

**Establishment Inspection Report**Cal-Maine Foods, Inc.  
Robertsdale, AL 36567-2775FEI: **3003772429**  
EI Start: 06/14/2011  
EI End: 06/15/2011

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**SUMMARY (CCF)**

This targeted egg safety inspection of a shell egg producer was conducted in accordance with NOL-DO FY'11 work plans (FACTS Assignment #1258067) per FY'11 Inspection of Egg Farms for Monitoring Compliance with Egg Safety Rule, amended February 8, 2011, DFIG Assignment #11-04, ORA Concurrence #2011012601.

The firm has no previous FDA inspectional history. This preannounced inspection focused on the firm's Salmonella Enteritidis (SE) prevention plan which included procurement of pullets that are SE monitored, biosecurity measures, rodent/ pest control measures, cleaning and disinfecting measures, adequate refrigeration of shell eggs, environmental and egg sampling/testing program, and a review of the firm's environmental testing results. No major discrepancies were noted in any of these areas. (b) (3). FDA's Reportable Food Registry was explained to management and a copy of "*Reportable Food Registry (RFR): AT A GLANCE*" was provided to them. No FDA-483 was issued. No refusals were encountered. No samples were collected.

**ADMINISTRATIVE DATA (CCF)**

Inspected firm: Cal-Maine Foods, Inc.  
Location: 22600 Hazen Road  
Robertsdale, AL 36567-2775  
Phone: 251-946-2000  
FAX: 251-946-2004  
Mailing address: P. O. Box 2150  
Robertsdale, AL 36567  
  
Dates of inspection: 6/14/2011, 6/15/2011  
Days in the facility: 2  
Participants: C. Coty Francis, Investigator  
Thomas B. Smith, Investigator

This inspectional report was written by Investigators Thomas B. Smith and C. Coty Francis. Each written section was identified by the investigators initials.

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**HISTORY (CCF)**

According to the Alabama Secretary of State's website ([Attachment #1](#)) Cal-Maine Foods, Inc. was formed in Delaware in 1967. Their current principal address is listed as 3320 Woodrow Wilson Drive, Jackson, MS 39209. The facility in Robertsdale, AL was previously owned by Hillandale Farms, Inc. Cal-Maine Foods, Inc. began their acquisition of Hillandale Farms in 2005 and completed it in 2010. Dolph Baker is named as the firm's president with their general business listed as shell egg production. A copy of the firm's shell egg producer registration is included as [Exhibit #1\(p. 65\)](#). The firm's organizational chart ([Exhibit #1, p. 3](#)) lists the Chairman of the Board as Fred Adams. Mr. Adams started the company in 1949 and he owns all of the firm's birds. The firm employs <sup>(b) (4)</sup> individuals and operates from <sup>(b) (4)</sup>.

Prior to conducting the inspection, an inquiry was made by FDA to the Alabama Department of Agriculture requesting information as to the health status of all flocks at the Robertsdale, AL Cal-Maine facility. A letter was received from the State stating there were no quarantines or other issues at the facility that would prevent FDA from conducting an inspection ([Attachment #2](#)).

All FDA correspondence to the Robertsdale, AL facility should be addressed as follows: **Cal-Maine Foods, Inc., Mr. Corey Davis, General Manager, P.O. Box 2150, Robertsdale, AL 36567.**

All official correspondence to the firm's corporate office should be addressed as follows: **Cal-Maine Foods, Inc., Mr. Fred Adams, Jr., Chairman of the Board, 332 Woodrow Wilson Avenue, Jackson, MS 39209.**

**INTERSTATE COMMERCE/JURISDICTION (CCF)**

Cal-Maine Foods, Inc. operates as a large integrated egg laying farm. According to firm management, there are <sup>(b) (4)</sup> hens presently on-site producing approximately <sup>(b) (4)</sup> eggs per day. The eggs are primarily manufactured for table use. The firm packs and sells eggs to customers in <sup>(b) (4)</sup>. Eggs shipped to <sup>(b) (4)</sup> and <sup>(b) (4)</sup> account for <sup>(b) (4)</sup> of the firm's total production. The firm's largest customers are <sup>(b) (4)</sup> located in <sup>(b) (4)</sup> and account for less than <sup>(b) (4)</sup> of total production. Breaker eggs are shipped to <sup>(b) (4)</sup>.

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**INDIVIDUAL RESPONSIBILITY AND PERSONS INTERVIEWED (CCF)**

On 06/08/11, Investigator Stephanie Cochran (NOL-DO Acting Emergency Response Coordinator) and I conducted a pre-inspectional conference call with Corey Davis, General Manager of Cal-Maine Foods, Inc. and representatives from the Alabama Department of Agriculture to discuss the nature of the inspection and the firm's biosecurity policy.

Upon arrival on 06/14/11, FDA credentials were shown to Mr. Corey Davis, General Manager, and a [FDA-482](#) was issued to him. It was during this time that the firm requested we sign *Cal-Maine Foods, Inc. Production House Visitor Guidelines* as per the firm's biosecurity program ([Exhibit #1 p. 15](#)). The general guidelines section of the form stated that photographic equipment may not be used on company property. However, Mr. Davis stated that firm management had decided to allow FDA to photograph the facility and he proceeded to redact this portion of the guidelines.

Mr. Davis stated that he was the most responsible individual present at the firm on a daily basis and is responsible for overseeing all operations. He demonstrated this by promising corrections, providing documents, and giving employees instructions that were followed without question. He has the duty, responsibility, and power to prevent, detect, and correct violative conditions. Mr. Davis has been employed with Cal-Maine for 8 years and has been General Manager for 6 years. Mr. Davis reports directly to Mr. Jack Self, Vice President of Operations. Mr. Self is located at the corporate office in Jackson, MS. Mr. Davis provided a copy of management's organizational chart ([Exhibit #1 p. 3](#)). Also in attendance was Mr. Frank Sirchia, Processing Manager, who is responsible for the marketing, distribution and packaging of eggs once they enter the processing area. He has been employed by Cal-Maine for 10 years and has been the processing manager at the Robertsdale, AL facility for 6 years. Mr. Sirchia accompanied Mr. Davis throughout the inspection including the close-out and discussion portion of the inspection. All relevant information gathered and stated in this report was obtained from Mr. Davis and/or Mr. Sirchia.

Ms. Brandy May, USDA, AMS, Agricultural Commodity Grader, was on site at the time of inspection. USDA grades eggs [REDACTED] [REDACTED]

[REDACTED] We made a point of meeting and introducing ourselves to Ms. May.

**FIRM'S TRAINING PROGRAM (CCF)**

The firm's training program consists primarily of educating employees on proper biosecurity measures. The majority of the training is on the job training that is task specific ([Exhibit #1 p. 56-57](#)).

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EI End: 06/15/2011**MANUFACTURING/DESIGN OPERATIONS (TBS/CCF)**

The Robertsdale, Al location of Cal-Maine Foods, Inc., one of the corporation's 36 egg producing plants, operates a caged-hen facility consisting of 12 egg laying poultry houses. This facility is part of a large integrated poultry operation consisting of a feed mill, laying operation and an egg processing facility. This operation is also integrated in that it rears its own pullets at a sister facility in Mississippi. A schematic of the facility was provided by Mr. Davis and is included as (Exhibit #2). The houses, each approximately (b) (4), are designated 1-12. Houses 1-10, built in 1991, consists of (b) (4) of caged hens arranged in (b) (4); houses 11 and 12, built in 2000, consists of (b) (4) of caged hens with the same aforementioned (b) (4) arrangement. Each row holds (b) (4) cages housing (b) (4) per cage. Each house is regarded as one distinct flock. All hens are owned by Fred Adams, Chairman of Cal-Maine Foods, Inc.

At the time of the inspection, all hen houses, with the exception of house 11, were occupied and being used for egg production. The firm has approximately (b) (4) laying hens onsite producing approximately (b) (4) eggs per day. Reportedly, the majority of eggs produced by the firm are designated for the shell egg market while approximately (b) (4) of the eggs are shipped to an egg breaker plant. (b) (4)

The water source used for the processing area and as drinking water for the birds is a private well. The well water is tested for (b) (4) every (b) (4) (Exhibit #3).

**SE PREVENTION PLAN AND TESTING**

The firm does have a SE prevention plan that thoroughly documents the procurement of SE monitored pullets, biosecurity, pest control measures, cleaning and disinfecting measures, refrigeration of shell eggs, and environmental testing (Exhibit #1 p. 1-81). Mr. Davis stated the plant is a SE negative facility and has never had a positive result for SE.

**Pullets**

The facility procures pullets at (b) (4) old from their Cal-Maine Edwards, MS facility. The pullets are placed into a previously cleaned and disinfected layer house and remain in that house until depopulation. The firm receives documentation from the grower indicating the pullets were SE monitored, and the negative SE testing results of the pullets at 14-16 weeks of age are maintained by Cal-Maine Foods, Inc.

**Biosecurity**

Records describing biosecurity measures implemented by the firm were reviewed. Some biosecurity measures include: prohibiting employees from owning or taking home any birds or hens; maintenance of foot baths containing sanitizer were placed in front of each house entrance (Exhibit #6); and, restriction of visitors on premises and in houses unless garbed in proper protective

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clothing. Each visitor to the plant must sign a document stating they will abide by all the firm's biosecurity measures.

*Pest Control Measures*

Procedures and records for documenting pest control measures and visual inspections are maintained by the firm and reviewed by investigators (Exhibits #7 and #8). Visual inspections for pests and routes of pest ingress occur on a <sup>b4</sup> [REDACTED] (Exhibit #9). The firm maintains its own pest prevention and has adopted an insecticide/rodenticide rotation program (Exhibit #5 p. 4). This rotation of chemicals occurs approximately every <sup>b4</sup> [REDACTED]. Rodent and insect prevention measures include numerous rodent <sup>b4</sup> [REDACTED] set at <sup>(b) (4)</sup> [REDACTED] intervals in the interior of the houses and <sup>b4</sup> [REDACTED] are set along the exterior of each house. The firm employs <sup>(b) (4)</sup> [REDACTED] as a pest prevention consultant. Mr. Davis stated <sup>(b) (6)</sup> [REDACTED] audits the firm <sup>(b) (4)</sup> [REDACTED]. During the inspection, on 06/14/11, investigators witnessed at least 6 live rats in house 10 and 4 live rats in house 6. In each house, the rats were observed to be congregated in the water cooling cells located along the exterior walls of the houses. Prior to our departure on that day, Mr. Davis provided us with a copy of the Visual Observation Record and Corrective Action Sheet (Exhibit #10) for the observation and subsequent corrective action in place for the observation of live rats in houses 10 and 6.

*Cleaning and Disinfecting/Manure Management*

According to Mr. Davis, each house is cleaned and disinfected following depopulation of hens. This process includes: removal of carcasses and eggs; use of air blowers and brooms to remove dust, cobwebs, and debris (the house's air circulation fans are turned on high to help with this process); the area is rinsed <sup>(b) (4)</sup> [REDACTED] (cleaner-disinfectant) is applied with a pressure washer, allowed to penetrate equipment for <sup>(b) (4)</sup> [REDACTED] and rinsed. Each house is reportedly inspected by Mr. Davis and <sup>(b) (6)</sup> [REDACTED], <sup>(b) (4)</sup> [REDACTED], prior to repopulation

All 12 layer houses are <sup>(b) (4)</sup> [REDACTED] style houses. Reportedly, the manure pits are emptied and cleaned every <sup>b4</sup> [REDACTED]. The firm employs <sup>(b) (4)</sup> [REDACTED] to perform this task. Mr. Davis admitted the manure can reach depths of 6 feet during the <sup>b4</sup> [REDACTED] and disinfection of the houses following depopulation does not coincide with the cleaning and removal of manure waste.

*Environmental SE Testing*

Firm records were reviewed and indicated environmental sampling and testing for SE occurred at 45 weeks of age for each flock. Mr. Davis stated, per company policy, flocks generally go through induced molting between <sup>(b) (4)</sup> [REDACTED] of age (Exhibit #11). Induced molting is only initiated when <sup>b4</sup> [REDACTED]. In the event of induced molting, the firm's flocks are tested again for SE 4-6 weeks following molting. Mr. Davis also admitted the firm will occasionally sample a flock/house prior to depopulation. Environmental testing by the firm includes swabbing of

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water lines, conveyors, other equipment and manure piles. Lab services for SE testing of firm samples are provided by (b) (4)

**EGG PRODUCTION AND PROCESSING**

The facility houses a processing and packing area in addition to the 12 layer houses. The current inspection covered the walkthrough of houses 12, 10, 6 and 3. During production, eggs laid by hens travel down a short metal ramp to a conveyor belt. The conveyor travels the length of the house to the end of the row towards (b) (4). The eggs are then dropped onto another conveyor that travels the length of the facility through each house to the processing area located on the south side of the facility. According to Mr. Frank Sirchia, Processing Manager, once the eggs enter the processing area they are rinsed, washed with (b) (4), sanitized with (b) (4), graded, packaged in foam cartons or corrugated flats, and shipped. Eggs not shipped immediately are stored in refrigerated trucks at (b) (4) 45° F until shipment. A certificate of calibration for the firm's cooler thermometer is included as Exhibit #4. A walkthrough of the processing area was not included in the scope of this inspection. A description of the process was given by Mr. Sirchia.

Depopulation of a hen house occurs at approximately (b) (4) of age. Mr. Davis stated spent hens are sold to (b) (4) and mortalities are incinerated on site.

**MANUFACTURING CODES (CCF)**

The plant code for the facility is P 1020 and is followed by the Julian date and use by date.

**COMPLAINTS (CCF)**

Firm management stated there have been no food safety related complaints. Complaints such as broken eggs, missing eggs, and other various quality issues account for all customer complaints.

**RECALL PROCEDURES (CCF)**

Firm management stated that their firm has never issued a recall. However, the firm does have recall procedures in place and conducts mock recalls.

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**REFUSALS (CCF)**

No refusals were encountered during the inspection.

**GENERAL DISCUSSION WITH MANAGEMENT (CCF)**

Those present for the firm during close-out were Mr. Davis and Mr. Sirchia. Both FDA Investigators Smith and Francis were present along with State Inspector Hall. We informed firm management that we would not be issuing a FDA-483. However, we stated there were two items that needed to be addressed. The first item was that we had found several rodent carcasses on the ground outside of the layer houses. We stated that per the firm's SE plan, dead rodents were to be disposed of when found. The carcasses should have been visible during the weekly rodent control inspection and therefore disposed of per the firm's own standard operating procedures ([Exhibit #5 p. 3](#)). Mr. Davis agreed that the rodent carcasses should have been collected immediately upon discovery and incinerated. He further stated that employees would be retrained in this procedure and told to pick these up when found.

The second item addressed was the fact that the dates and times an activity is performed had not been logged. Mr. Davis stated that he would make corrections. I also asked Mr. Davis that if live rodents were observed, were they included in the rodent index along with the dead rodents. He stated yes, that both were included in the rodent index.

At this point our inspection was concluded. We thanked Mr. Davis and Mr. Sirchia for their cooperation and left the firm. No FDA-483 was issued. No refusals were encountered. No samples were collected.

**ADDITIONAL INFORMATION (CCF)****Attachment A: Inspection/Data Collection Tool for *Targeted Inspections*****Section I: Information for assessing future inspectional priority)**

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**SAMPLES COLLECTED**

No samples were collected during the inspection.

**EXHIBITS COLLECTED**

- Exhibit #1 (p. 1-81) – Copy of SE Prevention Plan
- Exhibit #2 (p. 1-2) – Copy of Building Schematic
- Exhibit #3 (p. 1-3) – Copy of Well Water Analysis
- Exhibit #4 (p. 1-2) – Copy of Thermometer Calibration Certificate
- Exhibit #5 (p. 1-5) – Copy of Procedures for Wild Animals in Poultry Houses
- Exhibit #6 (p. 1-1) – Copy of Procedure for Boot Dipping Stations
- Exhibit #7 (p. 1-2) – Copy of Rodent Indexing Records
- Exhibit #8 (p. 1-2) – Copy of Rodent Control Inspection Log
- Exhibit #9 (p. 1-1) – Copy of Visual Rodent Evaluation Form
- Exhibit #10 (p. 1-4) – Copy of Visual Observation Record of Wild Animals
- Exhibit #11 (p. 1-2) – Copy of Environmental Sampling Log

**ATTACHMENTS**

FDA-482

Attachment #1 – Alabama Secretary of State Business Entity Details

Attachment #2 – Letter from the State of Alabama Department of Agriculture and Industries

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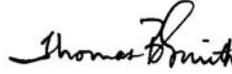
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Thomas B. Smith, Investigator