Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-10-2003	Inspector No. 720/725
Name of Firm: MM Family Farms	Owner: Morris L. Mast		IA Handlers License No.
Address: 2401 165th St	Manager	Phone Number: None	USDA Plant No.
City: Fairfield	Zip Code: 52556	County: Jefferson	County No.

Number of cases of eggs on hand at time of inspection

Restricted	3 1/5 Case Not Run			
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			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:

Producer is not possession of a current water test. Will license pending supply of current test.
Will acquire deli water container for restaurant of eggs

Owner or Manager: Morris L. Mast

Inspector: Cheryl Kuntz 720
David A Sterling # 725

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 4-4-13	Inspector No. 711
Name of Firm: Martenson Farms	Owner: Steci Martenson		IA Handlers License No.: CD 5077943
Address: 29846 190th St	Manager	Phone Number: 712 545 9063	USDA Plant No.
City: Honey Creek IA	Zip Code: 51542	County: Pottawattamie	County No.: 78

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: 5-2012				
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 McGeary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-8-2015	Inspector No. 713
Name of Firm: Maple Nook Farm	Owner: Christian Borntreger		IA Handlers License No. ED-510045
Address: 1570 500th Ave	Manager: Christian	Phone Number: 507-402-7761	USDA Plant No. N/A
City: Northwood	Zip Code: 50459	County: Worth	County No. 98

Number of cases of eggs on hand at time of inspection

Restricted	3 Dozen Eggs on hand			
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: 1-24-2014				
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 38.2°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:

#24) Invoice Book used for Record Keeping
#23) New labels are being printed after IA Lisc # is given.

Owner or Manager: X Christian L. Borntreger **Inspector:** Kevin H. Wiemers #713

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

JUL 31 2013

		Date of Inspection: 7-24-13	Inspector No. 711
Name of Firm: McNees George & Martha	Owner: Martha McNees		IA Handlers License No. ED5009916
Address: 3276 State Hwy 2	Manager	Phone Number: 712-542-4170	USDA Plant No.
City: Clarinda	Zip Code: 51632	County: Page	County No. 73

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: Martha McNees

Inspector: Ed McCreary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 8-27-13	Inspector No. 711
Name of Firm	Owner Menno Byler		IA Handlers License No. ED509927
Address 17648 310th Street	Manager	Phone Number no phone	USDA Plant No.
City Davis City	Zip Code 50065	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: 2012				
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: Menno Byler

Inspector: Ed McCreary 711

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 11/13/14	Inspector No. 721
Name of Firm: Metzger	Owner: Bruce Metzger		IA Handlers License No. ED 509905
Address: 2048 Elmwood	Manager	Phone Number: 712-473-2579	USDA Plant No.
City: Alvord Ia	Zip Code: 51230	County: Lyon	County No. 60

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	✓	Cats on farm		
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: Eggs to Sensient Foods - Keith Vonner in Lester - Chickens at Farm All eggs processed in Iowa -

Owner or Manager: Alice Metzger

Inspector: Rachel Thompson IA

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection:	Inspector No.
Name of Firm	Owner		IA Handlers License No.
Address 2048 Elmwood	Manager	Phone Number 712-472-2579	USDA Plant No.
City Alvord	Zip Code 51230	County Lyon	County No. 60

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: x Alice Metzger

Inspector: Bradley Hasek 719

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: McClary Farms	Owner: Jason McClary	Date of Inspection: 3/01/ A	Inspector No. 702
Address: 4807	Manager: Jason McClary	Phone Number: 515-557-0660	IA Handlers License No. N/A
City: Des Moines	Zip Code: 50311	County: Polk	USDA Plant No. N/A
			County No. 77

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	103.1			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	200ppm			
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	33.9			
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	N/A			
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:

needs counter tops and documents starting pre clean before eggs are processed

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: Nov. 25, 2013	Inspector No. 707
Name of Firm: Miller Farm	Owner: Sarahann Miller		IA Handlers License No. ED509951
Address: 45341 Valley Ave	Manager	Phone Number	USDA Plant No.
City: McIntire	Zip Code: 50455	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: May 1, 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: Sarahann Miller

Inspector: Jeff Ewing

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 8-26-13	Inspector No. 711
Name of Firm: Moark Sunhest	Owner: Moark		IA Handlers License No. EO 509964
Address: 1641 Well Ave	Manager: Shenandoah Eggs	Phone Number: 641 336 2292	USDA Plant No.
City: Clearfield	Zip Code: 50840	County: Taylor	County No. 87

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

Name of Firm: ~~Forsman~~ Montgomery Valley Farm	Owner: Forsman Farms	Date of Inspection: 6-24-14	Inspector No.: 711
Address: 2975 265th St	Manager: Dean Sauder	Phone Number: 712 826 2688	IA Handlers License No.:
City: Villisca	Zip Code: 50864	County: Montgomery	USDA Plant No.:
			County No.: 69

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: 5-12-14	Inspector No. 720
Name of Firm: Morgan Creek Farm + Market	Owner: Robert W. Vandus		IA Handlers License No.: Pre License Inspection
Address: 10501 Hoth Ave SW / Mailing Address 909 State, Grove Rd	Manager:	Phone Number: 319 270 4411	USDA Plant No.:
City: Cedar Rapids	Zip Code: 52404	County: Linn	County No.:

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L 25	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: Not 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				No
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				No
24. Adequate records maintained				NO
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.	1																				
Size	L																				
No. of Eggs	12																				
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

(11) Hold License pending Water Test. (20) Will be picked up by customer (21) Labels not yet created, have reviewed requirements (24) Records not yet started, have reviewed requirements.

Owner or Manager: Robert W. Vandus

Inspector: [illegible] #720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 4-8-15	Inspector No. 723
Name of Firm: New Family Farm	Owner: Anthony W. Thompson		IA Handlers License No.
Address: 12850 NE 64th Ave	Manager	Phone Number: 515-367-0110	USDA Plant No.
City: Elkhart	Zip Code: 50073	County: Polk	County No.

Number of cases of eggs on hand at time of inspection

Restricted	72 Dz not yet graded			
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) * Domino				
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:

(13.) Firm has not finalized wash / sanitize process; various upgrades [illegible] discussed. (23) Labels not yet made requirements reviewed. (24) Records not yet started reviewed requirements.

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

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 8-13-13	Inspector No. 711
Name of Firm: NOVAE VITAE Farm	Owner		IA Handlers License No. CO509915
Address: 17460 Dubuque St	Manager: Gordon Graham	Phone Number: 515-249 6422	USDA Plant No.
City: Carlisle	Zip Code: 50047	County: Warren	County No. 71

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: 8-12-13				
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	✓			
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

515-210-3159

Date of Inspection: 11-15-13			Inspector No. 702
Name of Firm: Optimae Life Services	Owner: Optimae Life Services		IA Handlers License No. E000-8159707
Address: 28770 El Paso Ave	Manager: Larry Conkl	Phone Number: [illegible]	USDA Plant No. N/A
City: Redfield	Zip Code: 50233	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:				
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	Tonic			
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	N/A			
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																				
Checs																				
Loss																				
Leakers																				

Comments:

60% wholesale Grocery Cues; Brickstreet Cafe Adel; Plain Talk Cafe DSM
Dishwasher
reefer temp 39.6

Owner or Manager: [signature]

Inspector: [signature]

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

DEC 04 201

Name of Firm: Joni Miller - Farm	Owner: Joni Miller	Date of Inspection: 11-25-13	Inspector No. 725
Address: 1030 Orange Ave	Manager: Joni Miller	Phone Number: 319-656-2350	IA Handlers License No.
City: Kalona	Zip Code: 52247	County: Washington	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: yes				
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 will need special egg cartons due to the small size of the Quail Eggs, with Firms name, License #, with Safe Handling Instructions & Nutritional Information & Sell By date. Firm is required to Keep records for (3) years.

RD

Owner or Manager: Joni Miller

Inspector: David Sterling

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Pinoak Place	Owner: Ellen Walsh Rossmann	Date of Inspection: 1-16-14	Inspector No. 102
Address: 1240 Ironwood Rd	Manager: Ellen Walsh	Phone Number: 712-579-8433	IA Handlers License No.
City: Harlan	Zip Code: 51537	County: Shelby	USDA Plant No. N/A
			County No. 83

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:

Rinse temp 57.4 wash temp 110.8 Rinse 41.3, 200ppm
1) Will be installing paper towels asap (14) Will improve
Thermometer

Owner or Manager: Ellen Walsh Rossmann

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

Name of Firm: Park Hollow Poultry	Owner: Kyle Kolter	Date of Inspection: 8-27-15	Inspector No. 720
Address: 20709 Park Hollow Rd	Manager	Phone Number (563) 451-0070	IA Handlers License No. Pro 1
City: Farmerville	Zip Code 52036	County: Dubuque	USDA Plant No.
			County No. Dub

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: NA				
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:

(5) Wash process was non-compliant - reviewed proper washing + sanitation. Firm agreed to change process
(7) Firm Manna Pro non-chlorine sanitizer (17) Firm does not have scale - no criteria for sizing duck eggs. Could be
rented - was advised to package eggs by similar size. (20) Transported by private vehicle in coolers

Owner or Manager: [signature]

Inspector: [signature]

(10) - Water has not yet been tested - HOLD LICENSE PENDING WATER TEST.
Reviewed label requirements. (24) ~~Record~~ Review record keeping requirements.

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9-15-14	Inspector No. 713
Name of Firm: Michael Foods Inc	Owner: Post Holdings		IA Handlers License No. ED509990
Address: 1260 Hwy 18 East	Manager: Emilio Escobar	Phone Number: 641-843-9300	USDA Plant No. 31548G
City: Britt	Zip Code: 50423	County: Hancock	County No. 41

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

SEP 23 2014

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 + Punkets Pest Control	✓			
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: 9-9-14				
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 150-170 ppm	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate				
17. Scales adequate to determine net weight	✓	6-23-14		
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair 40.6°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 Denatured / Into Animal feed	✓			
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																				
Checs																				
Loss																				
Leakers																				

Comments:

#17) RMH Systems - Waukee, Iowa - Quarterly Scale Checks performed.
#19) Monthly basis check on lamps by cal-thermometers.

Owner or Manager: [signature]

Inspector: Kevin H Winters #713

TMM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Michael Foods Inc

Name of Firm: Primera Foods	Owner: Michael Foods	Date of Inspection: 7-9-13	Inspector No. 713
Address: 1260 Hwy 18 East	Manager: Emilio Escobar	Phone Number: ~~641-843-3100~~ 641-843-9300	IA Handlers License No. ED 509990
City: Britt	Zip Code: 50423	County: Hancock	USDA Plant No. 31548G
			County No. 41

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 Plunkets Pest Controll	✓			
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 lates in cooler	✓			
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: 3-12-13				
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	✓	6-5-201		
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 Die product + Dispray	✓			
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:

Facility processes Liquid eggs and provides pasteurized products for further processing. USDA inspector on site during normal operation. Firm was bought by Michael Foods Minnetonka, MN - official take over is July 27th 2013. Scales tested on 6-5-13

Owner or Manager: [signature]

Inspector: [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Prohaska Poultry	Owner: Lucas and Joseph Prohaska	Date of Inspection: 4-24-14	Inspector No. 713
Address: 2675 Oak Ave	Manager: Lucas	Phone Number: 641-923-2540	IA Handlers License No. New Insp.
City: Garner	Zip Code: 50438	County: Hancock	USDA Plant No. N/A
			County No. 41

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: 3-28-14				
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 38.4°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:

Owner or Manager: [illegible]

Inspector: [illegible] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Raccoon Forks Farms	Owner: Bill Dodds	Date of Inspection: 3-11-15	Inspector No. 720
Address: 35960 SE Vandalia Dr.	Manager: Beth Bushar	Phone Number	IA Handlers License No. Pending Licensing
City: Runnells	Zip Code: 50237	County: Polk	USDA Plant No.
			County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo 11 Dz	XL	L 21 Dz	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:

(14) Firm is not currently using a chlorine sanitizer. Will consult with for acceptability.

(23) Cartons do not have safe handling instructions.

All Customer + delivery date do records.

Owner or Manager: [signature]

Inspector: [signature] # 720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Rapid Creek Ranch	Owner: Douglas Darrow	Date of Inspection: 6-10-14	Inspector No. 720
Address: 3727 Calkins Ave SW	Manager: Justin Wade	Phone Number: (319) 828-4721	IA Handlers License No. EDW-8759950
City: Oxford	Zip Code: 52322	County: Johnson	USDA Plant No.
			County No. 52

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo 4	XL 1	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: 5-14-14				
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.	1																			
Size	XL																			
No. of Eggs	24																			
A	X																			
B																				
Dirties																				
Chex																				
Loss	2																			
Leakers																				

Comments:

(23) Install Pack Date on label

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Rapid Creek Ranch	Owner: Douglas J. Darrow	Date of Inspection: 5-14-13	Inspector No. 720
Address: 3727 Calkins Ave.	Manager:	Phone Number: (319-828-4741)	IA Handlers License No. ~~Applied for~~ Expired
City: Oxford	Zip Code: 52322	County: Johnson	USDA Plant No.
			County No. 52

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S
0				

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: 4-25-13				
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 is currently not in egg business, but intends to start late summer.
Firms private well failed Coliform Bacteria Tests. Will be retesting over this month. HOLD LICENSE PENDING SUCESSFUL WATER TEST.
Firm uses 90-100° household water transported to garage to clean eggs. Restricted eggs Composted.

Owner or Manager: Douglas Darrow

Inspector: Lloyd Kuhlkeker # 720

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

Name of Firm: Red Granite Farm	Owner: Red Granite Farm LLC	Date of Inspection: 9-20-13	Inspector No. 102
Address: 2013 130th St	Manager: Nicole Jonas	Phone Number: 515-432-5966	IA Handlers License No.
City: Boone	Zip Code: 50036	County: Boone	USDA Plant No. N/A
			County No. 08

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) * Xenia				
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	95.8			
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	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:

Firm uses egg washer and specialty egg sanitizer; Firm is building a dedicated facility will call when on line for reinspection

Owner or Manager: Nicole Jonas

Inspector: [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

SEP 10 2013

Name of Firm: Redding Country Store	Owner: John Mast	Date of Inspection: 8-28-13	Inspector No. 711
Address: 3097 US HWY 169	Manager	Phone Number: NA	IA Handlers License No. ED 509906
City: Redding	Zip Code: 50860	County: Ringgold	USDA Plant No.
			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, 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: All eggs brought in are washed and in cartons read for sale. Firm does not do any hands on only selling of eggs

No eggs on hand at time of inspection

Owner or Manager: Verna Mast

Inspector: Ed McCreary 711

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

SEP 16 2014

EGG HANDLERS INSPECTION REPORT

Name of Firm: Rembrandt Enterprises Inc	Owner: Glen Taylor	Date of Inspection: 9/10/14	Inspector No. 721
Address: 1419 480th St	Manager: Todd Bottchik	Phone Number: 712-286-6000	IA Handlers License No.
City: Rembrandt	Zip Code: ~~51036~~ 50576	County: Buena Vista	USDA Plant No. 21931-G
			County No. 11

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S
	WA			

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: 10-19-14				
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 100-200 ppm	✓			
15. Egg drying equipment: clean and maintained	NA		✓	

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 32° ✓ hourly	✓			
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:

3 breakers - options to wash & break / Take down and cleaned every 5 hours per USDA - Storkland scales quarterly & IDAS - outside pest control/rinkrats w/ 24 hr USDA coverage -

Owner or Manager: [signature]

Inspector: Keene Thompson 721

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

SEP 23 2014

		Date of Inspection: 9-16-14	Inspector No. 713
Name of Firm: Rembrandt Enterprises Inc	Owner: Glen Taylor		IA Handlers License No.
Address: 13780 450th St.	Manager: Kyle Corey	Phone Number: 641-584-2050	USDA Plant No. 21040 G
City: Thompson, Iowa	Zip Code: 50478	County: Winnebago	County No. 95

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 Plankets Pest Control	✓			
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: 8-26-14				
12. Shell washer clean and sanitary condition				
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water 100°F	✓			
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 32°F Avg.	✓			
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 Seprate Area / denatured.	✓			
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:

Under 40°F going into Silo. Yellow ~~under~~ Under 40°F within 2 hours of breaking
Every Month cal on Silo thermometers. - Pest Control by Plankets weekly /
USDA on Site 12 hours/day. - Tankers USDA Inspected before loading.

Owner or Manager: _____ **Inspector:** _____

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: July 2015	Inspector No. 707
Name of Firm: Remnant ~~Farm~~ Hills Farm	Owner: Tom Wilson - Taylor Williams		IA Handlers License No. ED510055
Address: 515 H Ave	Manager: Tom Wilson	Phone Number: 515-290-8536	USDA Plant No.
City: Nevada	Zip Code: 50201	County: Story	County No.

AUG 04 2015

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: Jeff Eichenberger 707

TM

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

EGG HANDLERS INSPECTION REPORT

Name of Firm: Riessen Sunrise Eggs	Owner: Dale A. Riessen	Date of Inspection: 12-02-15	Inspector No. 702
Address: 1369 320th St	Manager: Dale Riessen	Phone Number: 712-371-9703	IA Handlers License No.
City: Manning, Iowa	Zip Code: 51455	County: Carroll	USDA Plant No. N/A
			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	✓			
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:

42.6 91.0F on wash; 103.2 rinse 50 ppm on

Owner or Manager: Dale Riessen

Inspector: [illegible]

427-2501 (7/06)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 4-24-14	Inspector No. 720
Name of Firm: Ronald Schneckloth	Owner: Ronald Schneckloth		IA Handlers License No. ED ~~[illegible]~~ 05969
Address: 19105 210th St	Manager	Phone Number: (563) 285-9584	USDA Plant No.
City: Davenport	Zip Code: 52807	County: Scott	County No. 82

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: 3-7-13				
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.	1	2	3																	
Size	XL	L	M																	
No. of Eggs	12	12	9																	
A	12	12	9																	
B																				
Dirties																				
Chex	1 Egg																			
Loss																				
Leakers																				

Comments:

(13) Was rinsing in cold water; will start 110° rinse immediately. (11) Has scheduled water test. (19) 3 Refrigerators in use. 2 Have Thermometers.

Owner or Manager: Ronald E Schneckloth

Inspector: [illegible]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 2-13-13	Inspector No. 720
Name of Firm: Ronald Schneckloth	Owner: Ronald Schneckloth		IA Handlers License No. 724 from IDIA
Address: 15105 210th st	Manager	Phone Number: (563) 285-9581	USDA Plant No.
City: Davenport	Zip Code: 52807	County: Scott	County No. 82

Number of cases of eggs on hand at time of inspection

Restricted	Jumbo	XL	L	M	S
0	1/3	1/2	2	1/2	0

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: 3-15-05				
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.	1	2																		
Size	L	XL																		
No. of Eggs	90	10																		
A																				
B																				
Dirties	\	\																		
Chex	\	\																		
Loss	\	\																		
Leakers	\	\																		

Comments:

(11) Last documented water test 2005. Test water (13) (X) Wash water warmer than required. Cold water rinse.
(14) Sanitize all eggs. (Orange Market does not want chlorine sanitizer.) (23) Uses Julian Calendar system to satisfy Illinois State requirements. Reviewed washing, rinsing, sanitizing procedures.

Owner or Manager: Ronald E Schneckloth **Inspector:** David Kuntzsteller / #720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 4-9-14	Inspector No. 711
Name of Firm Rooster Ridge LLC	Owner Dustin Mueller		IA Handlers License No.
Address 2466 105 st	Manager	Phone Number 515-991-5847	USDA Plant No.
City Van Meter	Zip Code 50261	County Madison	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

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 4-10-14	Inspector No. 720
Name of Firm: Sandy Hill Farm	Owner: Darcy + Sandra Rasmussen		IA Handlers License No.
Address: 3674 Hwy T47	Manager:	Phone Number: 641-751-5517	USDA Plant No.
City: Montour	Zip Code: 50173	County: Tama	County No. 86

Number of cases of eggs on hand at time of inspection

Restricted	Less than 1 Doz.			
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: NA				
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.	1																			
Size	Mixed																			
No. of Eggs	10																			
A																				
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

(21) Pre Licensing Inspection: Firm does not yet have a license number. (23) See #21 Firm will add license number will license issued.

Owner or Manager: Darcy M Rasmussen

Inspector: [signature] #720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 7-23-14	Inspector No. 720
Name of Firm: Santa Maria Egg Farm	Owner: Mr. David A. Pasker		IA Handlers License No.: Pre Licensing Insp.
Address: 31875 Hwy 3	Manager	Phone Number: (563) 582 2850	USDA Plant No.
City: New Vienna	Zip Code: 52065	County: Dubuque	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo 2	XL 2	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: 7-11-14				
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) & (14) Proper washing + sanitizer was reviewed with Mr. Pasker. He stated he would revise his process & include sanitizer per his customer approval. (23) Firm is still working on final version of label, contain reviewed.

Owner or Manager: [signature]

Inspector: [signature] 720 JUL 28 2014

pcnformee@aol.com

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Date of Inspection: 5-13-13			Inspector No. 720
Name of Firm: Scattergood Friends School Farm	Owner		IA Handlers License No. ED 509985
Address: 1951 Delta Ave	Manager: Mark E. Quee	Phone Number: (319) 643-7600	USDA Plant No.
City: West Branch	Zip Code: 52358	County: 77 Cedar	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	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: 4-19-13				
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.	1																				
Size	L																				
No. of Eggs	48																				
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments:

Firm is currently supplying eggs to school cafeteria, no commercial sales. Not washing, grading, or packaging eggs at this time

Owner or Manager: [signature]

Inspector: Lloyd Knuttelsky #720

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5-9-13	Inspector No. 713
Name of Firm Sherman Valley Farm	Owner Doug & Carole Spichs		IA Handlers License No. ED 509 917
Address 27749 G Avenue	Manager Carole	Phone Number 641-864-2888	USDA Plant No.
City Hubbard	Zip Code 50122	County Hardin	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: 9-24-12				
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 36.7°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:

Owner or Manager: Carole Spichs

Inspector: K H Wein #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9-17-12	Inspector No. 720
Name of Firm: Sherman Valley Farm	Owner: Douglas + Carole Spichs		IA Handlers License No.: Pre License Inspection
Address: 27749 G Ave	Manager: Carole Spichs	Phone Number: (641) 864-2888	USDA Plant No.:
City: Hubbard	Zip Code: 50122	County: Hardin	County No.:

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M 1	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: None				
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:

(17) Producer has stated acquire a thermometer for monitoring cleaning water. (11) Is using chlorine sanitizer, but not testing for ppm. Will acquire test strips. (19) Will acquire thermometer for refrigerated vehicle. (23) Pre License Inspection - Producer understands labeling requirements. (24) Producer understands record keeping requirements. (21) Eggs kept for self use, feed to pet food or garbage

Owner or Manager: Carole Spichs **Inspector:** Chuck Rutledge 720

Will license pending presentation of water test.

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Sioux Preme Egg Products	Owner: Harlan Hamelink (Philip Sanstegaard owner)	Date of Inspection: 11/17/14	Inspector No. 721
Address: 321 2nd Ave SW	Manager: ↙	Phone Number: 712-722-4781	IA Handlers License No. ED 509947
City: Sioux Center IA	Zip Code: 51250	County: Sioux	USDA Plant No. USDA#1223
			County No. 84

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	NA			
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°	✓			
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	None Comes here			
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 longer breaking – 9/12 Liquid in from Harris plant and Estherville – dried packed – no liquid pack – USDA on site while product running

Owner or Manager: X [signature] Inspector: Rachel Thompson 721

TM

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5/23/13	Inspector No. 719
Name of Firm: Siouxpreme Egg Products INC	Owner		IA Handlers License No. EDS-09997
Address: 321 2nd Ave SW P.O. Box 297	Manager: Harvey Harmelink	Phone Number: 712-722-4787	USDA Plant No. 1223
City: Sioux Center IA 51250	Zip Code: 51250	County: Sioux	County No. 84

Number of cases of eggs on hand at time of inspection

Restricted				
	0			
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	NA X		X	
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	NA		X	
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	NA		X	
15. Egg drying equipment: clean and maintained	NA		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 Animal Food	X		0	
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 discontinued breaking operations as of Aug. 2012. Firm continues to receive bulk liquid eggs for drying and remains under USDA/FSIS covered inspections

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

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 11/24/15	Inspector No. 702
Name of Firm: Sittin in the hole Ranch	Owner: James E. Corneilius Sr.		IA Handlers License No.
Address: 12644 K Drive	Manager: James Corneilius	Phone Number: 515-465-5169	USDA Plant No.
City: Perry	Zip Code: 50220	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:				
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:

Fridge Temp 37.3 °F Wash 90.0 F 1059 100 Ppm
Will get Label

Owner or Manager: James E Corneilius Sr Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 1-8-15	Inspector No. 711
Name of Firm: Slurp & Churp Poultry	Owner: Clayt Sternberg		IA Handlers License No.
Address: 111 South Oak St	Manager: Jake Sternberg	Phone Number: 712 310 0858	USDA Plant No.
City: Carson	Zip Code: 51525	County: Pottawattamie	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: Clayt Sternberg

Inspector: Ed McCreary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 12-1-14	Inspector No. 713
Name of Firm: Sparboe Farms Inc.	Owner: Beth Sparboe Schnell		IA Handlers License No. ED 509967
Address: 1981 Iowa Ave	Manager: Stephen Downs	Phone Number: 641-843-3495	USDA Plant No. 1906
City: Britt, Iowa	Zip Code: 50423	County: Hancock	County No. 41

Number of cases of eggs on hand at time of inspection

Restricted	5,500			
Jumbo 12%	XL 10%	L 75%	M 6%	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) * 5-6-14				
11. * Current water test on file for private system, date tested: ~~[illegible]~~				
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 41.4°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:

Hawkeye Scale Company ~~[illegible]~~ still performs annual Scale Checks

Presto-X Pest control on a weekly basis.

USDA on site 5 days/week M-F/8 hour days.

SE tests are performed every 6 months and sent to a Lab.

Owner or Manager: [signature] **Inspector:** [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 6-3-13	Inspector No. 713
Name of Firm: Sparboe Farms Inc.	Owner: Beth Sparboe Schnell		IA Handlers License No. EO 509967
Address: 1981 Iowa Ave	Manager: Nate Nickolisen	Phone Number: 641-843-3495	USDA Plant No. 1906
City: Britt, Iowa	Zip Code: 50423	County: Hancock	County No. 41

Number of cases of eggs on hand at time of inspection

Restricted	3,000			
Jumbo	XL	L X	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: 11-14-2012				
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. 41.4°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: Hawkey Scale Co. Checking Scales - Prostox for Pest Controlle
Firm Sends Salmonella tests in quarty to Veterinary Diagnostic Labs.
Well is tested Twice in a time period of a year.
USDA Inspector on site at least twice a week / depends on Egg Market

Owner or Manager: Nate Nickolisen **Inspector:** Kevin Wiemers #713

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 11-24-14	Inspector No. 713
Name of Firm: Sparboe Farms Inc	Owner: Beth Sparboe Schnell		IA Handlers License No. ED509965
Address: 1140 Timber Dr.	Manager: James Reed	Phone Number: 641-495-6201	USDA Plant No. 1674
City: Goodell	Zip Code: 50439	County: Hancock	County No. 41

Number of cases of eggs on hand at time of inspection

Restricted	Jumbo	XL	L	M	S
4,000	5%	30%	60%	5%	~~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: 11-19-14				
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 35.4°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:

Weekly Pest Control by Presto X Company - Weekly Log Entry.
USDA Inspector is on site 7 days/Week / 10 hr days.
HawKeye State Scale Inc is Checking Scales usual annually. Last Check on 12-19-13

Owner or Manager: James Reed

Inspector: Kevin Hale #713

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 6-6-13	Inspector No. 713
Name of Firm: Sparboe Farms Inc.	Owner: Beth Sparboe Schnell		IA Handlers License No. ED509965
Address: 1140 Timber Dr.	Manager: Tim Lucas	Phone Number: 641-495-6201	USDA Plant No. 1674
City: Goodell, Iowa	Zip Code: 50439	County: Hancock	County No. 41

Number of cases of eggs on hand at time of inspection

Restricted	800			
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: March 22/2013				
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 - 41°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:

Prestox Does Pest Control - Weekly with weekly log entry.
Hawkeye Scale Co checking Scales Yearly.
USDA Inspector on site 7 day/week 10 hrs/day.

Owner or Manager: Tindy Sch

Inspector: Kurt Zehr #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5-30-13	Inspector No. 713
Name of Firm: Sparboe Farms - Humboldt	Owner: Beth Sparboe		IA Handlers License No. ED509966
Address: 2088 120th St.	Manager: Daren Dugan	Phone Number: 515-545-3922	USDA Plant No. 1592
City: Humboldt	Zip Code: 50548	County: Webster	County No. 94

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: 4-25-13				
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 43.6°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:

Full time USDA Inspector on Site 7 days/week 8 hour Days
Quality Control doing Handling. Presto X hired to do Pest Controle.
Iowa Scale Company Checks Scales annually

Owner or Manager: D. A. Dugan

Inspector: Kevin H. Wilson #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 11-20-14	Inspector No. 713
Name of Firm: Sparboe Farms Humboldt	Owner: Beth Sparboe		IA Handlers License No. ED 509966
Address: 2088 120th St.	Manager: Tom Williamson	Phone Number: 515-345-3922	USDA Plant No. 1592
City: Humboldt	Zip Code: 50548	County: Webster	County No. 94

Number of cases of eggs on hand at time of inspection

Restricted	5,000 cases				
Jumbo	XL	L	M	S	
10%	25%	50%	10%	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: 1-17-14				
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 39.9°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	✓			
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																				
Checx																				
Loss																				
Leakers																				

Comments:

USDA Inspector on site 7 days per week - 8 hours per day
Iowa Scale Company does annual scale certify checks - last check on 12-3-13
Pheslo X hired to do pest control every Monday at the plant.

Owner or Manager: [signature] **Inspector:** [signature] #713

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: Nov 13, 2013	Inspector No. 707
Name of Firm: Sparboe Foods	Owner		IA Handlers License No. ED509968
Address: 900 N Linn Ave	Manager	Phone Number: 641-394-3040	USDA Plant No. 21683-G
City: New Hampton	Zip Code: 50659	County: Chickasaw	County No. 19

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 an egg breaking plant - no whole eggs sold

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

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 4-4-13	Inspector No. 720
Name of Firm: Steinecke Family Farm	Owner: Jeanay Steinecke		IA Handlers License No. ED0509994
Address: 12119 100th Ave	Manager:	Phone Number: (563) 505-6365	USDA Plant No.
City: Davenport	Zip Code: 52804	County: Scott	County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L 3	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: 11-30-2011				
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	L																				
No. of Eggs	12																				
A	12																				
B																					
Dirties	0																				
Chex	0																				
Loss	0																				
Leakers	0																				

Comments:

Eggs are washed in residence kitchens. Labels need to be revised to reflect new license number.
Test strips used to verify chlorine in sanitizer.
Have water tested!

Owner or Manager: [signature]

Inspector: [signature] #720