

## In The News 07.17.10

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### Food safety requirements for large-scale producers of eggs go into effect.

*GPS Fleet Management Systems by GPS Web Tracking, Inc. deliver real-time refrigeration monitoring using digital sensors of temperature sensitive goods, further aiding transportation companies to reduce possible contamination or spoilage.*



*New food safety requirements for large-scale egg producers mean that as many as 79,000 illnesses and 30 deaths due to consumption of eggs contaminated with the bacterium Salmonella Enteritidis may be avoided each year, according to the US Food and Drug Administration.*

#### THESE NEW FOOD SAFETY REQUIREMENTS TOOK EFFECT ON JULY 9 of 2010

Through a rule for egg producers having 50,000 or more laying hens—about 80% of production. Among other things, it requires them to adopt preventive measures and use refrigeration during egg storage and transportation.

“Preventing harm to consumers is our first priority,” said Margaret A Hamburg, commissioner of food and drugs. “Today’s action will help prevent thousands of serious illnesses from Salmonella in eggs.”

Large-scale egg producers that produce shell eggs for human consumption and that do not sell all of their eggs directly to consumers must comply with the refrigeration requirements under the rule; this includes producers whose eggs receive treatments such as pasteurization. Similarly, those that transport or hold shell eggs must also comply with the refrigeration requirements by the same effective date.

The rule requires egg producers with fewer than 50,000 but at least 3,000 laying hens whose shell eggs are not processed with a treatment, such as pasteurization, to comply with the regulation by July 9, 2012. Producers that sell all their eggs directly to consumers or have less than 3,000 hens are not covered by the rule.

Under the rule, egg producers whose shell eggs are not processed with a treatment, such as pasteurization must:

- ***Buy chicks and young hens only from suppliers who monitor for Salmonella bacteria.***
- ***Establish rodent, pest control, and biosecurity measures to prevent spread of bacteria throughout the farm by people and equipment.***
- ***Conduct testing in the poultry house for Salmonella Enteritidis. If tests find the bacterium, a representative sample of the eggs must be tested over an eight-week time period (four tests at two-week intervals); if any of the four egg tests is positive, the producer must further process the eggs to destroy the bacteria, or divert the eggs to a non-food use.***
- ***Clean and disinfect poultry houses that have tested positive for Salmonella Enteritidis.***
- ***Refrigerate eggs at 45° F during storage and transportation no later than 36 hours after the eggs are laid (this requirement also applies to egg producers whose eggs receive a treatment, such as pasteurization).***

To ensure compliance, egg producers must maintain a written Salmonella Enteritidis prevention plan and records documenting their compliance. Egg producers covered by this rule must also register with the FDA. The FDA will develop guidance and enforcement plans to help egg producers comply with the rule.