

## **Title 2. Agriculture**

### **Chapter III. Arkansas Board of Animal Health, Department of Agriculture**

#### **Subchapter B. Disease Control**

#### **Part 155. Sanitation Requirements for Nonofficial Shell Egg Plants**

##### **Subpart 1. Generally**

###### **2 CAR § 155-101. Purpose.**

Minimum facility and operation requirements for shell egg grading and packing plants.

**Authority.** Arkansas Code § 20-58-206.

###### **2 CAR § 155-102. General requirements for buildings and plant facilities.**

(a) Buildings shall be of sound construction so as to prevent, insofar as practicable, the entrance or harboring of vermin.

(b)(1) Grading and packing rooms shall be of sufficient size to permit installation of necessary equipment and the conduct of grading and packing in a sanitary manner.

(2) These rooms shall be:

(A) Kept reasonably clean during grading and packing operations; and

(B) Thoroughly cleaned at the end of each operating day.

(c)(1) Adequate lavatory and toilet accommodations shall be provided.

(2) Toilet and locker rooms shall be maintained in a clean and sanitary condition.

(3) Hot and cold running water shall be provided.

(4) Rooms shall be ventilated to the outside of the building.

(5) Signs shall be posted in the restrooms instructing employees to wash their hands before returning to work.

(d) A separate refuse room or a designated area for the accumulation of trash must be provided in plants which do not have a system for daily removal or destruction of such trash.

(e)(1) Wood benches, platforms, etc. in areas which are subjected to moisture and which develop odors shall be replaced with equipment of metal construction.

(2) Wood walls or partitions which develop odors shall be replaced with materials impervious to moisture.

(3) Newly constructed plants should be equipped with metal benches, platforms, etc. in areas which are subjected to moisture.

(f) Cooler rooms shall be:

(1) Free from objectionable odors and from mold; and

(2) Maintained in a sanitary condition.

(g) Shell egg grading equipment shall be:

(1) Kept in good repair; and

(2) Cleaned after each day's use or more frequently if necessary.

(h)(1) Wash water shall be changed approximately every four (4) hours, or more often if needed to maintain sanitary conditions, and at the end of each shift.

(2) Remedial measures shall be taken to prevent excess foaming during the egg washing operation.

(i) Waste water from the egg washing operation shall be piped to drains.

(j) When steam or vapors originate from the washing operation, they shall be continuously and directly removed to the outside of the building.

(k) Adequate ventilation shall be provided.

(l) Adequate light shall be provided to facilitate necessary quality determinations, including the detection and removal of stained and dirty shells and the condition of the packing material.

(m) Cases and packing materials must be:

(1) Reasonably clean, free of mold, mustiness, and off odors; and

(2) Of sufficient strength and durability to adequately protect the eggs during normal distribution.

(n) Only potable water may be used to wash eggs.

(o) The following substances used in the plant shall be approved and handled in accordance with the manufacturer's instructions:

- (1) Pesticides;
- (2) Insecticides;
- (3) Rodenticides;
- (4) Cleaning compounds;
- (5) Destaining compounds;
- (6) Foam control compounds;
- (7) Sanitizers; and
- (8) Inks and oils coming into contact with the product.

**Authority.** Arkansas Code § 20-58-206.

**2 CAR § 155-103. Shell egg protection operations.**

(a) Shell egg protecting (oil processing) operations shall be conducted in a manner to avoid contamination of the product and maximize conservation of its quality.

(b) Eggs with excess moisture on the shell shall not be shell protected.

(c) Oil having any off odor, or that is obviously contaminated, shall not be used in shell egg protection.

(d) Processing oil that has been previously used and which has become contaminated shall be filtered and heat treated at one hundred eighty degrees Fahrenheit (°81) F) for three (3) minutes prior to use.

(e)(1) Shell egg processing equipment shall be washed, rinsed, and treated with a bacterial agent each time the oil is removed.

(2) It is preferable to filter and heat treat processing oil and clean processing equipment daily when in use.

**Authority.** Arkansas Code § 20-58-206.

**2 CAR § 155-104. Health and hygiene of personnel.**

(a) No person known to be affected by communicable or infectious disease shall be permitted to come in contact with the product.

(b) Plant personnel coming into contact with the product shall wear clean clothing.

**Authority.** Arkansas Code § 20-58-206.