

SPECIFICATIONS FOR SHELL EGGS FOR USING AGENCIES OF THE STATE OF MARYLAND

Individual eggs shall be classified as to grade and size as outlined in the current edition of *Regulations Governing the Grading of Eggs and the United States Standards, Grades and Weights Classes for Shell Eggs (7CFR Part 56)*.

Each lot of eggs shall meet the requirements for U.S. Consumer Grade A and the following:

- I. Grade at Origin:
Lot Average: Minimum of 85% AA quality and within the remaining tolerance of 15%, not more than 4% may be checks.
Individual Case Tolerance: Minimum of 75% AA quality and within the remaining tolerance of 25% not more than 7% may be checks.
- II. Weight: Eggs shall meet the minimum U.S.D.A. requirements for the weight class specified in the bid requirements.
- III. Color: Eggs shall be white or brown, based on best price and availability to fulfill delivery requirement.
- IV. **Hen Feed and Treatment: No non-therapeutic antibiotics may be used in production. If eggs are from layer hens given prepared feed, feed must be all-vegetarian.
** Meeting all State of Maryland requirements for compliance with state and federal laws is the responsibility of the supplier and packing location, not USDA.
- V. **Compliance with State and Federal Laws: Egg Producer(s) must be in compliance with all applicable state and federal laws, including nutrient management requirements. Supplier must include documentation [such as an Annual Implementation Report (AIR)] of compliance with Nutrient Management regulations for all production sites, attached to bid.
** Meeting all State of Maryland requirements for compliance with state and federal laws is the responsibility of the supplier and packing location, not USDA.
- VI. Cases and Packaging: Eggs shall be packed in new fiber flats or cartons. The tops of all cases shall be securely closed and sealed by applying paper gummed, plastic or other suitable tape. Cases shall be identified with the U.S.D.A. official grade mark and, in addition to the required USDA plant number and lot identification, shall display: Name and Address of the Packer or Distributor, Quantity, Safe Handling Statement, Grade, Size and 'Use By' Date (not to exceed 45 days). Example: Use by July 30 (45 days from pack).
- VII. Storage and Transportation: Eggs shall be promptly placed in coolers or transit vehicles with an ambient air temperature of 45°F or lower. Vendor shall have proper holding and storage facilities for eggs as determined by U.S.D.A. Eggs must be delivered a minimum of 30 days prior to the 'use by' date.
- VIII. Certification: A copy of an official USDA PY-210S certificate must be furnished to each institution. Deliveries with less than 30 cases may be issued on the same certificate with delivery to another institution(s) on this contract.
Information required on the PY-210S:
 - (A) Name and complete address of packing plant
 - (B) Name and address of shipper or seller
 - (B) Name and address of receiver/buyer
 - (C) Percentages
 - (D) Description

- (E) Statement: "Product meets all requirements of the State of Maryland Specification for Shell Eggs"
- (F) List of institutions and quantity delivered to each institution.

INSTRUCTION TO RECEIVING AGENCIES OR INSTITUTIONS

Request copy of U.S.D.A. PY210S Grading Certificate. Verify that information is complete and includes:

- (A) Name and complete address of packing plant
- (B) Name and address of shipper or seller
- (B) Name and address of receiver/buyer
- (C) Percentages
- (D) Description
- (E) Statement: "Product meets the requirements of the State of Maryland Specification for Shell Eggs"
- (F) List of institutions and quantity delivered to each institution.

Verify the reefer unit of the transport vehicle is operating and the ambient air temperature is 45°F or lower. Reject any cases delivered by a transport vehicle whose reefer unit is not maintaining an ambient air temperature of 45°F or lower.

Check cases to see that they are stamped with the shield shaped "U.S.D.A. Grade A stamp". The stamp must have the date in the center of the stamp.

Check the 'use by' date to verify at least 30 days remains.

Reject any cases that appear to be wet or have been damaged in transit.

Report to the Maryland Department of General Services, Procurement and Logistics, any product that you feel is not acceptable.