

**Establishment Inspection Report**

Cal Maine Foods, Inc.  
Pine Grove, LA 70453-2405

FEI: **2315319**  
EI Start: 04/04/2011  
EI End: 04/06/2011

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**SUMMARY (EDC)**

The current targeted egg safety inspection of a shell egg producer was conducted in accordance with NOL-DO FY'11 work plan per "FY 11 Inspection of Egg Farms for Monitoring Compliance with Egg Safety Rule" amended February 8, 2011, DFPG Assignment # 11-04, ORA Concurrence # 2011012601, and FACTS # 1258067.

This was an initial inspection. The firm has no previous inspectional history. The current inspection focused on the firm's Salmonella Enteritidis (SE) plan, that 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.

An FDA 483, List of Inspectional Observations was not issued to management. However discussion was held concerning the firm's registration listing the incorrect address of the firm, missing dates on the pullet NPIP forms, and lack of identification of the flock compared to the SE test results. Management promised corrections. No samples were taken and no refusals were encountered. The firm

(b) (3)

**ADMINISTRATIVE DATA (EDC)**

Inspected firm: Cal Maine Foods, Inc.  
Location: 263 Cal Maine Rd.  
Pine Grove, LA 70453-2405  
Phone: 225-222-4148  
Mailing address: P O Box 758  
Pine Grove, LA 70453  
Dates of inspection: 4/4/2011, 4/5/2011, 4/6/2011  
Days in the facility: 3  
Participants: Wayne S. Fortenberry, Investigator  
Elizabeth D. Connell, Investigator  
Natalie R. Glover, Agriculture Specialist Program Manager,  
Louisiana Dept. of Agriculture

Sections of this report were written by Investigator Connell and/or Investigator Fortenberry and are identified by their respective initials.

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On 04/04/11, FDA Investigator Wayne S. Fortenberry and I displayed our credentials and issued an FDA 482, Notice of inspection to Mr. Michael S. Ermon, General Manager. Ms. Natalie R. Glover, Agriculture Specialist Program Manager, Louisiana Department of Agriculture accompanied us on this inspection. Also present at the commencement of the inspection were Mr. Jerry D. Barnum, Plant Processing Manager and Mr. Adam H. McAlpin, Production Manager. They all accompanied us on this inspection and provided documents and information requested.

Please note the firm requested that we sign Cal-Maine Foods, Inc. Production House Visitor Guidelines. The general guidelines section of the form states photographic equipment may not be used. We informed Mr. Ermon that not allowing photographs to be taken during this inspection would be considered a refusal. He redacted this statement. See Exhibit 1 for copies of the forms.

The firm's Shell Egg Producer Registration number is 26791298034. The address listed on the registration is not current (Exhibit 2). See the Discussion with Management section of this report for details of this observation.

Mr. Dwight T. Raiford, USDA Grader was onsite. We introduced ourselves to him during the inspection.

All routine FDA correspondence should be addressed to:

Cal-Maine Foods, Inc.  
Mr. Michael S. Ermon, General Manager  
P.O. Box 790  
Greensburg, LA 70441

All official FDA correspondence should be addressed to:

Cal-Maine Foods, Inc.  
Mr. Fred Adams, Jr., CEO  
332 Woodrow Wilson Ave.  
Jackson, MS 39209

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

Mr. Fred Adams, Jr., CEO has full responsibility over the entire corporation. He has the duty, responsibility, and power to prevent, detect, and correct violative conditions. Mr. Adams was not present during this inspection.

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Mr. Michael Ermon, General Manager is responsible for the daily operations at the farm. He demonstrated his responsibility by accepting the FDA 482, Notice of Inspection, promising corrections, providing documents and giving employees instructions that were followed out without question. He has the duty, responsibility, and power to prevent, detect, and correct violative conditions.

Mr. Adam H. McAlpin, Production Manager is responsible for maintaining the egg laying operations. He supervises the employees in the chicken houses, maintains the pest control operations and conducts SE sampling.

Mr. Jerry Barnum, Processing Manager is responsible for the packaging, storing and shipping operations.

Ms. Ryn Laster McDonald, Ph.D., Director of Food Safety was present for the inspection on 04/05/11. She is responsible for regulatory matters and maintaining the SE plan. She is located at the corporate office.

See Exhibit 4 for copies of the firm's organizational charts.

**INTERSTATE COMMERCE/JURISDICTION (EDC)**

Cal-Maine Foods, Inc. operates as an egg laying farm with in-line processing. There are approximately (b) (4) hens used for processing eggs. According to management, the firm processes approximately (b) (4). The eggs are primarily manufactured for table use. The firm packs the eggs in a variety of sizes ranging from small to extra large and 6-24 count cartons. Cal-Maine Foods, Inc. packs for (b) (4). See Exhibit 5 for examples of the labeling.

The firm has (b) (4) firm owned refrigerated truck used for shipping. Most of the shipments are done by the customer's trucks. Cal-Maine Foods, Inc. ships directly to (b) (4). Most other shipments are within the state of Louisiana.

The firm receives pullets from Cal-Maine Foods, Inc. in Edwards, MS. A contract trucking company provides the transportation for the pullets. Any breaker eggs produced by the firm are shipped to the firm's processing facility in Flatonia, TX and (b) (4).

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**TRAINING (EDC)**

The employees receive (b) (4) Safe Quality Food Training and on-the-job training.

**MANUFACTURING CODES (EDC)**

Examples of the firm's manufacturing codes are as follows:

P1078- Plant number

094- Julian date (pack date)

The firm also places a best buy date with (b) (4) expiration.

**COMPLAINTS/RECALLS (EDC)**

The firm's complaint file was reviewed. It contained 3 complaints that were packaging related. There were no complaints logged for illnesses. The firm denies having any recalls from this location. There is a written recall plan that instructs employees to notify customers in writing if there were to be a recall. A mock recall is conducted (b) (4).

**MANUFACTURING/DESIGN OPERATIONS (WSF)**

Cal-Maine Foods, Inc. Pine Grove, LA location includes (b) (4) style houses. There are approximately (b) (4) hens at this location. The hens are housed (b) (4). The cages are configured with (b) (4) with each row located above a shallow (b) (4) manure pit. The manure pits are (b) (4). Eggs are transferred via conveyor belts to a central processing area. All eggs produced at this location are packaged on site for the ultimate consumer and are USDA inspected. Grade "A" eggs are transported via refrigerated tractor trailer truck provided by the receiving industry. The eggs that do not meet Grade "A" specifications are packaged for shipment to a breaker facility. The breaker eggs are transferred via a Cal-Maine owned refrigerated tractor trailer truck. All packaged eggs awaiting transfer are stored in a walk in cooler at 45 degrees F. or below.

Mr. Michael S. Ermon, General Manager stated each flock is housed when they are (b) (4). The current flocks at this location range from (b) (4) of age. The pullets that arrive at the location are SE monitored before arrival and hens undergo induced molting at (b) (4) of age. Environmental testing is performed 4 to 6 week after (b) (4) production. All houses are

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depopulated when birds reach approximately (b) (4) of age. The depopulated flock is sent to (b) (4).

Cal-Maine Foods, Inc., Pine Grove, LA SE prevention plan Exhibit 6 was established on June 7, 2010 and revised on July 7, 2010 based on FDA's Final Rule for Prevention of SE during production, transport, and storage. It is to be noted that the farm houses flocks that were transferred before and after the final rule was enacted. A memorandum is included stating Cal-Maine's transition during this time frame. A copy of the memorandum is provided as Exhibit 6.3.

SE prevention plan includes:

Procurement of pullets that are SE monitored

All chicks and pullets that arrive at the farm will be procured from NPIP "SE monitored" breeder certified flocks. Also the pullet environment is tested for SE when pullets are 14 to 16 weeks of age. A NPIP certificate is provided for each flock as of July 9, 2009. It was noted that several of the NPIP forms were not dated and there were discrepancies concerning the identification of the flock on the environmental tests. See the Discussion with Management section of this report for details of these observations.

Bio-security Measures

The firm has bio-security measures in place for the prevention of SE and other industry related diseases. The firm has one access road including lockable gates. All visitors must check in and out at the firm and meet specific guidelines before being given authorization to enter the firm. The bio-security program includes in-house guidelines as well as guidelines for contract workers. Bio-security logs/journals were reviewed and no objectionable conditions were found. The bio-security program is provided as Exhibit 6.6.

Rodent/Pest Control Measures

The firm conducts its own pest control measures. Mr. Adam H. McAlpin, Production Manager, oversees the pest control operations at the firm. We reviewed the pest control logs during our inspection and found no objectionable conditions. No significant insect or rodent activity was observed during the inspection. See Exhibit 6.44 for the pest control procedures.

Cleaning and Disinfecting

Cal-Maine Foods, Inc. executive committee has made the decision that all houses are cleaned and disinfected at depopulation. The firm has developed procedures for cleaning both SE negative and SE positive houses. Cleaning and disinfecting journals were reviewed during the inspection and no objectionable conditions were found. These procedures are provided as Exhibit 6.27.

Adequate refrigeration of shell eggs

All shell eggs are stored in a walk in cooler at 45 degrees F. or below. During the inspection we walked through the cooler and took several ambient temperatures. No objectionable conditions were found.

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Environmental and egg sampling/testing program

Environmental test are preformed in each poultry house when the hens are 40 to 45 weeks of age. When the flock reaches (b) (4) production an environmental test is performed in 4 to 6 weeks. The firm has not had a positive sample and no eggs have ever been diverted for sampling/testing. All environmental testing is performed in-house and all samples are sent to (b) (4). Test results were reviewed during the inspection and no objectionable conditions were noted. See Exhibit 6.14 for the sampling procedures.

Daily operations of the houses also include general repairs to cages/barn structure and cleaning houses of dust and excess feed. Houses are walked through each day ensuring eggs that remain in cages are placed on the conveyor system and transferred to the production/packaging area. The flock is inspected for general health and dead birds are removed from cages. Each house is designed with (b) (4) cages located above shallow (b) (4) pits. Scraper blades remove the manure from each tier causing it to drop into the shallow pit located directly below the cages. The shallow pits are (b) (4). The farm has (b) (4). When barns are (b) (4). The solid waste is removed as needed and given to local farmers for fertilizer.

**REFUSALS**

No refusals were encountered.

**GENERAL DISCUSSION WITH MANAGEMENT (EDC/WSF)**

On 04/06/2011, we concluded the inspection and held the closeout discussion with Mr. Michael S. Ermon, General Manager, Mr. Jerry D. Barnum, Plant Processing Manager and Mr. Adam H. McAlpin, Production Manager. Ms. Natalie R. Glover, Agriculture Specialist Program Manager, Louisiana Department of Agriculture was also present. An FDA 483, List of Inspectional Observations, was no issued. However, we held discussion concerning the firm’s failure to list the correct address on the registration, lack of dates on the NPIP forms and lack of identification between the SE test results and NPIP forms. We informed management that we were not the final authority and that after further review; the conditions found in the firm could be considered violations of the law resulting in actions such as seizure, injunction, and prosecution.

We reviewed the firm’s Shell Egg Producer Registration. The address listed on the registration is not current (Exhibit 2). The address listed is Tung Oil Road off 37 South, Pine Grove, LA 70453. The physical address is 263 Cal Maine Rd., Pine Grove, LA 70453-2405. Ms. McDonald stated she would ensure the address is corrected.

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In July 2010, producers with greater than 50,000 or more laying hens became subject to the Egg Rule. When discussing the required records for the egg rule management brought to our attention that the farm had hens that arrived before and after the egg rule went into affect. Breeder flocks that were received after July 9, 2010 are accompanied with certificates indicating the flock was SE monitored and flocks already housed are tested 4-6 weeks after (b) (4) production. Management stated that Cal-Maine has tested breeder flocks for SE for a number of years prior to the implementation of the FDA Final Rule. Management provided a memorandum discussing the changes in their SE prevention program (Exhibit 6.3). When we reviewed procurement of pullets NPIP certificates we noticed the following discussion items.

- 1) Several NPIP certificates were signed but not dated by the state inspector (Exhibit 7).

Management stated that they would initiate better monitoring of records received.

- 2) Environmental test results from the supplier (Exhibit 8) list houses that are tested but do not indicate the specific flock that is being tested.

Management stated that they would discuss with supplier of birds about being more specific when identifying the flock that was tested.

Management stated they would respond to NOL-DO District Director of their intentions to correct the discussion items mentioned.

**ADDITIONAL INFORMATION****Attachment A: Inspection/Data Collection Tool for *Targeted Inspections***

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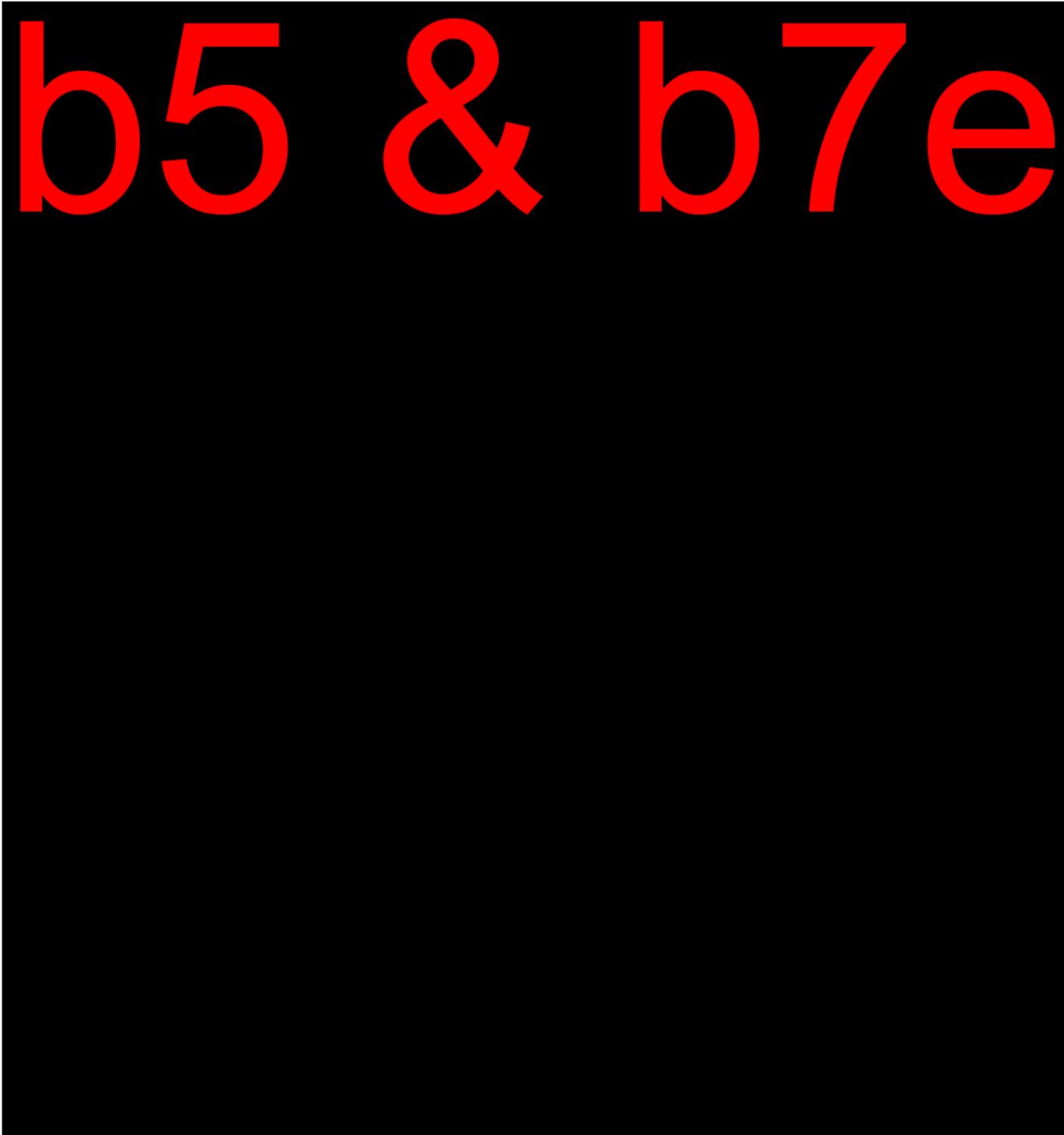
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**SAMPLES COLLECTED**

No samples were collected.

**EXHIBITS COLLECTED**

Exhibit 1.1-1.2:	Cal-Maine Foods, Inc. Production House Visitor Guidelines
Exhibit 2.1-2.2:	Shell Egg Producer Registration
Exhibit 3.1-3.5:	Cal-Maine Foods, Inc. locations
Exhibit 4.1-4.2:	Organizational chart
Exhibit 5.1-5.9:	Labeling
Exhibit 6.1-6.65:	SE Plan
Exhibit 7.1-7.6	NPIP Forms
Exhibit 8.1-8.4	Environmental tests

**ATTACHMENTS**

FDA 482, Notice of Inspection

Louisiana Department of Agriculture & Forestry status of quarantine

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Wayne S. Fortenberry, Investigator



Elizabeth D. Connell, Investigator