

Summary of P1060 changes in the revised Standard 4.2.5

Division 1 Preliminary (purpose and commentary)

Clause 1. Application of standard

Clause 2. Interpretation (definitions of:)

Not applicable to retail sales and catering



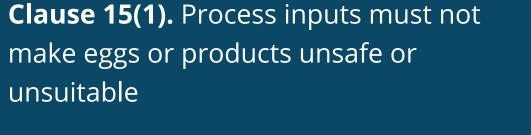
cracked eggs

Broken or Egg processsor activities



Range area





Clause 15A. Egg cleaning must not

contaminate eggs and make them

Division 3 Egg processing requirements

requirements in Division 2 of Standard 4.1.1.

Clause 13. Follow general food safety management



Division 2 Egg primary production requirements

Clause 3. Follow general food safety management requirements in Division 2 of Standard 4.1.1.



Clause 4. Note 2 'Inputs' for egg industry are described in Standard 4.1.1 - including feed, litter, water, chemicals

Clause 6A. Keep range, building, equipment, vehicles pest free. Guard animals must not contaminate eggs, flock, range, etc.





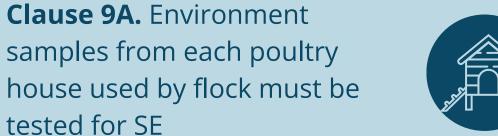
Clause 15(2). Types of process inputs are listed including chemicals, packaging, salt, sugar, water

unsafe or unsuitable





Clause 8A. Range area contaminants must not infect flock or eggs and make eggs unsafe or unsuitable







Clause 18A. Keep processing equipment, areas, vehicles pestfree







Clause 9B. Time and temperature must be managed during egg transport and storage Clause 10. Each egg must be marked to identify the egg producer. Production and sales records must be maintained





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Clause 20. Eggs/ egg product





Clause 11. Sale or supply of unacceptable eggs, egg-pulp and broken eggs

Cracked, dirty or contaminated



✓ Processing ok

Not for retail sale unless processed

Broken eggs:



Not for human consumption

Clause 4: Eggs for retail sale or for sale to a caterer, must be marked individually to identify the egg producer

Standard 2.2.2

Clauses 22 and 22A. Time/ temperature must be controlled in eggs/egg product transport and storage



