



## USDA Federal Purchase Program Specification - Whole Eggs General Requirements: 2022

### I. Products

This instruction provides guidance for grader certification activities for the following USDA Commodities:

- Unpasteurized bulk liquid whole eggs in insulated tankers
- Frozen Two-pound Cartons
- Frozen Five-pound Cartons

### II. Responsibility

Graders must read the Federal Purchase Program Specification (FPPS) for Whole Eggs and these instructions carefully and note the items that must be observed and documented during processing, sampling, packaging, packing, labeling, check-loading, and shipping for certification purposes.

Additionally, the grader must note the pre-certification requirements for the producer and for product eligibility under this specification.

Only the USDA, AMS Contracting Officer has the authority to issue a waiver to the requirements of the FPPS for Whole Eggs. Graders will not proceed with certification until their supervisor has reviewed with them the specification requirements and these instructions.

The following materials are referenced throughout the FPPS and will be used during the certification process.

- [AMS Master Solicitation for Commodity Procurements.](#)
- [7 CFR 56: Regulations Governing the Voluntary Grading of Shell Eggs.](#)
- [QAD 600 Policies and Procedures.](#)
- [7 CFR 42: United States Standards for Condition of Food Containers.](#)
- [AMS Publication, "Visual Aids for Inspection of Rigid and Semi-rigid Containers".](#)
- [9 CFR 590: Inspection of Eggs and Egg Products.](#)

### III. General Requirements

#### A. Pre-Certification

A copy of the Purchase Order (Exhibit I) will be sent to each grader stationed at a plant that successfully bids and is awarded a contract under the current Announcement. Upon receipt of the Purchase Order, the grader will contact management and review the proposed production, labeling, packaging, packing materials and check-loading procedures for their plant.

**B. Food Defense Plan**

Each contractor and subcontractor must have a documented food defense plan that has been audited and approved by AMS QAD on file. QAD auditors or supervisors will conduct audit(s) verifying the contractor's and subcontractor's Food Defense Plan. Verification of the food defense audit requirement can be accomplished by maintaining a copy of the signed, currently approved, audit cover page only (Exhibit II).

**THE CONTRACTOR'S FOOD DEFENSE PLAN IS CONSIDERED CONFIDENTIAL INFORMATION AND WILL NOT BE COPIED OR KEPT ON FILE BY THE GRADER.**

**C. Domestic Origin**

All commodity specifications require USDA purchased commodities be of domestic origin. The contractor must supply the grader with a Domestic Origin Certificate (Exhibit III) for each contract. Verification of segregation plans will only be necessary after QAD personnel are notified by the national office of non-domestic eggs at their plant.

Graders must maintain the Domestic Origin Certificate. Additionally, a LP-210S: *Shell Egg Grading Certificate*, Flock Verification Log, or a Certificate of Conformance from the supplier must be verified by the grader to ensure conformance with the domestic origin requirements.

**D. Inspection**

Facilities producing whole eggs fall under Food Safety Inspection Service (FSIS) inspection authority and comply with all FSIS applicable regulations included in the 9 CFR 590 Inspection of Eggs and Egg Products regulation.

**E. Date of Processing**

Graders must verify that eggs are not broken and processed prior to the date on the contract.

**F. Grading Equipment**

All equipment used for the certification of whole eggs (i.e. thermometers, scales, metal detectors, etc.) must be properly maintained and calibrated before each production shift. Graders must follow the applicable 600 series procedure for proper calibration and testing of equipment. If the procedure differs between poultry and red meat, procedures for poultry will be followed.

**G. Sample Verification Frequency**

All egg products and further processed egg products certified for USDA FPPS specifications will use the following sampling frequency unless otherwise detailed.

Product must be selected or observed within a random time interval. The time interval between samples may vary between 10 and 90 minutes and must average 1 or more samples per hour of production. Within these limits, graders must sample frequently enough to maintain awareness of the product quality and assure products within accepted lots are in compliance with the applicable FPPS.

## **H. Raw Material Requirements**

All eggs used at time of processing, must not be more than 21 days old from the date of production. Acceptable shell eggs may be either:

- Commercial or U.S. Nest Run Grade
- Commercial or U.S. AA or A Grade

Acceptance of consumer or U.S. Grade must be based on paperwork and labeling documentation. Verification will be made and documented on the LP-232-L2 that undergrade eggs were not used for production, and that all eggs were eggs of current production.

Shell eggs that are not acceptable for this specification:

- Restricted Eggs
- Inedible Eggs
- Unclassified Eggs (Hatchery Rejects)
- Eggs held under USDA Retention

Additionally, management must provide a certificate of conformance that all shell eggs will meet the criteria stated above. This certificate must be maintained in the grader's file cabinet.

## **I. Natural Proportion Requirement**

Graders must verify that product is being produced in natural proportions by documenting on the LP-232-L2 that the eggs were comingled after breaking without separation of albumen and yolk, or that the product contains a minimum of 23.6% solids. This may be accomplished in a variety of methods depending upon the plant's processing operations.

## **J. Formulation (Frozen 2 or 5 Pound Products)**

Graders must verify on the LP-232-L2 that formulation meets the following criteria:

- Whole Egg Formulation
  - Formulation must be verified by meeting the egg solids and pH requirements listed in sections I and L of this instruction. Solids below the requirement of 23.6% would indicate that the whole egg was not in natural proportions, or that too much color stabilizer solution was added to the formulation.



- If monosodium phosphate or monopotassium phosphate are used, then the plant must submit formulation monitoring procedures to the AMS Supervisor, who will work with the National Shell Egg office for approval.
- **Color Stabilizer Formulation**
  - If the color stabilizer is pre-mixed with water, the supplier must submit a formulation showing that the solution is at least 50% color stabilizer by weight.
  - If color stabilizer solution is mixed by the processor, the grader must document the concentration of the solution.

Maximum percentages allowed for color stabilizers and water may be found in the FPPS 441.1 through 441.3.2.

After formulation has occurred, the grader must document the PSI reading (minimum 500 PSI) used during the homogenization process on the LP-232-L2.

#### **K. Pasteurization**

Graders must verify and document on the LP-232-L2 that the pasteurization step for each lot occurs within 72 hours from the start of breaking. FSIS is responsible for the time and temperature requirements for pasteurization.

#### **L. pH Monitoring (If Citric Acid is Used)**

To ensure proper blending of citric acid as a color stabilizer in the finished product, the pH of pasteurized liquid product must be tested hourly during packaging and the results recorded on form LP-232-L2. pH must be between 6.5 and 6.8 (FPPS, 461).

#### **M. Packing and Packaging**

Graders will review section 500 of the FPPS to determine packing and packaging acceptability.

##### **1. Tamper-Evident**

To meet the requirements of the specification, the packaging and packing material must be “tamper evident.” Tamper-evident is defined as packaging or packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. Examples include damage to the box from tape being removed, or a hole in the plastic bag from it being torn or cut open, that would be obvious to a person inspecting the product. Determination of whether the material meets these requirements may be made by the supervisor.



2. Lot inspections at time of shipment  
i. Packaging

As an alternative to online examination, packaging examination for cuts, tears, holes, improper closure, excess moisture, dirty, smeared, or stained areas affecting primary containers can be performed at time of shipment. The criteria listed on the QAD 617A (Exhibit IV) worksheet (previously PY-110) must be used in checking the primary containers for the above listed items.

ii. Packing

As an alternative to online examination, shipping containers can be examined for condition, labeling, and markings at time of shipment. The criteria listed on the QAD 617A (Exhibit IV) worksheet will be used in checking the shipping containers for the above listed items. The manuals, "Visual Aids for Inspection of Rigid and Semi-rigid Containers," and "Condition of Food Container Manual," will be used as references for interpreting and applying the standards listed on the QAD 617A worksheet. Prior to sample selection, each lot is to undergo a preliminary inspection (scanning) to identify obviously damaged containers. When damaged containers are encountered, the lot is to be retained until the containers have been removed and replaced. Initial sampling may not proceed until the lot has been reworked

3. Online Examination

On-line packaging and packing verification procedures are outlined in QAD 617. AQL checks for packaging and packing examinations are recorded on the backside of the LP-232-L2L2.

**N. Organoleptic Checks**

Organoleptic checks are limited to visual and olfactory checks. Exams for all whole egg products must be done in the liquid form and documented on the LP-232-L2. Organoleptic examinations are also a component of laboratory analysis. Unsatisfactory organoleptic conditions include but are not limited to:

- Contamination with any foreign material
- Fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other off odors

**O. Microbial Analysis Requirements**

All Microbial sampling procedures and requirements are listed in section 600 of the Whole Egg FPPS.

**Tankers (630-635):**

The samples for laboratory analyses must be collected from each tanker in an aseptic manner under the supervision of the AMS Grader in accordance with 631 of the FPPS. Graders will issue a LP-210S



Certificate (Exhibit V) to accompany the sample to the laboratory including the following information in the remarks:

- The production date.
- The lot the sample represents. A lot consists of one day’s production.
- What the sample is to be analyzed for: Standard Plate Count, Coliform, Generic E-Coli.

**Frozen (612-625):**

The samples for laboratory analyses must be collected at random from each lot in an aseptic manner under the supervision of the AMS Grader. Graders will issue a LP-210S Certificate to accompany the samples to the laboratory including the following information in the remarks:

- The production date.
- The lots the sample represents. A lot consists of one day’s production.
- The number of shipping containers produced within the lot.
- The Sample ID numbers.
- The total number of samples and the corresponding number of composite samples required.
- The condition of the product, either refrigerated or frozen.
- What the samples are to be analyzed for: Standard Plate Count, Salmonella, Coliform

Total number of samples collected by the contractor from each lot are as follows:

Number of Shipping Containers	Samples	Number of Composite Samples
1200 or less	4	1
1201 – 3200	8	2
3201 – 5200	12	3
Over 5200	16	4

**Reserve Samples:**

For all types of laboratory sampling, additional “reserve samples” must be taken and kept frozen in case the initial sample is damaged or lost in transit. These samples will be identified as reserve samples in the freezer and maintained under control of the AMS grader. If the reserve samples are not used, they will be returned to the contractor.

## **P. Temperature Verification**

### **Unpasteurized Liquid (Tankers)**

Production and Storage: Contractors will determine cooling requirements of unpasteurized liquid whole eggs based on their internal HACCP program and Standard Operating Procedures (SOP). Graders must verify and document on the LP-232-L2 that these SOPs are being followed.

At the time of shipping: Product temperature must be 40°F or lower. Graders must observe a plant employee take the temperature and document compliance on the LP-211.

### **Freezing (Cartoned Product)**

Production and Storage: Graders must document on the LP-232-L2 remarks that the pasteurized liquid whole eggs with color stabilizer (2 or 5 pounds) have been packaged and placed in the freezer within 8 hours from the start of pasteurizing and frozen to 10°F or lower within 60 hours after pasteurization. Temperatures will be taken by drilling or coring product to assess the center with a calibrated stem thermometer in accordance with QAD 615: *Lot Definition* procedures and QAD 613: *Frozen Product Examination*, section II. A. *Freezing History*.

At the time of shipping: Product temperature must be 2°F or lower at the time of loading and documented on form LP-211. Purchase units with internal product temperatures exceeding 2°F and up to 10°F must be tentatively rejected. Tentatively rejected purchase units may be returned to the freezer and the temperature reduced to 2°F or lower and reoffered one time only. Purchase units exceeding 10°F or purchase units that have been tentatively rejected and exceed 2°F when reoffered, will be rejected for use under this FPPS.

## **Q. Labeling**

2-pound containers must bear commercial labels. 5-pound containers may bear either a commercial label or a USDA (FSIS) label. Graders must document on the LP-232-L2 that commercial labels comply with 720 through 722 of the Whole Egg FPPS. If USDA labels are used, they must comply with 730 through 761.

## **R. Official Identification of Cases**

Prior to shipment, each case of product eligible for delivery must be officially identified with the USDA Inspected for Contract Compliance Stamp bearing the applicable certificate number. When previously approved by the national office, computer generated stamps may be used on case labels.

Any product bearing the contract compliance stamp that has been rejected for not meeting specification requirements must have the official identification removed/obliterated from the shipping container.

## **S. Online Net Weight Verifications**

Verifications for net weight must follow QAD 611: *Net Weight Examination* procedures and must be documented on form LP-232-L2 (Exhibit VI).

## **T. Checkloading**

### **1. Condition of Container**

Inspect each truck for cleanliness and freedom from damage. Do not permit product to be loaded into a trailer that is damaged (affecting usability), dirty, has foreign odors, or exhibits signs of rodent or insect infestation. All shipments must be loaded in trailers that are equipped with working refrigeration units. The grader must personally prepare the load and tally diagram on form LP-211 *Reverse* (Exhibit VII), listing the total number of individual shipping containers, number of pallets of product, and number of containers on each pallet.

### **2. Net Weight of Load**

#### **i. Cartons**

If net weight was verified using online procedures, only verification of case counts is required. Otherwise, follow QAD 611 procedures for determining net weight of a lot.

#### **ii. Tankers**

The plant must establish procedures that are shared and approved by the AMS Supervisor for verifying net contents of tankers.

Additionally, all requirements of the Whole Egg FPPS sections 800 through 900 must be verified by the grader on an LP-211 and certified on an LP-210S.

## **U. Unitization – Product Palletization**

For cartoned product, each delivery unit of commodity product shipped by truck must be unitized (palletized and stretch wrapped). Pallets must be in new or well-maintained condition and product must be stacked to minimize overhang of the shipping containers over the edges of the pallet. At time of shipment, graders must examine each unitized pallet to assure that all outside cases are oriented with the label facing outward and that all containers are held firmly in place. If any containers need to be reoriented, the pallet must be rewrapped and resubmitted for acceptance.

## **V. Seals**

### **1. Tankers**

The plant must establish procedures that are shared and approved by the AMS Supervisor for verifying sealing of tankers.





## 2. Trailers

All delivery units must be secured with plant provided, serially numbered, barrier-type seals. Seals must be 1/8th inch diameter cable, high security bolt, or equivalent. The contractor is responsible for recording on each shipping document (bill of lading, shipment manifest, or other delivery document) the applicable seal number to be applied at each delivery destination, in the case of a multiple delivery shipment.

### **W. Certificate Preparation**

The initial seal number(s) used to seal the trailer at origin must be recorded on the LP-210S: *Shell Egg Grading Certificate* (Exhibit VIII) in the “Additional Certification” section. The “Certification Statement” section will read:

Product represented by this certificate meets specification requirements for:

“Federal Purchase Program Specification (FPPS) for Whole Eggs Dated 01/06/2022.”

When the grader conducts the checkloading, the following statement must appear in the “Remarks” section:

“The number of containers shown above was counted by the official grader.”

Certificates along with all supporting documentation must be filed for the appropriate retention period.

### **X. Late Deliveries**

When a plant fails to meet delivery schedules as listed on the Sales Order/Item Number, the grader is to notify their supervisor by phone/email using the “Report of Late Delivery Announcement” form (Exhibit X). The supervisor will contact the Regional Office who will subsequently provide the information to the National Shell Egg Office. The information provided should include type of product, name of processor, purchase order, sales order, item number, delivery period, projected dates of delivery, and reason for delay. When production of the late load is completed and shipped, the grader is to notify the supervisor and the Regional Office that the product has, in fact, been produced and shipped. The form used for late delivery notification may again be used to inform the Regional Office that the product has subsequently been produced and shipped. Dates of production and shipment of the late load are to be recorded on the form.

### **Y. Split Delivery Shipments**

For some purchase units, the same Sales Order number may have two item numbers, each with a specified quantity of cases to be delivered to each destination. (Exhibit IX) At time of shipment, contractors must provide the grader the number of boxes for each destination. Distinct separation of product on the load by drop point is not required. Correct box count at each drop point will be the responsibility of the contractor and the recipient agency.



Graders will show the total number of boxes to be delivered to each drop point in the remarks section of the certificate. The grader will send two copies of the grading certificate with the load.

As an option, contractors may elect to ship split deliveries on two separate trucks, provided both shipments represent the cumulative quantity stated on the Sales Order/Item Number. If this option is used, an original certificate, with applicable shipping examination documents as outlined in above Section must be issued for each delivery.

**Exhibits:**

Exhibit I - Destination Contract Abstract (Purchase Order)

Exhibit II - Food Defense Plan Certification Form

Exhibit III - Domestic Origin Certificate

Exhibit IV - QAD 617A

Exhibit V - LP-210S for Laboratory Analysis

Exhibit VI - LP-232-L2

Exhibit VII - LP-211 Shell Egg Grading Memorandum

Exhibit VIII - LP-210S for Frozen 2lb Cartons

Exhibit IX - LP-210S for Split Load Delivery

Exhibit X - Report of Late Delivery

Exhibit XI - LP-210S for Unpasteurized Bulk Tanker

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United States Department of Agriculture  
 1400 Independence Avenue,  
 S.W. - Room 3522  
 1400 Independence Avenue, S.W.  
 Room 3522-S, STOP 0239  
 Washington, DC 20036

Description: 12-3J14-22-C-1628  
 Purchase order number: #####  
 Award Date: 06/02/2022  
 Modified Date:  
 Contracting Officer: Raquel Clinton  
 Purchasing Group: AMS Poultry

**Exhibit I**

**Purchase Order  
 Domestic Commodity**

**Supplier:**

Name  
 Address  
 City/State/Zip  
 Phone:  
 Email:

**Supplier Plant Address:**

Name  
 Address  
 City/State/Zip  
 Phone:  
 Fax:  
 Email:

**Vendor Shipping Point**

**Address**  
 Name  
 Address  
 City/State/Zip  
 Phone:

**Purchase Order Header**

PO Scenario: Standard Domestic  
 Award Type: Definite Delivery  
 Solicitation Number: 2000008529  
 Solicitation Description: 12-3J14-22-B-0339-0001

**Purchase order text**

Vendor Text - Header: Vendor Shipping Point Address:

**Purchase Order Item Details**

Item	Description	Required By	Units	Quantity/UOM Weight	Unit price/ Net value
1	100046-EGGS WHOLE FRZ CTN 6/5 LB	07/01/2022-07/15/2022	1,584.000 CS	39,600.000 LB 42,253.200 LB	475.00 USD/100 LB 188,100.00 USD

ZFD - FOB Destination Solicitation Item: 2120 Sales order: 5000769485 Item : 100

**Goods Recipient:**

NV Dept of Agriculture Food and Nutrition  
 Division  
 405 South 21st St.  
 SPARKS,NV-89431-5557(US)

**Ship-to Address:**

CLARK COUNTY SCHOOL DISTRICT  
 FOOD SERVICE WAREHOUSE  
 6350 TROPICAL PARKWAY  
 LAS VEGAS,NV-89115(US)  
 Phone: 702-799-8123 X5550  
 Email: impuls@interact.ccsd.net  
 ddengels@interact.ccsd.net

**TOTAL QUANTITY: 39,600.000 LB  
 TOTAL UNITS: 1,584.000 CS  
 TOTAL VALUE: 188,100.00 USD**



Agricultural  
Marketing  
Service

Quality Assessment Division  
1400 Independence Avenue SW, Stop 0258  
Washington, DC 20250

QAD 1032A Checklist  
April 16, 2018  
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FOOD DEFENSE VERIFICATION PROGRAM MEAT, POULTRY, EGG, AND FISH PRODUCTS PROCESSING PLANT CHECKLIST		PRINT
		EMAIL
		CLEAR FIELDS
Name of Applicant: Joe's Egg Farm	Date of Audit: 04/01/2019	
Plant Number: P-XXXX	List below all off-premise freezers used by the facility. Name(s):	
Address of Facility: 1234 Farm Road Anywhere, USA		
Facility Phone Number: 800-666-1234	Facility Contact Person: Jonathan Doe	
Auditor's Name: <i>Ima G. Rader</i>	Name: Complex Manager Title: JonD@jef.mail Email:	
AUDIT STATUS		
Audit Type: Original On-site Audit <input checked="" type="checkbox"/> (or) Corrective Actions Audit <u>1/</u> <input type="checkbox"/>		
If Corrective Action Audit, then check applicable below:		
<ul style="list-style-type: none"> <li>• First Corrective Action Audit <u>2/</u> <input type="checkbox"/> (or) Second Corrective Action Audit <u>3/</u> <input type="checkbox"/></li> <li>• Desk <input type="checkbox"/> (or) On-site <input type="checkbox"/></li> <li>• Date Auditor Received Corrective Actions: _____</li> </ul>		
APPROVED <input checked="" type="checkbox"/> (or) PENDING CORRECTIVE ACTION RESPONSE <input type="checkbox"/>		
<p><u>1/</u> Auditor will receive written corrective action responses (CARs) from the facility representative within 14 calendar days from the day of the original on-site audit. Auditor will close out all CAR's within 14 calendar days from the day the CAR's were submitted by the facility representative.</p> <p><u>2/</u> If CARs from the facility representative are not acceptable during the first corrective action audit, the applicant will have 7 additional calendar days to provide a written CAR that effectively closes out the remaining non-conformances.</p> <p><u>3/</u> USDA, AMS Commodity Procurement Staff will be notified if CARs remain open after the second corrective actions audit.</p>		

**DOMESTIC ORIGIN CERTIFICATION**

**For Shell Eggs**

This form must be completed for each contract awarded and be presented to an AMS, LP, QAD, Grading representative at processing facility, and the Contracting Officer or agent thereof upon request. Each processing plant producing product under this contract must have a copy of this form on file.

Solicitation Number: \_\_\_\_\_

Purchase Order Number: \_\_\_\_\_

Sales Order Number: \_\_\_\_\_

Item Number: \_\_\_\_\_

Product: \_\_\_\_\_

Does your company process or handle products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands?

YES If yes, a copy of your segregation plan must be on file.

NO

Do any of your Subcontractor/Suppliers process or handle products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands?

YES If yes, a copy of their segregation plan must be on file.

NO

I certify under penalty of law that all products sold to the Department of Agriculture are of 100 percent domestic origin and that all above statements are true.

Printed Name and Signature: \_\_\_\_\_

Title: \_\_\_\_\_

Company: \_\_\_\_\_

Dates: \_\_\_\_\_

U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM  <b>PACKAGING DEFECTS WORKSHEET</b>	PRODUCT	TYPE AND SIZE OF CONTAINERS	
	LOT SIZE	SALES ORDER/ITEM NUMBER	PURCHASE ORDER

NAME AND ADDRESS OF APPLICANT	LIST OF PRODUCTION CODES CONTAINED IN DELIVERY UNIT	NAME AND ADDRESS WHERE EXAMINED
-------------------------------	---	---------------------------------

CODE _____	NUMBER OF SAMPLE UNITS	CRITICAL		MAJOR		TOTAL (Minor, Critical, and Major defects)	
		AQL: 0.25		AQL: 1.5		AQL: 6.5	
		If other, specify _____		If other, specify _____		If other, specify _____	
		Ac	Re	Ac	Re	Ac	Re
FIRST SAMPLE	18	0	2	0	2	1	4
SECOND SAMPLE	18						
TOTAL SAMPLE	36	1	2	1	2	5	6

**DEFECTS CLASIFICATION**

<b>CRITICAL DEFECTS</b>	Holes or tears of any dimension where product has exuded through the cut, tear, or hole prior to product being frozen or exceeding maximum of 4 inches for cuts or tears, or 2 inches for holes.
<b>MAJOR DEFECTS</b>	Holes (in aggregate or individual) greater than 1 inch in diameter or cuts and tears greater than 2 inches in their greatest dimension. Improper closure exposing product that permits product dehydration. Dirty, stained or smeared areas that affect or are likely to affect container usability due to the likelihood of extraneous material being transferred to the packaged product when it is removed from the container.
<b>MINOR DEFECTS</b>	Holes (in aggregate or individual) 1/4 to 1 inch in diameter or cuts and tears 1/2 to 2 inches in their greatest dimension. Dirty, stained, or smeared areas that materially affect the appearance of the container but are not likely to transfer to the packaged product when it is removed from the container. More than occasional small areas showing a thin layer of clear or pinkish colored ice.
<b>INSIGNIFICANT DEFECTS</b>	Holes (in aggregate or individual) less than 1/4 to 1 inch in diameter or cuts and tears less than 1/2 inch in their greatest dimension. Stains or smears that are light in intensity and not of sufficient size or number to detract from the generally clean appearance of the container.

NO.	TYPE OF DEFECT	1 <sup>ST</sup> SAMPLE	2 <sup>ND</sup> SAMPLE	NO.	TYPE OF DEFECT	1 <sup>ST</sup> SAMPLE	2 <sup>ND</sup> SAMPLE
1	Products exuding through holes, cuts, or tears.	CRITICAL		5	Closure not sealed	MAJOR	
2	Cuts and tears exceeding 4 inches in length, holes exceeding 2 inches in diameter.	CRITICAL		6	Dirty, stained, or smeared areas affecting product.	MAJOR	
3	Holes 1 to 2 inches in diameter, cuts and tears 2 to 4 inches in length.	MAJOR		7	Dirty, stained, or smeared areas not affecting product.	MINOR	
4	Holes 1/4 to 1 inch in diameter, cuts, and tears 1/2 to 2 inches in length.	MINOR		8	Excess moisture (ice)	MINOR	

REMARKS

FIRST SAMPLE	MINOR	MAJOR	CRITICAL	TOTAL	ACTION TAKEN BASED ON FIRST SAMPLE <input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED <input type="checkbox"/> SECOND SAMPLE NEEDED
SECOND SAMPLE					ACTION TAKEN BASED ON SECOND SAMPLE (if required)
GRAND TOTAL					<input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED

### PACKING DEFECTS WORKSHEET

CODE _____	NUMBER OF SAMPLE UNITS	CRITICAL		MAJOR		TOTAL (Minor, Critical, and Major defects)	
		AQL: 0.25		AQL: 1.5		AQL: 6.5	
		If other, specify _____		If other, specify _____		If other, specify _____	
		Ac	Re	Ac	Re	Ac	Re
FIRST SAMPLE	18	0	2	0	2	1	4
SECOND SAMPLE	18						
TOTAL SAMPLE	36	1	2	1	2	5	6

### DEFECTS CLASSIFICATION

TYPE OF DEFECT	1 <sup>ST</sup> SAMPLE	2 <sup>ND</sup> SAMPLE	TYPE OF DEFECT	1 <sup>ST</sup> SAMPLE	2 <sup>ND</sup> SAMPLE
Type or size of container or component part not as specified.	NONE PERMITTED		WET OR DAMP (a) Materially affecting appearance but not usability.	MINOR	
CLOSURE NOT SEALED OR FITTED PROPERLY (Other than primary container).	MINOR			MAJOR	
Dirty, stained, or smeared container.	MINOR		WET OR DAMP (b) Materially affecting usability.		
CRUSHED OR TORN AREA (a) Materially affecting appearance but not usability.	MINOR		SEALING TAPE, STRAPPING (a) Missing.	MAJOR	
(b) Materially affecting usability	MAJOR			MINOR	
Chemical contamination.	CRITICAL		(b) Strapping Loose.		

### LABEL, MARKING, OR CODE

Missing (when required).	MAJOR		Text illegible or incomplete.	MINOR	
Torn or scratched, obliterating any marking on the label (military purchase).	MAJOR			MINOR	
Loose or improperly applied.	MINOR		Incorrect.		
Torn or mutilated.	MINOR		In wrong location.	MINOR	

### REMARKS

FIRST SAMPLE	MINOR	MAJOR	CRITICAL	TOTAL	ACTION TAKEN BASED ON FIRST SAMPLE <input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED <input type="checkbox"/> SAMPLE NEEDED
SECOND SAMPLE					ACTION TAKEN BASED ON SECOND SAMPLE (if required) <input type="checkbox"/> LOT ACCEPTED <input type="checkbox"/> LOT REJECTED
<b>GRAND TOTAL</b>					
<b>DATE INSPECTED</b>	<b>PLANT NUMBER</b>			<b>SIGNATURE OF GRADER</b>	

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128



U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 Livestock and Poultry Program

**SHELL EGG  
 GRADING CERTIFICATE**

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.

CERTIFICATE NO.

**SEA- 1234567**

PLACE EXAMINED  
 City, State

PLANT NUMBER  
 P-1234

APPLICANT (Name and address, including ZIP)  <b>Applicant Name</b> <b>Address</b> <b>City, State, Zip</b>	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u>  <b>Same as Applicant</b>	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u>  <b>USDA AMS Science &amp; Technology NSL</b> <b>801 Summit PI Suite B</b> <b>Gastonia, NC 28054</b>
---	---	--

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	NET WT. <sup>2/</sup>	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirties	Checks	Loss	Under Wt. <sup>3/</sup>	
0313G	6350	--	--	--	--	--	--	--	--	--	--	See Remarks

DESCRIPTION							
LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
0313G	Pasteurized Frozen Whole Egg	24lb Cases	2lb Cartons	---	---	Freezer -10F	NA

ADDITIONAL CERTIFICATION			
Product represented by this certificate meets specification requirements for:  _____ _____ Dated _____		<input type="checkbox"/> Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on _____  <input type="checkbox"/> Disease Free Certification Statements attached.	
PURCHASE ORDER #	SALES ORDER #	ITEM #	

**REMARKS:**  
 FPPS Microbiological Requirements:  
 Number of samples 16, number of composite samples 4. Sample ID#: xxx  
 Laboratory Analysis: Salmonella, Standard Plate Count, Coliforms  
 Lot 0313G Produced on MM/DD/YYYY Consisting of 6350 24lb cases  
 Condition of Product: Refrigerated

CERTIFICATION STATEMENT	
In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/ or condition of the product(s) at the time and on the date shown, were as stated above.	
<b>Grade Name</b> _____ OFFICIAL GRADER (Printed Name & Signature)	<b>Grader Signature</b> _____ DATE

1/ As stated by applicant or contractor. 2/ Weights based on 30-dozen equivalent. 3/ Eggs reported as undersized are also reported under other headings according to their quality.  
 LP-210S (08/2021) (Previous LPS-210S editions may be used.)



U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND POULTRY PROGRAM  <b>POULTRY GRADING RECORD</b> CLASS/KIND: <b>Whole Eggs</b>	PLANT NO. <div style="text-align: center; font-size: 1.2em;"><b>P-1234</b></div>	SHIFT NO. <div style="text-align: center; font-size: 1.2em;"><b>1</b></div>	PLANT NAME <div style="text-align: center; font-size: 1.2em;"><b>Plant Name</b></div>	VA = Veins/Arteries BC, B, D = Blood Clots, Bruises, Discoloration C, T, L = Cartilage, Tendons, Ligaments BN = Bone PS, W, L = Portion Size, Weight, Length F, S = Feathers, Skin O = Other
MONTH/YEAR		GRADER(S)		

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
	1	2										VA
TIME:	2.10	2.2										BC, B, D
ITEM: Online Test-weight	2.10	1.98										C, T, L
	2.50	2.3										BN
GRADE:	2.95	2.1										PS, W, L
DATE:	2.10	2.1										F, S
												O
Avg: 2.35 2.14												

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

SAMPLE NO:	TYPES OF DEFECTS ↓										TOTAL ↓	
												VA
TIME:												BC, B, D
ITEM:												C, T, L
												BN
GRADE:												PS, W, L
DATE:												F, S
												O

REMARKS:

**FURTHER PROCESSING CHECKS**

PRODUCT: Whole Egg												
SAMPLE NO. ▶			1	2	3	4	5					
ITEM ▼	TIME ▶	NO. CK: ▼										
No Undergrade Eggs*			S									
ITEM ▼	TIME ▶											
Natural Proportions *			S									
ITEM ▼	TIME ▶											
Homogenization (PSI)			500									
ITEM ▼	TIME ▶											
Pasteurized within 72hrs *			S									
ITEM ▼	TIME ▶											
pH (Citric Acid)			6.6									
ITEM ▼	TIME ▶											
Organoleptic *			S									
ITEM ▼	TIME ▶											
Labeling *			S									
ITEM ▼	TIME ▶											
ITEM ▼	TIME ▶											
ITEM ▼	TIME ▶											

<b>72-HOUR FREEZER CHECK DATE:</b>		
1.	2.	3.
4.	5.	6.
7.	8.	9.
10.	11.	12.
13.	14.	15.

<b>PRODUCTION:</b>	
CASES	
POUNDS	
<b>PRODUCTION TIME:</b>	
Start	Stop

**REMARKS:**

Time entered Freezer: Date/time

Frozen Temp: Date/time/temp

\* Denotes Satisfactory/Unsatisfactory Check

**ONLINE PACKAGING & PACKING EXAMINATION  
PACKAGING DEFECTS**

SAMPLE NO. ▶	1	2	3	4	5	6	7	8	9
TIME ▶									
ITEM: Whole Egg 2lb Carton						M	M		
DATE:		X			M	X	M	X	O

**PACKING DEFECTS**

SAMPLE NO. ▶	1	2	3	4	5	6	7	8	9
TIME ▶									
ITEM: 24lb box									
DATE:	O	M							
	M	X		O			X	O	

**Color Stabilizer Formulation (%)**

**--PARTS COUNT--**

SAMPLE NO. ▶	1								
ITEM ▼	TIME ▶								
Color Stabilizer		60%							
Water		40%							

U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 LIVESTOCK AND POULTRY PROGRAM

CERTIFICATE NO.

**POULTRY PRODUCTS GRADING MEMORANDUM**

**SEA 1234567**

TO: APPLICANT <i>(Name and address - include ZIP)</i>	NAME AND ADDRESS OF SHIPPER OR SELLER 1/	NAME AND ADDRESS OF SHIPPER OR BUYER 1/
<b>Applicant Name</b> Address City, State, Zip	<b>Shipper Name</b> Address City, State, Zip	<b>Buyer Name</b> Address City, State, Zip

APPLICANT/PLANT NO. <b>P-1234</b>	PLACE ISSUED <b>City, State</b>	PLACE EXAMINED <b>City, State</b>	PRODUCT GRADED ("X" One) Other <input type="checkbox"/> Poultry <input checked="" type="checkbox"/>	TOTAL NO. OF CONTAINERS <b>1600</b>	TOTAL MARKED WEIGHT <b>38,400</b>
--------------------------------------	------------------------------------	--------------------------------------	--	--	--------------------------------------

LOT NO.	NO. PACKAGES PER LOT 1/	NO. PACKAGES EXAMINED	PRODUCT TYPE AND CLASS	TYPE GRADING (O or R)	MARKED WEIGHT OF LOT 1/	TEST		TOTAL NET	OFFICIAL U.S. GRADE
						<input type="checkbox"/> Shortage	<input type="checkbox"/> Overage		
-	1600	18	Frozen Pasteurized Whole Eggs, 2lb Carton	-	38,400	See Remarks		38,400	-

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WAREHOUSE NO./CAR NO.	WHERE HELD AND TEMPERATURE		CONTAINERS WERE STAMPED WITH
-	New 2lb Cartons	-	Freezer -10°F	<input type="checkbox"/> Sample <input type="checkbox"/> All	USDA Contract Compliance Certificate No. 1234567

**SHELL EGGS**

LOT NO.	TOTAL CASES	CASES EXAMINED	NET WT. 2/	PERCENTAGES										TYPE GRADING (O or R)	OFFICIAL GRADE AND SIZE	
				AA	A	B	B*	Dirties	Checks	Loss	Small End up 3/	Under Wt. 3/	Short-age 4/			

LOT NO.	DESCRIPTION						CASE TEMP. RANGE	CHARACTER OF LOSS
	EGGS	CASE	PACKAGING	CASE QUALITY RANGE				
							°F - °F	

WHERE HELD AND TEMPERATURE	<input type="checkbox"/> Sample <input type="checkbox"/> All	CASES WERE STAMPED WITH
----------------------------	---	-------------------------

**REMARKS**  
 Net weight of load was determined using on-line test weighing procedures

1/ As stated by applicant or contractor.  2/ Weights based on 30-dozen equivalent.  3/ Eggs reported as undersized and small end up are also reported under other headings according to their quality.  4/ Percent reported as shortage was replaced to determine grade.	<b>GRADER</b>											
	F/S	UNITS	RATE CODE	AMOUNT								
				DOLLARS			CENTS					
		EXPENSE										
		EXPENSE										
			<b>TOTAL</b>									
CONTRACT ACCEPTANCE										<b>FPPS Whole Eggs</b>  OFFICIAL GRADER (Signature) <i>John Hancock</i>  DATE 08/09/2022		
<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO TYPE:												

*This program or activity will be conducted on a nondiscriminatory basis without regard to race, religion, national origin, age, sex, marital status, or disability.*

<b>PURCHASE ORDER</b> 1234567890	<b>SALES ORDER</b> 0987654321	<b>ITEM</b> 100	<b>NET WEIGHT OF INDIVIDUAL PACKAGES</b>						
PRODUCTION CODES CONTAINED IN DELIVERY UNIT 100,101,102			MARKED	TEST	TEMP.	MARKED	TEST	TEMP.	
1.					0	14.		+1	
2.					0	15.		0	
3.					0	16.		0	
4.					-1	17.		-2	
5.					+1	18.		-1	
6.					-1	19.			
7.					+2	20.			
8.					+2	21.			
9.					0	22.			
10.					0	23.			
11.					0	24.			
12.					-5	25.			
13.					-1	26.			
<b>REMARKS</b> Trailer condition is Satisfactory  Seal #: xxxxxx Trailer #: xxx			<b>NET WEIGHT DETERMINATION</b>						
			LBS. DIFFERENCE	÷			SAMPLES =		
			LBS. PER SAMPLE	X			CASES PER LOT =		
			LBS. SHORTAGE/OVERAGE						

SAMPLE PREDETERMINATION CHART								TARE WEIGHT DETERMINATION		LOAD DIAGRAM	
SAMPLE NUMBER	PALLET NUMBER	LAYER NUMBER	CONTAINER POSITION	SAMPLE NUMBER	PALLET NUMBER	LAYER NUMBER	CONTAINER POSITION	NO.	WEIGHT		
1	6	2	17	16	7	1	5			1. 80	2. 80
2	7	2	14	17	1	5	43			3. 80	4. 80
3	7	1	1	18	6	1	1			5. 80	6. 80
4	8	3	29	19						7. 80	8. 80
5	16	2	19	20						9. 80	10. 80
6	19	3	24	21						11. 80	12. 80
7	5	5	43	22						13. 80	14. 80
8	6	6	58	23						15. 80	16. 80
9	16	3	22	24						17. 80	18. 80
10	11	5	46	25						19. 80	20. 80
11	10	2	20	26						21.	22.
12	17	4	34	27							
13	17	8	72	28							
14	13	4	40	29							
15	13	5	49	30							
								TOTAL WEIGHT			
								AVERAGE			

OFFICIAL GRADE AND SIZE													
CASE NO.	NET WEIGHT	AA	A	B	B*	DIRTIES	CHECKS	LOSS	CHARACTER OF LOSS	SMALL END UP	UNDER ___ OZ.	SHORTAGE	CASE TEMP.
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													
13													
14													
15													
16													
17													
18													
19													
20													
<b>TOTAL</b>													
<b>AVERAGE</b>													

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128



U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 Livestock and Poultry Program

**SHELL EGG  
 GRADING CERTIFICATE**

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.

CERTIFICATE NO.

**SEA- 1234567**

PLACE EXAMINED

City, State

PLANT NUMBER

P-1234

APPLICANT (Name and address, including ZIP)  <b>Applicant Name</b> Address City, State, Zip	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u>  <b>Shipper Name</b> Address City, State, Zip	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u>  <b>Receiver Name</b> Address City, State, Zip
---	---	--

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	NET WT. <sup>2/</sup>	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirties	Checks	Loss	Under Wt. <sup>3/</sup>	
0320G	1600	18	38,400	--	--	--	--	--	--	--	--	--

DESCRIPTION							
LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
0320G	Frozen Pasteurized Whole Eggs	24lb Cases	2lb Cartons	---	---	Freezer -10F	USDA Contract Compliance Certificate No. 1234567

ADDITIONAL CERTIFICATION			
Product represented by this certificate meets specification requirements for: <b>Federal Purchase Program Specification (FPPS) for Whole Eggs</b> Dated <u>1/6/2022</u>			<input type="checkbox"/> Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on _____
PURCHASE ORDER # 1234567890	SALES ORDER # 0987654321	ITEM # 100	<input type="checkbox"/> Disease Free Certification Statements attached.

**REMARKS:**  
 1600 cases, total net weight = 38,400 lbs  
  
 Origin Seal No: xxxxxxxx  
  
 Sales order: 0987654321, Item #100: 1600 cases - Sheboygan, WI

CERTIFICATION STATEMENT		
In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.		
<b>John Hancock</b> _____ OFFICIAL GRADER (Printed Name & Signature)	 _____ DATE	MM/DD/YYYY

1/ As stated by applicant or contractor. 2/ Weights based on 30-dozen equivalent. 3/ Eggs reported as undersized are also reported under other headings according to their quality.  
 LP-210S (08/2021) (Previous LPS-210S editions may be used.)

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128



U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 Livestock and Poultry Program

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CERTIFICATE NO.

**SEA- 1234567**

PLACE EXAMINED  
 City, State

PLANT NUMBER  
 P-1234

APPLICANT (Name and address, including ZIP)  <b>Applicant Name</b> Address City, State, Zip	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u>  <b>Shipper Name</b> Address City, State, Zip	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u>  <b>Receiver Name</b> Address City, State, Zip
---	---	--

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	NET WT. <sup>2/</sup>	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirties	Checks	Loss	Under Wt. <sup>3/</sup>	
0320G	1600	18	38,400	--	--	--	--	--	--	--	--	--

DESCRIPTION							
LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
0320G	Frozen Pasteurized Whole Eggs	24lb Cases	2lb Cartons	---	---	Freezer -10F	USDA Contract Compliance Certificate No. 1234567

<b>ADDITIONAL CERTIFICATION</b>		
Product represented by this certificate meets specification requirements for: <u>Federal Purchase Program Specification (FPPS) for Whole Eggs</u> Dated <u>1/6/2022</u>		
PURCHASE ORDER # 1234567890	SALES ORDER # 0987654321	ITEM # 100
<input type="checkbox"/> Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on _____ <input type="checkbox"/> Disease Free Certification Statements attached.		

**REMARKS:**  
 1600 cases, total net weight = 38,400 lbs

Sales order: 0987654321, Item #100: 500 cases - Verona, WI  
 Sales order: 0987654321, Item #100: 250 cases - Sheboygan, WI  
 Sales order: 0987654321, Item #100: 850 cases - Waukesha, WI

Original Seal Number: xxxxx  
 Second Seal Number: yyyy  
 Third Seal Number: zzzzz

CERTIFICATION STATEMENT	
In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.	
John Hancock OFFICIAL GRADER (Printed Name & Signature)	 DATE

1/ As stated by applicant or contractor. 2/ Weights based on 30-dozen equivalent. 3/ Eggs reported as undersized are also reported under other headings according to their quality.  
 LP-210S (08/2021) (Previous LPS-210S editions may be used.)

## REPORT OF LATE DELIVERY



PLANT NAME: \_\_\_\_\_

LOCATION: \_\_\_\_\_

PRODUCT TYPE: \_\_\_\_\_

PURCHASE ORDER: \_\_\_\_\_

SALES ORDER: \_\_\_\_\_

ITEM: \_\_\_\_\_

NUMBER OF LOADS: \_\_\_\_\_

CONTRACTED DELIVERY PERIOD: \_\_\_\_\_

PROJECTED DELIVERY PERIOD: \_\_\_\_\_

ACTUAL PRODUCTION DATE: \_\_\_\_\_

ACTUAL SHIPPING DATE: \_\_\_\_\_

REASON(S) FOR DELAY: \_\_\_\_\_

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128



U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 Livestock and Poultry Program

**SHELL EGG  
 GRADING CERTIFICATE**

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CERTIFICATE NO.

**SEA- 1234567**

PLACE EXAMINED

City, State

PLANT NUMBER

P-1234

APPLICANT (Name and address, including ZIP)

Applicant Name  
 Address  
 City, State, Zip

NAME AND ADDRESS OF SHIPPER OR SELLER 1/

Shipper Name  
 Address  
 City, State, Zip

NAME AND ADDRESS OF RECEIVER OR BUYER 1/

Receiver Name  
 Address  
 City, State, Zip

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	NET WT. <sup>2/</sup>	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirties	Checks	Loss	Under Wt. <sup>3/</sup>	
0310G	Tanker	--	--	--	--	--	--	--	--	--	--	See remarks

**DESCRIPTION**

LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH
0310G	Unpasteurized Bulk Liquid Whole Eggs	Tanker, 48,000 lbs	---	---	---	---	NA

**ADDITIONAL CERTIFICATION**

Product represented by this certificate meets specification requirements for:

Federal Purchase Program Specification (FPPS) for Whole Eggs

Dated 1/6/2022

Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on \_\_\_\_\_

Disease Free Certification Statements attached.

PURCHASE ORDER #  
1234567890

SALES ORDER #  
0987654321

ITEM #  
100

**REMARKS:**

Unpasteurized product for further processing

Seal #: xxxx

Temperature at time of sealing: 35°F

**CERTIFICATION STATEMENT**

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/ or condition of the product(s) at the time and on the date shown, were as stated above.

John Hancock

*John Hancock*

MM/DD/YYYY

OFFICIAL GRADER (Printed Name & Signature)

DATE

<sup>1/</sup> As stated by applicant or contractor. <sup>2/</sup> Weights based on 30-dozen equivalent. <sup>3/</sup> Eggs reported as undersized are also reported under other headings according to their quality.