egg breaking room, which shall be used for no purpose other than the breaking of eggs, and for straining, centrifuging, and weighing of liquid eggs.

(2) Floors, walls, ceilings, partitions, posts, doors and all other construction features of plant processing or storage areas shall be of such impermeable material and finish that they may be readily and thoroughly cleaned. Floors shall have sufficient pitch to assure complete drainage. Floor drains shall be equipped with traps and shall be connected to the sewerage disposal system.

(3) Plant buildings shall be so constructed as to prevent the entrance or harboring of vermin and insects.

(4) Plant doors and windows or other openings to the outside shall be provided with screens so as to prevent the entrance of insects or vermin.

(5) Dogs, cats, other animals and birds shall be excluded from plants.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.05 General facilities. (1) Plants shall be provided with an adequate supply of safe running water. If such supply is from a private source, it shall be tested at least once each year.

(2) An adequate supply of hot running water under pressure shall be provided for cleaning of plant and equipment.

(3) Toilets located within the plant shall be of the flush type and shall be vented to the outside.

(4) Hand-washing facilities, including hot and cold running water, soap, and single service towels shall be provided separate from utensil sinks, and shall be installed in a location convenient to the processing area.

(5) A dressing room or other suitable place shall be provided where employees may change clothing and keep garments in clean, sanitary condition.

(6) When use of any equipment or container which is unclean, insanitary or not properly constructed is likely to result in contamination of finished product, a department inspector may attach a "rejected" tag to it. No equipment or container so tagged shall be used until made acceptable and released by a department representative.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.06 Egg breaking room facilities. (1) A two-compartment utility sink with hot and cold running water and constructed of non-porous material with no open seams shall be provided in the egg breaking room.

(2) Doors leading into the egg breaking room shall have a self-closing device.

(3) All product contact surfaces shall be constructed of smooth, impervious material, free of open seams, crevices, cracks or other features which do not permit easy cleaning and sanitizing.

(4) Provision shall be made by means of racks or other devices for air-drying utensils in the breaking room.

(5) Smooth, cleanable, leak-proof containers with tight covers shall be provided in the breaking room for waste material.

(6) Breaking rooms shall be well lighted and well ventilated.

(7) Walls and ceilings of the egg breaking room shall be smooth and shall be painted with a light colored, hard surface paint.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.07 Personnel. (1) All employees shall wear light colored, clean, washable outer garments and head covers.

(2) Employees working in the breaking room shall wash hands before beginning work and before returning to work from breaks or visits to the toilet.

(3) Personnel coming in contact with dirty or reject eggs shall wash and sanitize hands before resuming operations.

(4) Use of tobacco in any form is prohibited in all processing, packing and storage areas.

(5) No person afflicted with a communicable disease, or who has a discharging or infected wound, sore or lesion on hands, arms or other exposed portions of the body shall be permitted in any room or compartment where eggs are prepared, processed or handled.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.08 Restrictions. (1) Eggs of the following types may not be used for breaking or included in the broken out stock: Incubated, dirty, smashed, checked with ruptured membrane, open leakers, diffused bloody, black rots, white rots, mixed rots, green whites, crusted yolks, stuck yolks, sour or musty, moldy, containing foreign matter other than removable blood and meat spots, with embryos or otherwise unfit for human consumption.

(2) No processing, packing or storage room shall be used as an employee dressing room.

(3) Inedible byproducts, or products intended for animal feed, shall not be processed in the same room or with the same equipment used for breaking, processing or storing human food. Byproducts intended for other than human food use, and which closely resemble a finished edible product, shall be denatured by addition of a substance which decharacterizes the color, odor or taste to such an extent that it can be easily distinguished from all edible products.

(4) Containers intended for finished product may not be used for any purpose except for the packaging or storing and delivering of finished product.

(5) Use of containers with open seams, leaks, excessive dents, corrosion or rust is prohibited. Re-used containers shall be thoroughly washed and sanitized before filling.

(6) Eggs of species of fowl other than domestic hen may be broken or otherwise processed in the plant, if the breaking stock and finished product are properly identified as to species and segregated from the domestic chicken eggs and product, and if the breaking and processing are done at a separate time.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.09 General operating procedures. (1) Eggs shall be candled before being taken into the breaking room.

(2) Eggs shall be broken by metal detachable knives or mechanical breakers which are easily disassembled for cleaning and all product contact surfaces of the breaker must be disassembled when cleaning and sanitizing. The contents of each egg must be emptied into a cup or compartment for separate organoleptic examination before being commingled with other liquid eggs.

(3) Egg breaking equipment coming in contact with liquid eggs shall be cleaned and sanitized at least twice during a day's operation.

(4) Egg breaking equipment which comes in contact with reject or dirty eggs shall be taken out of service, cleaned and sanitized before re-use.

(5) Shells, reject eggs and other waste material shall be promptly placed in covered containers, properly identified as inedible waste.

(6) All eggs for breaking shall be removed from transport cases and sorted to remove eggs with dirty shells and others obviously unfit for breaking before being taken into the breaking room.

(7) Eggs with dirty shells may be washed. The washing shall be done with clean water, detergent, and effective sanitizer, followed by warm water, or water and sanitizer, rinse. Wash and rinse water shall be at least 20 degrees warmer than the eggs being washed.

(8) Shell eggs being held for breaking stock shall be refrigerated at 60 degrees Fahrenheit or less.

(9) Liquid whole eggs, liquid yolks or liquid whites shall be cooled to 40 degrees Fahrenheit or lower within 90 minutes after breaking and/or after heat treatment. Liquid egg products intended for sale as such may not be held in storage for more than 2 days.

(10) Frozen whole eggs, frozen egg yolks, or frozen egg whites shall be frozen solid within 72 hours after breaking, and must be so stacked in the freezer as to allow free air movement around the containers. Temperature of frozen storage shall not exceed 10 degrees Fahrenheit.

(11) Processing procedure in egg processing plants shall include pasteurization, heat treatment, or other treatment except chemical preservation, so that all liquid, frozen or dried egg products shall be rendered free of viable *Salmonella* microorganisms. Pasteurization, heat treatment or other treatment shall be deemed to include the addition of such optional ingredients as are essential to the process and which serve a useful function. No optional ingredients which will cause the finished product to be adulterated within the meaning of section 97.25, Wis. Stats., shall be used. This subsection shall not apply to liquid egg whites which are to be dried, provided that the dried product shall be so treated by heat or otherwise as to render the finished food free from viable *Salmonella* microorganisms, nor to egg products which are to be transported to another plant for further processing in compliance with this subsection.

(12) All containers of finished product shall be conspicuously labeled to show date of processing in addition to all other statements required by law.

History: Cr. Register, February, 1967, No. 134, eff. 3-1-67.

Ag 45.10 Plant alterations; time limit. If the rules require that some action be taken or that alterations, additions or changes be made in the plant, premises, equipment, or procedures, a written notice shall be served or mailed to the owner, manager or officer of such plant, requiring such action to be taken or such alterations, additions or changes to be made within 60 days. Provided, however, that if required alterations cannot be made with reasonable diligence within 60 days, the department may at its discretion extend time allotted. Such extension of time in no case shall exceed 120 days from date of notice. Failure to comply with such department directive shall be considered as grounds for license revocation.

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