

# Summary of P1060 changes in the revised Standard 4.2.5

## Division 1 Preliminary (purpose and commentary)

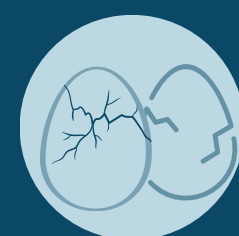
**Clause 1.** Application of standard

Not applicable to retail sales and catering



**Clause 2.** Interpretation (definitions of:)  
New definitions included for following terms

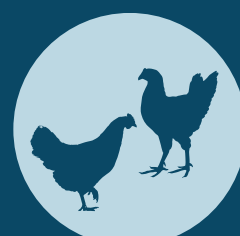
Broken or cracked eggs



Egg processor activities



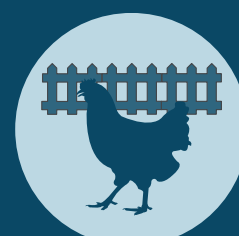
Flock



Poultry house



Range area



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

**Clause 9A.** Environment samples from each poultry house used by flock must be tested for SE



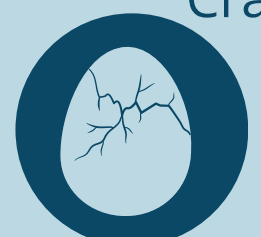
**Clause 9B.** Time and temperature must be managed during egg transport and storage

**Clause 10.** Each egg must be marked to identify the egg producer. Production and sales records must be maintained



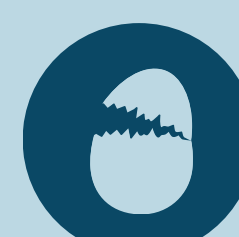
**Clause 11.** Sale or supply of unacceptable eggs, egg-pulp and broken eggs

Cracked, dirty or contaminated



✓ Processing ok  
⚠ Not for retail sale unless processed

Broken eggs:



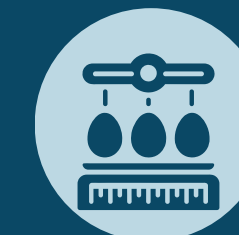
✗ Not for human consumption

**Standard 2.2.2**  
**Clause 4:** Eggs for retail sale or for sale to a caterer, must be marked individually to identify the egg producer

## Division 3 Egg processing requirements

**Clause 13.** Follow general food safety management requirements in Division 2 of Standard 4.1.1.

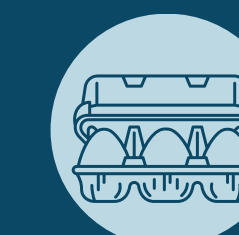
**Clause 15(1).** Process inputs must not make eggs or products unsafe or unsuitable



**Clause 15A.** Egg cleaning must not contaminate eggs and make them unsafe or unsuitable



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



**Clause 18A.** Keep processing equipment, areas, vehicles pest-free



**Clause 20.** Eggs/ egg product must be marked to identify egg producer. Receipt and supply records must be maintained



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

