



དཔལ་ལྷན་འབྲུག་གཞུང་། གསོ་བ་རྒྱན་ལག འབྲུག་བཟའ་ཆས་དང་སློན་རིགས་དབང་འཛིན།

ROYAL GOVERNMENT OF BHUTAN
MINISTRY OF HEALTH
BHUTAN FOOD AND DRUG AUTHORITY
INSPECTION SERVICES



INSPECTION CHECKLIST FOR TABLE EGGS

Inspector team: (Team Leader)
Date of Inspection (DD/MM/YY):	
Reasons for Inspection (Please <input checked="" type="checkbox"/> one): <input type="checkbox"/> Regular <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Others:	

A. Information on the establishment:

A01	Property Owner:	
A02	Location of Farm	Dzongkhag:
		Dungkhag:
		Gewog:
		Village:
		Mobile Number of the respondent:
A03	Type of farm:	(Please tick () one) <input type="checkbox"/> Commercial <input type="checkbox"/> Semi-commercial <input type="checkbox"/> Backyard

Clause no.	Requirements	Y	N	NA	Evidence/ Remarks
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A. GRADES AND QUALITY FACTORS				
A1	The product shall be clean, free from fecal matter, intact, free from foreign matter, objectionable odour and flavour. The product shall be free from visible fungal, insect or mite infestations			
A2	Sorting, grading, and where appropriate, washing processes should result in clean eggs. Cracked, dirty, and unsafe/unsuitable eggs should be segregated from clean and intact eggs.			
A3	The cleaning process used for removing the bacterial load should not damage or contaminate the eggs. Incorrect cleaning of eggs can result in a higher level of contamination of eggs than existed prior to cleaning.			
A4	Broken/leaker and other unsuitable eggs should be segregated from eggs suitable for human consumption.			
B. Classification				
B1	Refer Bhutan standard for table eggs(BMS-10:2017)			
C. HYGIENE REQUIREMENTS				
C1	The products covered by the provisions of this Standard should be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP1-1969), the Code of Practice for egg and egg products (CAC/RCP 15-1976), and other relevant Codex Codes of Hygienic Practice and Codes of Practice.			
D. CONTAMINANTS				
D1	The maximum limits of veterinary Drug residues in eggs shall be according to the Bhutan Technical Regulation for Veterinary Drug residues.			
D2	The maximum limits of pesticide residues in eggs (whether fresh or for food processing) shall be according to the Bhutan Mandatory Standard for pesticide residues			
D3	The concentration of aflatoxin contaminated on the basis of solid material in the eggs and egg products shall be according to the Bhutan Mandatory Standard for Mycotoxins			
D4	There shall be no colour marking on the eggs.			
E. PACKAGING				

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INSPECTION CHECKLIST FOR TABLE EGGS

E1	Any suitable container filled safely with eggs to facilitate the handling processes. It is manufactured from appropriate material (e.g. paper tray) which does not allow contamination of the product. Cartons may be new or used, provided they are strong, clear, free of mold, mustiness, odours and in good condition				
F. LABELLING PROVISIONS					
F1	It shall conform to the provisions of the Bhutan Standard for Labeling of Prepackaged Foods. Egg trays shall be labelled with date of collection, expiration date of 30 days from collection.				
G. STORAGE					
G1	The eggs shall be stored under well aerated condition, preferably at 15 0C				
Notes:					

Sign and name of Team Leader

Contact No.

Sign and name of Team Members

Contact No.

Sign and name of Owner

Contact No.

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