IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 3-10-15	Inspector No. 713
Name of Firm: 5 Star Farm	Owner: Teresa Hollingsworth		IA Handlers License No. ED 510016
Address: 23462 245th St	Manager: Teresa	Phone Number: 641-373-3528	USDA Plant No. N/A
City: Eldora	Zip Code: 50627	County: Hardin	County No. 42

Number of cases of eggs on hand at time of inspection

Restricted				
	0 Eggs on hand			
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean				✓
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 11-2014				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores. No Cartons @ time of Insp.				✓
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

~~Firm~~ Firm is not selling eggs at time of Inspection. Last date of eggs sold was April 2014. No sales of eggs on record after this date. Firm has updated handlers License for 2015 but has NOT updated water test. No Eggs can be sold until current water test is done.

Owner or Manager: Teresa Hollingsworth **Inspector:** Kevin H Williams # 713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-15-13	Inspector No. 713
Name of Firm: 5 Star Farm	Owner: Teresa Hollingsworth		IA Handlers License No.
Address: 23462 245th st.	Manager: Teresa	Phone Number: 641-373-3528	USDA Plant No. MA
City: Eldora	Zip Code: 50627	County: Hardin	County No. 42

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Teresa is waiting on results of water Test. Teresa will email a copy of water test when she gets it

Owner or Manager: Teresa Hollingsworth **Inspector:** K Hale #713

m

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

JUN 25 2013

		Date of Inspection:	Inspector No. 707
Name of Firm: Albion United Farms	Owner: Meana Reachy		IA Handlers License No. ED.5099.01
Address: 20873 South St	Manager	Phone Number	USDA Plant No.
City: Cresco	Zip Code	County: Howard	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented				
2. Free from presence of birds, insects, rodents				
3. Adequate system/removal of refuse				
4. Floors of cleanable materials, floor drains provided (if needed)				
5. Floors, walls, and ceiling clean				
6. Plumbing and sewage disposal system adequate				
7. Hand sink: convenient, hot and cold water, sanitary towels provided				
8. Storage and use of toxic items				
9. Storage of cartons and cases: dry and clean				
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition				
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water				
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine				
15. Egg drying equipment: clean and maintained				

Equipment	IN	OUT	NA	NO
16. Candling device, adequate				
17. Scales adequate to determine net weight				
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair				
19. Thermometers: provided and accurate				
20. Transportation vehicles: refrigerated, clean and good repair				
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number				
22. New egg cartons for sales to retail food stores				
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions				
24. Adequate records maintained				
25. Restricted/Inedible eggs properly handled				
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes				
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation				

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

No eggs at the time of inspection.

Owner or Manager: Meana Reachy

Inspector: [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

JUN 25 2013

		Date of Inspection: [illegible]	Inspector No. [illegible]
Name of Firm: Annas Chickens & Chicks	Owner: Ann Buchman		IA Handlers License No. ED-[illegible]
Address: 117 E Main St	Manager	Phone Number: 563-927-4232	USDA Plant No.
City: Calmar	Zip Code: 52132	County: Winneshiek	County No. 96

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight				
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Owner or Manager: K. Ann Buchman **Inspector:** [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 2-27-14	Inspector No. 702
Name of Firm: Anna's Place	Owner: Ronald Bartelt owner		IA Handlers License No. E000-8101241
Address: 3 1/2 1st 230th	Manager: Ronald Bartelt	Phone Number: 515-986-0565	USDA Plant No.
City: Grimes	Zip Code: 50111	County: Dallas	County No. 25

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓	✓		
2. Free from presence of birds, insects, rodents	✓	✓		
3. Adequate system/removal of refuse	✓	✓		
4. Floors of cleanable materials, floor drains provided (if needed)	✓	✓		
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓	✓		
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓	✓		
8. Storage and use of toxic items	✓	✓		
9. Storage of cartons and cases: dry and clean	✓	✓		
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 5/21/13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	112.7	116.6		
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓	200 ppm		
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓	✓		
17. Scales adequate to determine net weight	✓	✓		
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓	✓		
19. Thermometers: provided and accurate	✓	✓		
20. Transportation vehicles: refrigerated, clean and good repair	✓	✓		
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓	✓		
22. New egg cartons for sales to retail food stores	✓	✓		
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓	✓		
24. Adequate records maintained				
25. Restricted/Inedible eggs properly handled	✓	✓		
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓	✓		
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓	✓		

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

112.7 wash 116.6 rinse watch wash temp; fridge temp 37.1 Hygenic Lab test 5/21/13 acceptable must re test in 2014

Owner or Manager: Ronald L. Bartelt **Inspector:**

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 2-28-13	Inspector No. 102
Name of Firm: Audubon County Family Farms	Owner: Cindy Madsen		IA Handlers License No. ED 509955
Address: 2186 Goldfinch	Manager: Cindy Madsen	Phone Number: 712-563-3044	USDA Plant No. N/A
City: Audubon	Zip Code: 50025	County: Audubon	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Audubon Co. Family Farms
Audubon, Iowa 50025
IAED00-8759896 Pack date:

Reverse

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Tempo44.1 (20) uses restaurant grade styro-foam coolers with sel racks for Farmers Market Transport

* Make sure H2O rinse temp is atleast 10° warmer

Owner or Manager: Cindy Madsen **Inspector:** [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Bennie Gingerich	Owner: Bennie Gingerich	Date of Inspection: August 6 2015	Inspector No. 707
Address: 4772 Unity Ave	Manager	Phone Number	IA Handlers License No. ED 510056
			USDA Plant No.
City: Cresco	Zip Code: 52136	County: Howard	County No. 45

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 7-23-2015				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Bennie will add a thermometer to his ice house

Owner or Manager: Bennie Gingerich

Inspector: Jeff Eichenberger 707

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-15-15	Inspector No. 720
Name of Firm: Bill Heater Farm Fresh Eggs	Owner: William Heater		IA Handlers License No. 976
Address: 1959 T Ave.	Manager	Phone Number: (515) 436-7472	USDA Plant No.
City: Ricoy, IA	Zip Code: 50235	County: Greene	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo 750 Dz	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided			X	
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *X zenia water				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine			X	X
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	X			
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair				X
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			X	
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions		X		
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

7. Air Egg Washer. Water accessed from shower stall. (14) Wash water not available - verifying by test strips
23. Label needs License Number + Pack Date.

Owner or Manager: Bill Heater

Inspector: [illegible] #720

TM

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 12-10-12	Inspector No. 102
Name of Firm: Bridgewater Farm	Owner: Dale A. Raasch		IA Handlers License No. N/A
Address: 2909 Brown Ave	Manager: Dale Raasch	Phone Number: 641-745-5368	USDA Plant No. NA
City: Bridgewater	Zip Code: 50837	County: Adair	County No. 01

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓	✓		
2. Free from presence of birds, insects, rodents	✓	✓		
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)		✓	✓	
5. Floors, walls, and ceiling clean	✓	✓		
6. Plumbing and sewage disposal system adequate	✓	✓		
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓	✓		
8. Storage and use of toxic items		✓	✓	
9. Storage of cartons and cases: dry and clean	✓	✓		

Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	95	93	103	
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine				
15. Egg drying equipment: clean and maintained				

Equipment	IN	OUT	NA	NO
16. Candling device, adequate		✓		
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓	✓		
19. Thermometers: provided and accurate	✓	✓		
20. Transportation vehicles: refrigerated, clean and good repair				
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	✓
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number	✓	NA		✓
24. Adequate records maintained			✓	
25. Restricted/Inedible eggs properly handled		✓		
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓	✓		
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓	✓		

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

New washer from will be received in 60 days so
ensure that will be present for official Notice
wash Temp 90 rinse 103 Fridge 34°C

Owner or Manager: Dale Raasch

Inspector: [illegible]

427-2501 (7/06)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

ED 51006 S

Name of Firm: Brite Acres	Owner: Miles & Sara Brite	Date of Inspection: 1-12-16	Inspector No. 711
Address: 18321 Delaware Place	Manager	Phone Number: 515 512 2294	IA Handlers License No.
City: Carlisle	Zip Code: 50047	County: Warren	USDA Plant No.
			County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: [signature]

Inspector: [signature] 711

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9-28-15	Inspector No. 711
Name of Firm: Broadhorn Farm	Owner: Julie Donaghy		IA Handlers License No.
Address: 20070 20th Ave	Manager	Phone Number: 641-765-4060	USDA Plant No.
City: Truro	Zip Code: 50257	County: Warren	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: Julie M Donaghy

Inspector: Ed McCreary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5-21-13	Inspector No. 713
Name of Firm: Brunk Family Farm	Owner: Lean Pork Lane		IA Handlers License No. ED 509933
Address: 12789 240th St	Manager: Ron Brunk	Phone Number: 641-939-3239	USDA Plant No.
City: Eldora, Iowa	Zip Code: 50627	County: Grundy	County No. 38

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 9-2011				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: Ron Brunk

Inspector: Kevin Wiemers #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: CR Eggs	Owner: John Roush	Date of Inspection: 09-12-14	Inspector No. 725
Address: 3147-257th Street	Manager	Phone Number	IA Handlers License No. ED0088975
City: Fairfield, Iowa 52556	Zip Code: 52556	County: Jefferson	USDA Plant No.
			County No. 51

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented				
2. Free from presence of birds, insects, rodents				
3. Adequate system/removal of refuse				
4. Floors of cleanable materials, floor drains provided (if needed)				
5. Floors, walls, and ceiling clean				
6. Plumbing and sewage disposal system adequate				
7. Hand sink: convenient, hot and cold water, sanitary towels provided				
8. Storage and use of toxic items				
9. Storage of cartons and cases: dry and clean				
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition				
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water				
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine				
15. Egg drying equipment: clean and maintained				

Equipment	IN	OUT	NA	NO
16. Candling device, adequate				
17. Scales adequate to determine net weight				
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair				
19. Thermometers: provided and accurate				
20. Transportation vehicles: refrigerated, clean and good repair				
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number				
22. New egg cartons for sales to retail food stores				
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions				
24. Adequate records maintained				
25. Restricted/Inedible eggs properly handled				
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes				
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation				

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Firm is discontinuing their Egg business as of Oct. 1st 2014. Firm is not renewing their license.

Owner or Manager: [signature]

Inspector: Daniel A. Sterling

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: May 2, 2013	Inspector No. 707
Name of Firm: Cedar Ridge Farm	Owner: Neal Lambright		IA Handlers License No. ED509962
Address: 24635 A Ave	Manager	Phone Number: 563-425-3002	USDA Plant No.
City: Elgin, IA 52141	Zip Code	County: Fayette	County No. 33

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: Carolyn Lambright **Inspector:** [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 09-18-14	Inspector No. 725
Name of Firm: CR Eggs	Owner: John Roush		IA Handlers License No. ED509975
Address: 2147-257th Street	Manager	Phone Number	USDA Plant No.
City: Fairfield, Iowa 52556	Zip Code: 52556	County: Jefferson	County No. 51

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented				
2. Free from presence of birds, insects, rodents				
3. Adequate system/removal of refuse				
4. Floors of cleanable materials, floor drains provided (if needed)				
5. Floors, walls, and ceiling clean				
6. Plumbing and sewage disposal system adequate				
7. Hand sink: convenient, hot and cold water, sanitary towels provided				
8. Storage and use of toxic items				
9. Storage of cartons and cases: dry and clean				
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition				
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water				
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine				
15. Egg drying equipment: clean and maintained				

Equipment	IN	OUT	NA	NO
16. Candling device, adequate				
17. Scales adequate to determine net weight				
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair				
19. Thermometers: provided and accurate				
20. Transportation vehicles: refrigerated, clean and good repair				
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number				
22. New egg cartons for sales to retail food stores				
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions				
24. Adequate records maintained				
25. Restricted/Inedible eggs properly handled				
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes				
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation				

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Firm is discontinuing their Egg business as of Oct. 1st 2014. Firm is not renewing their license.

Owner or Manager: [signature]

Inspector: Daniel A. Sterling [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

SEP 23 2013

		Date of Inspection: 9-16-13	Inspector No. 713
Name of Firm Centrum Valley Farms Alden	Owner Steve Boersma		IA Handlers License No. ED 509919
Address 13998 140th St.	Manager Scott Jensen	Phone Number 515-859-3311	~~USDA~~ Plant No. 19-083-0651
City Alden	Zip Code 50006	County Hardin	County No. 42

Number of cases of eggs on hand at time of inspection 1/000

Restricted				
Jumbo	XL 65%	L 35%	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 7-11-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine (150 p/m)	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 36.8°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Godhatlers Pest Control Co. - Comes Once/week Report of Bait Stations to manage
Scales Checked annually - last check. 10-25-2012 - Kies Scale Co.

Owner or Manager: [signature]

Inspector: [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-21-15	Inspector No. 713
Name of Firm: Cartown Valley Farms - Alden	Owner: Steve Boomsma		IA Handlers License No. ED 509919
Address: 13998 140th St.	Manager: Silvia Salvador	Phone Number: 515-859-3311	USDA Plant No. 19-083-0651
City: Alden	Zip Code: 50006	County: Hardin	County No. 42

Number of cases of eggs on hand at time of inspection 700 cases

Restricted				
Jumbo	XL	L 100%	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented SE Corn Cooler Room - Hole in wall	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean				
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items Cone Door		✓		
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-19-14				
12. Shell washer clean and sanitary condition	✓ 102°F			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	104°F	✓		
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine 160	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 42.6°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

FEB 04 2015

Comments:

700 cases going to the breaking facility - all smaller - mediums - xtra larges - Jumbos.
8) Chemical cage door would not latch closed (Repair it - AKA)
13) Wash water @ 102°F - Rinse water @ 104°F. Rinse water needs to be at least 10°F

Owner or Manager: [signature] **Inspector:** [signature]

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-3-13	Inspector No. 713
Name of Firm: Centrum Valley West	Owner: Steve Boomsma		IA Handlers License No. ED5099 20
Address: 2550 270th st	Manager: Mike Bowman	Phone Number: 515-532-6563	USDA Plant No. 1190
City: Clarion	Zip Code: 50525	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection 21,800

Restricted				
Jumbo 5%	XL 30%	L 40%	M 15%	S 5%

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided		✓		
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 9-16-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 39°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

#7) Hand Sink in packing room was out of paper towels.
Godfathers Pest Control handles pests. Stations looked clean and working.

Owner or Manager: Mike Bowman

Inspector: [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9-30-13	Inspector No. 713
Name of Firm: Centrum Valley Farms South	Owner: Steve Beemsma		IA Handlers License No. EOS0922
Address: 2678 270th St.	Manager: Pablo Duran Jr	Phone Number: 515-852-4742	USDA Plant No. 1180
City: Clarion, IA 50525	Zip Code: 50525	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection 4,500

Restricted				
Jumbo	XL	L	M	S
0	30%	60%	10%	

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-16-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 39.1	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Fix Seal on bottom of Truck load-out door in cooler Room.
Noticed some activity around one bait station in storage room. Employee cleaned area right away.
Gentlemen's pest control for pests

Owner or Manager: [signature]

Inspector: [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Centrum Valley West	Owner: Steve Boomsma	Date of Inspection: 2-10-15	Inspector No. 713
Address: 2548 270th St.	Manager: Rebecca Mangavia	Phone Number: 515-532-2325	IA Handlers License No. ED 509920
City: Clarion	Zip Code: 50525	County: Wright	USDA Plant No. 1190
			County No. 99

Number of cases of eggs on hand at time of inspection

Restricted	Jumbo	XL	L	M	S
10%	2%	4%	80%	4%	

4,917 cases

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 9-19-14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine 100	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 44°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Scales checked by RMH Tmd - 10-7-14
USDA on site 7 days/week for 60 days

Owner or Manager: [signature]

Inspector: [signature]

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

Name of Firm: Centrum Valley Farms - North	Owner: Steve Boomsma	Date of Inspection: 2-3-15	Inspector No. 713
Address: 2652 250th St.	Manager: (Temp) - Gerardo	Phone Number: 515-532-2392	IA Handlers License No. ED 509921
City: Clarion	Zip Code: 50525	County: Wright	USDA Plant No. 1170
			County No. 99

Number of cases of eggs on hand at time of inspection

Restricted	Jumbo	XL	L	M	S
1%	1%	80%	15%	3%	

1,068

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items Keep Door Closed		✓		
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-19-14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 37.3°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

FEB 06 2015

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

USDA on site 7 days/week 10 hr days. Gottaflies Pest Control for pests. Sales Checked 10-15-14 by RMH Co.

Numerous overhead dock doors, need door seals to keep pests out.

Owner or Manager: X [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

SEP 23 2013

Name of Firm: Centrum Valley Farms	Owner: Steve Boomsma	Date of Inspection: 9-19-13	Inspector No. 713
Address: 2863 310th St.	Manager: Miguel Fernandez	Phone Number: 515-852-3213	IA Handlers License No. ED 509937
City: Dows	Zip Code: 50006	County: Wright	USDA Plant No. 1160
			County No. 99

Number of cases of eggs on hand at time of inspection 4,000

Restricted				
Jumbo 5%	XL 30%	L 45%	M Combined 20%	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-16-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 38°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Goodfather Exterminating for Pest Controlle
Maintained Checks Scales monthly with Certified weight

Owner or Manager: [signature]

Inspector: [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

Name of Firm: Centrum Valley Farms/Dows	Owner: Steve Boomsma	Date of Inspection: 1-27-15	Inspector No. 713
Address: 2863 310th St.	Manager: Miguel Fernandez	Phone Number	IA Handlers License No. E0509937
City: Dows	Zip Code: 50006	County: Wright	USDA Plant No. 1160
			County No. 99

Number of cases of eggs on hand at time of inspection

Restricted	Jumbo	XL	L	M	S
1%	4%		95%		

692 cases

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided		✓		
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-19-14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 40°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																						
Size																						
No. of Eggs																						
A																						
B																						
Dirties																						
Chex																						
Loss																						
Leakers																						

FEB 04 2015

Comments:

Godfathers Pest Control Co. for Pests - Scales checked by RMH Systems Annually. Last Check 10-7-14. USDA on Site 7 days/week 10 hour days. #201 No Hot Water @ the Hand wash station in Packing Room.

Owner or Manager: [signature]

Inspector: [signature] #713

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-9-12	Inspector No. 713
Name of Firm: Centrum Valley Farms	Owner: Steven C Boomsma		IA Handlers License No.
Address: 2674 Hwy 69	Manager: Shad Strong	Phone Number: 515-852-3447	USDA Plant No. P 1200
City: Galt	Zip Code: 50101	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted	6,000 Cases of Mixed Size			
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 9-10-2012				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	X			
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 40.4 °F	X			
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair	X			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	X			
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	X			
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: Kayla Erickson

Inspector: Kevin H Wunn #713

SEP 30 2013

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9-24-13	Inspector No. 713
Name of Firm: Centrum Valley Farms North	Owner: Steve Boomsma		IA Handlers License No. ED 5099 21
Address: 2680 250th St.	Manager: Jose Simental	Phone Number: 515-532-2392	USDA Plant No. 1170
City: Clarion	Zip Code: 50525	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided		✓		
8. Storage and use of toxic items		✓		
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-16-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 38.6°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

#7) Hand Sink in packing room has no hot water - Firm made a repair order to have this fixed ASAP

#9) Lock on the cage door was not locking - Firm made a repair order to have this fixed ASAP.

Owner or Manager: Tyler McBrayer

Inspector: Kent Hall

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

OCT 17 2013

Date of Inspection: 10-7-13			Inspector No. 713
Name of Firm: Centrum Valley Farms East	Owner: Steve Boomsma		IA Handlers License No. ED 5079945
Address: 2731 265th St.	Manager: Serafin Meza	Phone Number: 515-852 3227	USDA Plant No. 1200
City: ~~Storm~~ Galt	Zip Code: 50525	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection 5,700

Restricted				
5%	25% / Dirtied.			
Jumbo	XL	L	M	S
15%	4%	50%	1%	

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided		✓		
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-16-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine 200	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 39°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

During Inspection I could not get the hot water to work at the Hand Sink in the Packaging Room. Gottfried is doing the Pest Control.

Owner or Manager: [signature]

Inspector: [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-13-15	Inspector No. 713
Name of Firm: Centrum Valley Farms South	Owner: Steve Boomsma		IA Handlers License No. ED 5099922
Address: 2688 270th St West	Manager: Sera Fin Meza	Phone Number: 515-852-4742	USDA Plant No. 1180
City: Galt	Zip Code: 50101	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted	5,862 Cases			
Jumbo	XL 30%	L 60%	M 10%	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-19-2014				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 37.9°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair Inspected Trailer	✓	while loading		
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

FEB 04 2015

Comments:

USDA on site 7 days/week approx 10 hr days
Grandfathers Pest Control for pests - weekly
Scales were tested checked on 10-7-14 by RMH Systems in Waterloo IA

Owner or Manager: Jean Schlater

Inspector: #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-5-15	Inspector No. 713
Name of Firm: Centrum Valley Farms/East	Owner: Steve Boomsma		IA Handlers License No. ED509945
Address: 2731 265th St.	Manager: Scott Jensen	Phone Number: 515-852-3227	USDA Plant No. 1200
City: Galt	Zip Code: 50525	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection 2,895

Restricted	Jumbo	XL	L	M	S
2%	8%	40%	40%	10%	

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested: 9-19-14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 37.9°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled Dedicated Equipment	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Gatherers doing Pest Controle weekly. USDA on Site 7 days/week 10hr days
Scales Checked correctly by RMH Systems out of Waukee Iowa.
Wash Down Sop every 5 hrs.

Owner or Manager: X [signature]

Inspector: [signature] #713

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-20-15	Inspector No. 720
Name of Firm: Circle M Seed + Livestock	Owner: Scott D. ~~Schmidt~~ Smith		IA Handlers License No.: Pre-licensing Insp
Address: 2415 Boone St.	Manager:	Phone Number: (515) 291 3946	USDA Plant No.:
City: Boone	Zip Code: 50036	County: Boone	County No.:

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S
	1 Dz		3 Dz	

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested: Boone Municipal				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine		X		
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	X			
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair				X
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			X	
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions				X
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

FEB 03 2015

Comments:

(14) Currently using anti-bacterial soap - will check with customers on chlorine usage. (23) Labels not yet made but received requirements.

Owner or Manager: [signature]

Inspector: [signature] #720

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: April 29, 2013	Inspector No. 707
Name of Firm: Country Farms	Owner: Randy Enss		IA Handlers License No. New
Address: 4269 Primrose Ave	Manager	Phone Number: 507-421-6104	USDA Plant No.
City: Osage	Zip Code: 50461	County: Mitchell	County No. 66

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 3-27-2013				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Owner or Manager: Randy Enss

Inspector: Jeff Einhaus

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

Date of Inspection: 7-22-14		Inspector No. 720	
Name of Firm: Country Store Bakery	Owner: Henry T. Miller		IA Handlers License No. ED510005
Address: 5759 Jones Ave. SW	Manager:	Phone Number: None	USDA Plant No.
City: Kalona	Zip Code: 52247	County: Johnson	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L 1/2	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 12-23-13				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	X			
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	See Below			
19. Thermometers: provided and accurate				
20. Transportation vehicles: refrigerated, clean and good repair				X
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			X	
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	X			
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

(14) Sanitizer is at maximum. (18-19) Eggs are immediately transferred to firm's retail outlet where all are sold within several hours. A refrigerator is on site for warm weather or any eggs that are unsold.

Owner or Manager: Henry T. Miller

Inspector: [illegible]

JUL 28 2014

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

Name of Firm: Country Store Bakery	Owner: ~~Timothy Frost~~ Henry T Miller	Date of Inspection: 5-22-13	Inspector No. 720
Address: 5759 Jones Ave SW	Manager	Phone Number: None	IA Handlers License No. None
City: Kalona	Zip Code: 52247	County: Johnson	USDA Plant No.
			County No. 52

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL 2	L 2	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 3-28-13				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water				X
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine				X
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair		X		
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair				X
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number		X		
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions		X		
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation				X

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Firm personnel who does egg washing was unavailable. (17) ~~State firm to have to wash~~ ~~[illegible]~~ eggs. (18) Firm stores eggs naturally (65°); will clean + move eggs to refrigeration within 48hr. (21) Redo labels to include all appropriate information. Sort + pack eggs by grade + size

Owner or Manager: Henry T. Miller

Inspector: [illegible] 720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: Oct. 9, 2013	Inspector No. 707
Name of Firm: Cracked Up Farm	Owner: Justin & Melissa Galbraith		IA Handlers License No.
Address: 24354 S Ave	Manager	Phone Number: 319-830-6594	USDA Plant No.
City: Reinbeck	Zip Code: 50669	County: Grundy	County No. 38

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	NA			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: Melissa Galbraith

Inspector: Jeff Eichmeyer

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: David Helmuth	Owner	Date of Inspection: Oct. 16, 2013	Inspector No. 707
Address: 19662 45th St	Manager	Phone Number: NA	IA Handlers License No. ED 509960
City: Lime Springs	Zip Code: 52155	County: Howard	USDA Plant No.
			County No. 45

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: Aug. 10, 2013				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	NA			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Owner or Manager: Ida Mae Helmuth

Inspector: Jeff Eisinger

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Phone # 515-603-3050

		Date of Inspection: 8-15-12	Inspector No. 102
Name of Firm: Day Break Foods Inc.	Owner: Daybreak Foods Inc.		IA Handlers License No.
Address: 3159 Buchanan Ave	Manager: Sam Utecht	Phone Number: ~~515-603-3050~~	USDA Plant No. P1144
City: Eagle Grove, Iowa	Zip Code: 50533	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas *	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items		✓		
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 4-04-12				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water		✓		
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight				
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores			✓	
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓		✓	
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Lab is Keystone Laboratories Inc. (02) East 17th South Newton, IA
for H_2O test Wash 115.5 1st washer 2nd 118.0
cooler temp 41.6 43.2 ~~will recheck Monday~~

Owner or Manager: Pat Stayer

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 12-22-14	Inspector No. 713
Name of Firm: Daybreak Foods Inc / Vincent	Owner: Bill Rehm		IA Handlers License No. ED5099 12
Address: 3159 Buchanan Ave	Manager: Arianna Thiel	Phone Number: 515-603-5050	USDA Plant No. 1199
City: Eagle Grove / Vincent Complex	Zip Code: 50533	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection (9,000)

Restricted				
Jumbo	XL	L 100%	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-10-14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 37.3°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments: USDA - 7 days/week - 8hr days.
Scales Checked by Iowa Scale Company. Last Scale check was on 4-2-2014.
Glass Thermometers were checked for accuracy on 8-22-2014 and 5-21-2014.
Ecolab is the company hired to do pest controlle at this location. Reports Reviewed @ Iowa

Owner or Manager: X [signature] Inspector: [signature]

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-31-13	Inspector No. 713
Name of Firm: Daybreak Foods Inc.	Owner: Bill Rehm		IA Handlers License No. ED 509912
Address: 3159 Buchanan Ave	Manager: Anthony Heald	Phone Number: 515-603-3050	USDA Plant No. 1199
City: Eagle Grove / Vincent Complex	Zip Code: 50533	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection (9,120 cases)

Restricted				
Jumbo	XL	L 100%	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 7-30-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 38.1	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Scales checked by Iowa Scale Company. Last check was done on 10-1-2013
Pusto X is company hired to do pest controls at this location. Reports signed by Manager

Owner or Manager: _____ Inspector: _____ #713

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-29-13	Inspector No. 713
Name of Firm: Doybunk Foods Inc.	Owner: Bill Rehm		IA Handlers License No. EO509908
Address: 3170 Buchanan Ave	Manager: Steve Dunkle	Phone Number: 515-448-5050	USDA Plant No. 1197
City: Eagle Grove	Zip Code: 50533	County: Wright	County No. 79

Number of cases of eggs on hand at time of inspection 4,100 @ Time of Inspection

Restricted				
Jumbo 0	XL 40	L 40	M 8	S 2

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 7-30-13				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 38.2	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

USDA Inspector on site 5 days a week / 10 hour days.
Pest control by Pestex company. Weekly Visit. Plant Manager Signs Reports.
Annual Scale Check by Iowa Scale Co. Fort Dodge, IA.

Owner or Manager: _____ **Inspector:** _____ #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 12-18-14	Inspector No. 713
Name of Firm: Daybreak Foods Inc.	Owner: Bill Rehm		IA Handlers License No. EO 509908
Address: 3170 Buchanan Ave	Manager: Steve Dunkle	Phone Number: 515-448-5050	USDA Plant No. 1197
City: Eagle Grove	Zip Code: 50533	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted				
	2,62 cases @ Top			
Jumbo	XL	L	M	S
10	40	40	8	2

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 9-10-14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 36.6°F	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair				✓
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

USDA on site 7 days/week 10 hour days. / Water tested every quater.
Pest control by Eco-Lab - Weekly visit - Plant manager signs reports from Eco-Lab
Scales checked annually by Iowa Scale Co. Scales last checked on 1-8-2014

Owner or Manager: _____ **Inspector:** Kevin H Wiemers #713

TM TM

Pre Inspection

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-19-12	Inspector No. 702, 713
Name of Firm: Daybreak Foods Inc.	Owner: Daybreak Foods Inc.		IA Handlers License No.
Address: 3170 Buchanan	Manager: Jaime E. Jimenez	Phone Number: 515-498-5050	USDA Plant No. D1197
City: Eagle Grove	Zip Code: 50533	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓	✓		
2. Free from presence of birds, insects, rodents	✓	✓		
3. Adequate system/removal of refuse	✓	✓		
4. Floors of cleanable materials, floor drains provided (if needed)	✓	✓		
5. Floors, walls, and ceiling clean	✓	✓		
6. Plumbing and sewage disposal system adequate	✓	✓		
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓	✓		
8. Storage and use of toxic items	✓	✓		
9. Storage of cartons and cases: dry and clean	✓	✓		
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 4/02/12				
12. Shell washer clean and sanitary condition	✓	✓		
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓	✓		
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓	✓		
15. Egg drying equipment: clean and maintained	✓	✓		

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓	✓		
17. Scales adequate to determine net weight	✓	✓		
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓	✓		
19. Thermometers: provided and accurate	✓	✓		
20. Transportation vehicles: refrigerated, clean and good repair	✓	✓		
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓	✓		
22. New egg cartons for sales to retail food stores	✓	✓		
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓	✓		
24. Adequate records maintained	✓	✓		
25. Restricted/Inedible eggs properly handled	✓	✓		
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓	✓		
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓	✓		

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

(14) use Ph method of evaluating ppm (16) Sensored candeling system (17) Sensored scaling system; firm does physical check candeling and weighing of eggs.

Owner or Manager: Julia A. Roth

Inspector: Barry Bills

Kris H. Ellis 1/713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 11-25-13	Inspector No. 711
Name of Firm: Divine Ward Farms	Owner: Divine Ward Farms		IA Handlers License No.
Address: 12344 270th Ave	Manager: Dean Pearson	Phone Number: 641-680 5150	USDA Plant No.
City: Weldon	Zip Code: 50264	County: Decatur	County No. 27

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas*	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: [signature]

Inspector: Ed McCreary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: May 7, 2013	Inspector No. 707
Name of Firm: Dusk To Dawn Sales	Owner: Teresa Miller		IA Handlers License No. ED509902
Address: 105 E Water	Manager	Phone Number: 563-425-4363	USDA Plant No.
City: Fayette	Zip Code: 52141	County: Fayette	County No. 33

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition			✓	
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water			✓	
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine			✓	
15. Egg drying equipment: clean and maintained			✓	

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores			✓	
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: X [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 3-27-14	Inspector No. 720
Name of Firm: E & E Chickens	Owner: Eric D. Edler		IA Handlers License No.
Address: 2224 Canfield Ave	Manager	Phone Number: (641) 751-4740	USDA Plant No.
City: State Center	Zip Code: 50247	County: Marshall	County No. 64

Number of cases of eggs on hand at time of inspection

Restricted 1 Egg				
Jumbo 1/2	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	X			
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair		X		
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair				X
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number				X
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions				X
24. Adequate records maintained				X
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments: Pre-licensing Inspection

(18) Turn down refrigerator 1 more degree to 45° Maximum. (21 & 23) Labels are not yet made.

(24) Record are not yet started

Owner or Manager: Eric D Edler

Inspector: [illegible]

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5-10-13	Inspector No. 711
Name of Firm: E+S Country Store	Owner: Jacob Shrock		IA Handlers License No.
Address: 1463 292nd Street	Manager	Phone Number: 641-782-5244	USDA Plant No.
City: Redding IA	Zip Code: 50860	County: Ringgold	County No. 80

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair			✓	
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number	✓			
24. Adequate records maintained		✓		
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																					
Size																					
No. of Eggs																					
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

This is new Place will have Records on next inspection

Owner or Manager: Jacob Shrock

Inspector: [illegible] 711

427-2501 (7/06)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 11-01-13	Inspector No. 702
Name of Firm: Early Morning Harvest	Owner: Jeff Hafner		IA Handlers License No. ED00-8159962
Address: 2425 Willow Ave	Manager: Sue	Phone Number: 641-757-2620	USDA Plant No.
City: Panora, IA 50216	Zip Code: 50216	County: Guthrie 39	County No. 39

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓	✓		
2. Free from presence of birds, insects, rodents	✓	✓		
3. Adequate system/removal of refuse	✓	✓		
4. Floors of cleanable materials, floor drains provided (if needed)	✓	✓		
5. Floors, walls, and ceiling clean	✓	✓		
6. Plumbing and sewage disposal system adequate	✓	✓		
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓	✓		
8. Storage and use of toxic items	✓	✓		
9. Storage of cartons and cases: dry and clean	✓			

Shell Egg Washing, Grading, and Packing Operations	IN	OUT	NA	NO
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested: N/A				
12. Shell washer clean and sanitary condition	✓	✓		
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓	✓		
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓	✓		
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓	✓		
17. Scales adequate to determine net weight	✓	✓		
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓	✓		
19. Thermometers: provided and accurate	✓	✓		
20. Transportation vehicles: refrigerated, clean and good repair	✓	✓		

Labeling and Packaging	IN	OUT	NA	NO
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	
22. New egg cartons for sales to retail food stores	✓	✓		
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓	✓		
24. Adequate records maintained	✓	✓		
25. Restricted/Inedible eggs properly handled	✓	✓		

Personnel	IN	OUT	NA	NO
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓	✓		
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓	✓		

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments: 150 ppm 90.5 wash 98.3 rinse 108.6 sanitize

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

SEP 23 2013

		Date of Inspection: 9-16-13	Inspector No. 720
Name of Firm: Earth Biscuit Farm	Owner: Twyla Hein		IA Handlers License No. IA EDW 8759944
Address: 1376 Jackson	Manager	Phone Number: 319 325 9060	USDA Plant No.
City: Tipton	Zip Code: 52772	County: Cedar	County No.

Number of cases of eggs on hand at time of inspection

Restricted	Jumbo	XL	L	M	S
1/2			3		

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			

Shell Egg Washing, Grading, and Packing Operations	IN	OUT	NA	NO
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 9-9-13				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine		X		
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	X			
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair	X			

Labeling and Packaging	IN	OUT	NA	NO
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	X			
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	X			
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			

Personnel	IN	OUT	NA	NO
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size	Med Dn																			
No. of Eggs	24																			
A	24																			
B																				
Dirties	0																			
Chex	0																			
Loss	0																			
Leakers	0																			

Comments:

Sanitizer tested 100ppm. Owner states will strengthen solution. Restricted eggs for personal use. Eggs are packed next am.

Owner or Manager: Twyla M. Hein

Inspector: [illegible] #720

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

OCT 21 2014

		Date of Inspection: 10-16-14	Inspector No. 720
Name of Firm: Earth Biscuit Farm	Owner: Twila Hein		IA Handlers License No. ED 09907
Address: 1376 Judson Ave.	Manager	Phone Number (319) 325-9060	USDA Plant No.
City: Tipton	Zip Code: 52772	County: Cedar	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L 2	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) *				
11. * Current water test on file for private system, date tested: 9-9-14				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water		X		
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine			X	
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	X			
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair				X
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			X	
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions		X		
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

(13) Revised Temperate Requirements for water. (14) Eggs are sanitized with a non chlorine cleanser (Monarch) target market is non-toxic chemicals. (23) Add Size + Grade to labeling

Owner or Manager: Twyla M. Hein

Inspector: [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: Nov 4 2015	Inspector No. 707
Name of Firm: Farting Right LLC	Owner: Karen Foster		IA Handlers License No. EG5100
Address: 5527 US Hwy 52	Manager	Phone Number: 563-419-8055	USDA Plant No.
City: Decorah	Zip Code: 52101	County: Winneshiek	County No. 96

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: Oct. 8, 2015				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: X Karen Foster

Inspector: Jeff Eichenberger

Cell = 515-249-2830

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: June 15, 2015	Inspector No. 707
Name of Firm: Egg Me On	Owner: Avery Carter		IA Handlers License No. EN510054
Address: 1331 Linden Rd	Manager: Shawn Carter	Phone Number: 712-235-5523	USDA Plant No.
City: Harlan	Zip Code: 51537	County: Shelby	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	
22. New egg cartons for sales to retail food stores	✓			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	✓			
24. Adequate records maintained	✓			
25. Restricted/Inedible eggs properly handled	✓			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	✓			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	✓			

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

Owner or Manager: X [signature]

Inspector: [signature]

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

EGG HANDLERS INSPECTION REPORT

Hours of Operation:	Telephone Number: 641-664-1450	Date of Inspection: 05-03-13	Inspector No. 725
Name of Firm: Elise's Eggs	Owner: Chad & Melissa Wuthrich		IA Handlers License No.
Address: 21855 Peach Ave.	Manager	Phone Number	USDA Plant No.
City: Bloomfield	Zip Code: 52537	County: Davis	County No. 26

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	X			
2. Free from presence of birds, insects, rodents	X			
3. Adequate system/removal of refuse	X			
4. Floors of cleanable materials, floor drains provided (if needed)	X			
5. Floors, walls, and ceiling clean	X			
6. Plumbing and sewage disposal system adequate	X			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	X			
8. Storage and use of toxic items	X			
9. Storage of cartons and cases: dry and clean	X			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☒ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested:				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water				X
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine			X	
15. Egg drying equipment: clean and maintained	X			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	X			
17. Scales adequate to determine net weight	X			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	X			
19. Thermometers: provided and accurate	X			
20. Transportation vehicles: refrigerated, clean and good repair	X			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	DAS		X	
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number	X			
24. Adequate records maintained			X	
25. Restricted/Inedible eggs properly handled			X	
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation			X	

Sample Candling Record (100 eggs per sample)

Sample No.																				
Size																				
No. of Eggs																				
A																				
B																				
Dirties																				
Checs																				
Loss																				
Leakers																				

Comments:

Firm will need a thermometer for rinse water.
Record Book has been started

Owner or Manager: Melissa Wuthrich

Inspector: David A. Sterling

427-2501 (12/06)