IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 8-23-11	Inspector No. 720
Name of Firm: Steinecke Family Farm	Owner: Jeremy Steinecke		IA Handlers License No. ED 509994
Address: 12115 100th Ave	Manager	Phone Number (563) 505-6365	USDA Plant No.
City: Davenport	Zip Code	County: Scott	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				
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: Pending				
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) Do better job keeping floor clean (11) Make sure water test is done! email to lloyd.kunzfeldt@iowaagriculture.gov (13) Make sure starting water temperature is 90° minimum (14) Recommend adding more bleach to sanitizer step. (23) Include "Pack Date" on labels (24) Include "Pack Date" in records

Owner or Manager: [signature]

Inspector: [signature] 720

TM

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

EGG HANDLERS INSPECTION REPORT

Name of Firm: Stringtown Eggs	Owner	Date of Inspection: 6-11-14	Inspector No. 720
Address: 22665 40th St Jw	Manager	Phone Number	IA Handlers License No. E0050998
City: Kalona	Zip Code: 52247	County: Johnson	USDA Plant No. / County No.

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL 10	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: 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	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:

(B) No Current Water Test available. (1) (14)(15) Firm has developed a washing + sanitation procedure that will meet the standard. (17) Firm has been USDA Inspected. Usual sizing of eggs has been sufficient to recommend equipment upgrade. Water Test will be provided by Farmers All Native Dairy.

Owner or Manager: [signature]

Inspector: [signature] 720

427-2507 (2/06)

AUG 27 2013

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 20 8-8-13	Inspector No. 711
Name of Firm: Stuart Egg Farm Ams	Owner: Rose Acre Farms Inc		IA Handlers License No. ED509910
Address: 2650 350th Road	Manager: ~~Allen~~ Andy Kaldenberg	Phone Number: 515 523 1853	USDA Plant No.
City: Stuart	Zip Code: 50250	County: Adair	County No. 1

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: Kellie Case

Inspector: Ed McCurry 711

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

JUL 24 2013

		Date of Inspection: 7-17-13	Inspector No. 711
Name of Firm: Sunbest Papetti Farms	Owner: Dick Latta		IA Handlers License No. ED 509987
Address: 2975 265th St	Manager: Josh VanFossen	Phone Number: 712-826-2688	USDA Plant No. P-1773
City: Villisca IA	Zip Code: 50864	County: Montgomery	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: 7-17-13				
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

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: Dec. 11, 2013	Inspector No. 707
Name of Firm: Lester Stutzman	Owner: Lester Stutzman		IA Handlers License No.
Address: 3545 Timber Ave	Manager	Phone Number: None	USDA Plant No.
City: Lime Springs	Zip Code: 52155	County: Howard	County No. 45

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 1-30-2014				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			✓	
22. New egg cartons for sales to retail food stores	✓			
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 Lester Stutzman

Inspector: Jeff Eveslage

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10/21/14	Inspector No. 721
Name of Firm: Sunrise Farms Inc	Owner: Philip Sonstegard		IA Handlers License No. ED509948
Address: 20160 White Ave	Manager: Terri Hudgens	Phone Number: 712-735-6010	USDA Plant No. 1098
City: Hamis	Zip Code: 51345	County: Osceola	County No. 72

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) * Both				
11. * Current water test on file for private system, date tested: 9/25/14				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water 115	✓			
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 39.4	✓			
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:

Facility grades shell eggs and also breaks eggs. Sells Liquids - Public & Private water supply. Inedible eggs sent to plant in MN.

Owner or Manager: [signature]

Inspector: Rachel Thompson 721

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 6/4/13	Inspector No. 719
Name of Firm: Sunrise Farms Inc	Owner		IA Handlers License No. ED-509948
Address: 2060 White Ave	Manager: Terry Hudgens	Phone Number: 712-735-6010	USDA Plant No. 1098
City: Harris	Zip Code: 51345	County: Osceola	County No. 72

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: 5/28/13				
12. Shell washer clean and sanitary condition	X			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	X 115			
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:

Owner or Manager: X Otwo mgr

Inspector: Bradley J Hand 719

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10/21/14	Inspector No. 721
Name of Firm: Taste of Country	Owner: Elaine Rolfs		IA Handlers License No. ED.509978
Address: 5126 130th St	Manager:	Phone Number: 712-368-5000	USDA Plant No.
City: HOLSTEIN	Zip Code: 51025	County: IDA	County No. 47

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: Phoned Elaine to set up time for inspection She said she is not renewing her license and had sent a letter back to Desmoines stating as m.Dch - NOT RENEWING LICENSE

Owner or Manager: Elaine Rolfs per Phone

Inspector: Rachel Thompson 721

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5/29/13	Inspector No. 719
Name of Firm: Taste of Country	Owner: Elaine K Bult		IA Handlers License No. ED0099778
Address: 5126 130th St.	Manager	Phone Number: 712-368-5000	USDA Plant No.
City: Holstein,	Zip Code: 51025	County: Ida	County No. 47

Number of cases of eggs on hand at time of inspection

Restricted				
1				
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	IN	OUT	NA	NO
10. Adequate supply of potable water: ☐ Public (1) ☒ Private (2) * 7/12				
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	IN	OUT	NA	NO
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			X	
22. New egg cartons for sales to retail food stores	X			
23. Labeling of egg cartons: grade, size, pack date, name, address, plant or license number, safe handling instructions	X			
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			

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

Sample Candling Record (100 eggs per sample)

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

Comments:

Firm is also a retail store and is inspected by Department of Inspection and Appeals

Owner or Manager: [signature]

Inspector: Bradley J. Hoppe

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

RECEIVED
MAR 02 2016
FEED AND FERTILIZER

		Date of Inspection: Feb 15, 2016	Inspector No. 707
Name of Firm TD Farms, Garden Oasis Tessane Holub	Owner		IA Handlers License No.
Address 3267 York Ave	Manager	Phone Number 319-558-6481	USDA Plant No.
City Coggon	Zip Code 52218	County Buchanan	County No. 10

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

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 2-20-13	Inspector No. 720
Name of Firm: The Chicken Shed	Owner: Susan G. Oxley		IA Handlers License No. 509932
Address: 417 E Fremont PO 130	Manager	Phone Number (641)	USDA Plant No.
City: Rhodes, IA	Zip Code 50234	County: Marshall	County No.

Number of cases of eggs on hand at time of inspection

Restricted	4½ Dozen Mixed Eggs			
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:

(13) Sanitizing water 10° warmer than wash water. (17) Firm is selling eggs as "mixed" as per IA DIA Does not have volume to sort eggs by size. (20) Eggs transported 3 mi. to market; at your farm Cooler. (23) "Mixed" label at suggestion of IA DIA. Volume not sufficient to generate dozens lots of uniform size. (24) Records maintained at retail outlet. Suggest duplicate copy maintained on site.

Owner or Manager: Susan G. Oxley **Inspector:** Lloyd Rutherford #720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
EGG HANDLERS INSPECTION REPORT

Name of Firm: The Golden Egg	Owner: ~~Name~~ Susan K Young	Date of Inspection: 9-9-04	Inspector No.: 720
Address: 2625 Hwy 1 SW	Manager:	Phone Number: (319) 683-4042	IA Handlers License No.: Pre Licensing Insp.
City: Iowa City	Zip Code: 52240	County: Iowa	USDA Plant No.:
			County No.:

Number of cases of eggs on hand at time of inspection

Restricted	1 case next 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) * 9-5-14				
11. * Current water test on file for private system, date tested: ~~Pending~~				
12. Shell washer clean and sanitary condition	X			(22)
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:

1) Hold license pending water test. (14) Firm's customer requests non chlorine rinse. Uses Manna Pro All Natural Egg Cleaner. (13) Reviewed water temp. requirements. (23) No new cartons on site (23) Label updated once license is issued. (24) Requirements were reviewed. (25) Restricted used for personal use, if possible.

Owner or Manager: Susan K Young

Inspector: [illegible signature] # 720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: The Kiowa House of Herbs	Owner: Cyndy Nelson	Date of Inspection: 5-22-14	Inspector No. 720
Address: 686 512th Ave	Manager:	Phone Number: 641 593 6672	IA Handlers License No.
City: Searsboro	Zip Code: 50242	County: Poweshiek	USDA Plant No.
			County No.

Number of cases of eggs on hand at time of inspection

Restricted				
	1 Case Nest 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: Poweshiek				
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																			
No. of Eggs																				
A	2																			
B																				
Dirties																				
Chex																				
Loss																				
Leakers																				

Comments:

21 & 23 Prc Licensing Inspto. Put Pack Date on Label + License # when issued.

Owner or Manager: Cyndy L Nelson

Inspector: Alan Kuthuldy

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

OCT 16 2013

Name of Firm: Todd J. Finch Farm	Owner: Todd J. Finch	Date of Inspection: 10-10-13	Inspector No. 702
Address: 52724 280th	Manager: Todd J. Finch	Phone Number	IA Handlers License No. EO00-8759448
City: Kelley	Zip Code: ~~52724~~ 50134	County: Story	USDA Plant No. N/A
			County No. 85

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) * Note				
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	SEE Note			
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	✓		SEE	
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:

If firm use food grade approved wipes to clean eggs; will get a well test by spring; The Cafe of Ames takes 100% of the firm's distribution, eggs are broke/used in baking

Owner or Manager: [signature]

Inspector: [signature]

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9-30-14	Inspector No. 721
Name of Firm: Todds Fresh Eggs	Owner: Mrs. Ralph Todd		IA Handlers License No. ED509980
Address: 4527 105th St.	Manager	Phone Number: 712-447-6454	USDA Plant No.
City: Washta	Zip Code: 51061	County: IDA	County No: 97

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:

Called to set up appointment for inspection
- was told that Co. is OOB
-Bernice Todd of Grandmas Eggs reiterated as they are relatives

Owner or Manager: PER PHONE

Inspector: Rachel Thompson 72

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5/26/13	Inspector No. 719
Name of Firm: Todds Fresh Eggs	Owner: Mrs. Ralph Todd		IA Handlers License No. ED509980
Address: 4527 105th St.	Manager	Phone Number: 712-447-6454	USDA Plant No.
City: Washta	Zip Code: 51061	County: Ida	County No. 47

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

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

Equipment	IN	OUT	NA	NO
16. Candling device, adequate			X	
17. Scales adequate to determine net weight			X	
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair			X	
19. Thermometers: provided and accurate			X	
20. Transportation vehicles: refrigerated, clean and good repair			X	
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number			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:

The Company no longer handles or offers for sale any eggs.

Owner or Manager: [signature]

Inspector: Bradley J. Howard #719

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9/27/2012	Inspector No. 720
Name of Firm: Trinity Farms LLC	Owner: Michelle R. Cobbaburm		IA Handlers License No.: Pre Inspection
Address: 63273 260th St.	Manager: Matthew Parker	Phone Number: (319) 430-8847	USDA Plant No.
City: Nevada	Zip Code: 50201	County: Story	County No.

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	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:

(9) Cover preprinted carton with appropriate labeling information. (10) Central Iowa Water Assn. (13) Manager will acquire a sanitizer with chlorine. (16) Manager stated will acquire candling device. (17) Scale is on order. (20) Cooler with cold pack (21) (23) Labels not yet prepared for retail sales. Manager understands rules. (24) Understands record requirements when license issued. No Eggs in inventory

Owner or Manager: [signature] **Inspector:** [signature] 720

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

Name of Firm: Triple Creek Farm	Owner	Date of Inspection: 10/27/14	Inspector No.
Address: 2245 W Hwy 9	Manager	Phone Number	IA Handlers License No. / USDA Plant No.
City: Lester	Zip Code	County	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 100° 110°	✓			
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: Esther Moser

Inspector: Laura Thompson 721

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 5/30/13	Inspector No. 719
Name of Firm: Triple Creek Farm	Owner: Wes & Esther Moser		IA Handlers License No. ED509929
Address: 2249 West Twin HWY 9	Manager	Phone Number: 712-478-4622	USDA Plant No.
City: Lester	Zip Code: 51242	County: Lyon	County No. 60

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL 1	L 1	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:

Owner or Manager: X Esther Moser

Inspector: Bradley J Hansel 719

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 2-25-16	Inspector No. 711
Name of Firm: Truber Farm Eggs	Owner: Ananias A Swartzentruber		IA Handlers License No.
Address: 31685 US HWY 69	Manager	Phone Number: 641 223 1383	USDA Plant No.
City: Lamoni	Zip Code: 50140	County: Decatur	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: Ananias A. Swartzentruber Inspector: Ed McCreary 711

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 12/3/14	Inspector No. Rachel 721
Name of Firm Van Donge Poultry	Owner Tim Van Donge		IA Handlers License No. ED509993
Address 2917 430th ~~Avenue~~ St.	Manager	Phone Number 712-470-3992	USDA Plant No.
City Maurice	Zip Code 51036	County Sioux	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	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~~		X	
24. Adequate records maintained	X			
25. Restricted/Inedible eggs properly handled	X			
Personnel				
26. Personnel in contact with shell eggs: good hygienic practices, clean clothes	X			
27. Demonstration of knowledge: candling, grading, weighing, washing and sanitation	X			

Sample Candling Record (100 eggs per sample)

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

Comments:

Owner or Manager: X Tim Van Donge

Inspector: Rachel Thompson 721

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 6/3/13	Inspector No. 719
Name of Firm: VanDonge Poultry	Owner: Tim VanDonge		IA Handlers License No. FD-509993
Address: 2917 430 ill	Manager	Phone Number: 712-470-5992	USDA Plant No.
City: Maurice	Zip Code: 51036	County: Sioux	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	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:

Owner or Manager: Tim VanDonge

Inspector: Bradley J. Kennedy 719

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: Dec. 30, 2014	Inspector No. 707
Name of Firm: Wayne Beachy	Owner: Wayne Beachy		IA Handlers License No. EA510044
Address: 22452 35th Street	Manager:	Phone Number: None	USDA Plant No.
City: Cresco, 52136	Zip Code:	County: Howard	County No. 45

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

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

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
22. New egg cartons for sales to retail food stores	✓			
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 Barbara Beachy

Inspector: Jeff Eichenberger TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 9/17/15	Inspector No. 721
Name of Firm: Meyer Eggs	Owner: Wayne Meyer		IA Handlers License No.
Address: 1543 100th St	Manager: Wayne	Phone/Number: 605-231-1563	USDA Plant No.
City: Larchwood, Ia	Zip Code:	County: Lyon	County No. 60

OCT 01 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 98°	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine Near 100	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
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	✓	Sheets in pla		
25. Restricted/Inedible eggs properly handled Kept for personal use	✓			
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:

Selling @ Larchwood grocery store - 45 chickens on site now adding more

Owner or Manager: X. [signature]

Inspector: Rachel Clowes

TM

Final

SEP 16 2013

Iowa Department of Agriculture & Land Stewardship
EGG HANDLERS INSPECTION REPORT

SEP 16 2013

		Date of Inspection: Sept. 4, 2013	Inspector No. 43
Name of Firm: Wispering Pine Farms	Owner: Jeff & Karla Polfer		IA Handlers License No.
Address: 450 Bethlehem Dr	Manager	Phone Number: 563-568-7258	USDA Plant No.
City: Postville	Zip Code: 52162	County: Allamakee	County No. 3

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	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☑ Public (1) ☐ Private (2) *				
11. * Current water test on file for private system, date tested: 7-10-2013				
12. Shell washer clean and sanitary condition	✓			
13. Wash temperature at 90°F or above, rinse water 10°F warmer than wash water	✓			
14. Sanitizer spray rinse at 50p/m to 200p/m of chlorine	✓			
15. Egg drying equipment: clean and maintained	✓			

Equipment	IN	OUT	NA	NO
16. Candling device, adequate	✓			
17. Scales adequate to determine net weight	✓			
18. Refrigeration units: 45°F or below, clean, free of objectionable odors, good repair	✓			
19. Thermometers: provided and accurate	✓			
20. Transportation vehicles: refrigerated, clean and good repair	✓			
Labeling and Packaging				
21. Loose-packed eggs/cases properly labeled: firm name and USDA Plant or license number	✓			
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 Jeff Polfer

Inspector: Jeff Ensing

ED 510037

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 8-7-14	Inspector No. 713
Name of Firm: White Fox Creek Vineyard	Owner: James & Kathryn Radke		IA Handlers License No.
Address: 2147 Nelson Ave	Manager: James	Phone Number: 515-293-0304	USDA Plant No. N/A
City: Clarion	Zip Code: 50525	County: Wright	County No. 99

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
2. Free from presence of birds, insects, rodents	✓			
3. Adequate system/removal of refuse	✓			
4. Floors of cleanable materials, floor drains provided (if needed)	✓			
5. Floors, walls, and ceiling clean	✓			
6. Plumbing and sewage disposal system adequate	✓			
7. Hand sink: convenient, hot and cold water, sanitary towels provided	✓			
8. Storage and use of toxic items	✓			
9. Storage of cartons and cases: dry and clean	✓			
Shell Egg Washing, Grading, and Packing Operations				
10. Adequate supply of potable water: ☐ Public (1) ☑ Private (2) *				
11. * Current water test on file for private system, date tested: 7-22-14				
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°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:

AUG 08 2014

Owner or Manager: James Radke

Inspector: Kent Williams #713

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

SEP 10 2013

		Date of Inspection:	Inspector No. 711
Name of Firm: White Stock and Produce	Owner: Aaron White		IA Handlers License No.: ED 509901
Address: 4377 140th Ave	Manager:	Phone Number:	USDA Plant No.:
City: Carlisle	Zip Code: 50047	County: Warren	County No.:

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

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

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

Sample Candling Record (100 eggs per sample)

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

Comments:

Firm is dropping its license due to flock numbers

talked on phone 8-30-13

Owner or Manager: _____

Inspector: Ed McCreary

TM

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 6-28-12	Inspector No. 720 / 702
Name of Firm: White Stock - Produce	Owner: Aaron K. White		IA Handlers License No.: Pre Inspection
Address: 4377 140th Ave.	Manager: Aaron K White	Phone Number: 515 203 [illegible]0484	USDA Plant No.:
City: Carlisle, IA	Zip Code: 50047	County: Warren	County No.: 91

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: Pre Inspection (14)

Hours of operation - after 4 PM. Producer will acquire litmus test strips to monitor sanitizer (16) Producer will acquire appropriate candling equipment (23) Labels not yet made; review requirements with Producer.

Owner or Manager: [signature]

Inspector: [signature] #702

Lloyd Shuttleworth #720

white stock * produce @ gmail.com

427-2501 (7/06)

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10/9/14	Inspector No. 721
Name of Firm: Williams Farm Organic	Owner: David Williams		IA Handlers License No.: ED509914
Address: 1335 Weldon St	Manager: David Williams	Phone Number: 712-299-5120	USDA Plant No.: 6759878 LC #
City: Storm Lake	Zip Code: 50588	County: Buena Vista	County No.: 11

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: NK				
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			X	
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 Eaten at home	✓			
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: Phone # on file disconnected - Letter sent 10/10/14
Eggs to Fareway S.L. / Daily Apple Storm Lake / Meat Locker S.C.

Owner or Manager: David Williams

Inspector: Rachel Thompson 721

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 6-5-13	Inspector No. 719
Name of Firm: Williams Farm Organic	Owner: David Williams		IA Handlers License No. ED509914
Address: 1335 610th St	Manager	Phone Number: 712-732-7405	USDA Plant No.
City: Sturm Lake	Zip Code: 50588	County: Buena Vista	County No. 11

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

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

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

Sample Candling Record (100 eggs per sample)

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

Comments:

Owner or Manager: David Williams

Inspector: Bradley J. Hansen 719

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 8-12-13	Inspector No. AUG 27 2013
Name of Firm: Winterset Egg Farms	Owner: Rose Acre Farms Inc		IA Handlers License No.: ED509911
Address: 1981 Hwy 92	Manager: Kevin White	Phone Number: 515 462 4992	USDA Plant No.:
City: Winterset	Zip Code: 50273	County: Madison	County No.: 61

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																					
Checx																					
Loss																					
Leakers																					

Comments:

Owner or Manager: [signature]

Inspector: Ed McCleary

TM

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-2-14	Inspector No. 720
Name of Firm: Woodan Earth Farm LLC	Owner: Michael Paul Reding		IA Handlers License No.: Pre Licensing
Address: 3815 1W 11th st	Manager:	Phone Number: (563)357-7398	USDA Plant No.: Exempt.
City: Milo	Zip Code: 52064	County: Clinton	County No.: Clinton

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L 1/2	M 1/4	S 1/4

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: Pending				
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	Large																				
No. of Eggs	12																				
A																					
B																					
Dirties																					
Chex																					
Loss																					
Leakers																					

Comments: Hold pending water test results ←

(2) Ducks chicks will be removed from area. (13) Temperature requirements reviewed: will adjust water temperatures to meet rules. (14) Will prepare for chlorine sanitation unless requested by customer to not do one. (18) Will turn temperature down on refrigerator 2-3 degrees. Label requirements reviewed. will edit labels. (29) Will begin appropriate records.

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

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP

EGG HANDLERS INSPECTION REPORT

		Date of Inspection: 10-29-15	Inspector No. 725
Name of Firm: Yoder Farm's Natural Yolk	Owner: Raymond D. Yoder		IA Handlers License No.
Address: 21444 Ice Ave.	Manager:	Phone Number: 641-664-1391	USDA Plant No.
City: Bloomfield	Zip Code: 52537	County: Davis	County No. 26

Number of cases of eggs on hand at time of inspection

Restricted				
Jumbo	XL	L	M	S

Attach Restricted Labels on Reverse Side of this Form

Buildings, Storage, Processing Areas	IN	OUT	NA	NO
1. Building: good repair, clean, adequately vented	✓			
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:

Raymond Yoder is producing eggs, the eggs are pickedup by another firm and are cleaned, Graded & weighed. Mr. yoder will be changing his operation & will be marketing his eggs under his Company name & Cartons, New buildings are being built for his operation.

Owner or Manager: Raymond Yoder

Inspector: Daniel Sterling