

KAT – Verein für kontrollierte alternative Tierhaltungsformen e.V.

KAT Guide for Packing Stations

Version 2022.01



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Version 2022.01

Replaces version 2020.01

Released on 14 January 2022

Status: valid from 1 March 2022

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Teil I: Introduction

1 Basic principles

1.1 Scope of application

This Guide has been developed for the marketing of eggs and applies to all packing stations. Every participating establishment that wants to produce and market KAT goods must register with the KAT system and, after successful certification, conclude a participation contract. The establishment is responsible for observing KAT requirements and for full and correct documentation of self-monitoring.

The requirements for conducting the necessary inspections are regulated by contract. This is based on the Label Statutes and the Participation Contract combined with the requirements of the KAT certification protocol.

A distinction is drawn between the following **types of establishment**:

- Packing stations that do/do not keep their own laying hens These establishments are supplied by their own/other laying farms and/or other packing stations.
- Small packing stations that keep their own laying hens >3,000 birds and max. 15 million eggs of incoming goods/year
These establishments are supplied by their own laying farms and/or other participants in the KAT system.
- Farm packing stations that keep their own laying hens with up to 3,000 birds

These establishments are only supplied by their own laying farms.

1.2 Registration process

Each establishment registers independently for participation and prepares an establishment overview (→ 4.1.2) containing the following information:

- ✓ Establishment parameters:
Name/address and contact data, KAT ID, GLN /GTIN numbers, type of establishment
- ✓ Bought-in KAT goods/non-KAT goods
- ✓ Other commercial premises on the site

The master data are stored in the KAT database. KAT, the system provider, must be notified immediately of any changes to the contact data.

 *FB-A-01: Establishment Description form*

2 Legal requirements





The legal bases are the Regulation on the marketing standards for eggs, Regulation (EC) 589/2008, Regulation (EU), Regulation (EU) 1308/2013, Regulation (EC) 178/2002, Regulation (EC) 852/2004, Regulation (EC) 853/2004 and Regulation (EC) 1935/2004, as last amended in each case.

3 General information about the KAT Certification Protocol

For initial certification and for the execution of annual certification audits, the KAT participant commissions a certification body from the list of KAT-approved certification bodies. In addition, the system provider performs KAT verification audits that serve as an additional inspection to ensure that the establishments are complying with the KAT criteria within the certification period. As a rule, the verification audits are performed without prior notice. The establishment is obliged to grant the auditor access to all the information and

premises relevant for the audit. All further information about the certification process is available in the KAT Certification Protocol.

The audits of the accounts to be carried out in packing stations over and above this are set out in the guide “Administrative Audit for Packing Stations”.

-  *KAT Certification Protocol*
-  *Check list for packing stations*
-  *List of approved KAT certification bodies*
-  *Guide to Administrative Audits*

4 Internet portal

In order to create greater transparency, KAT offers a special service on the query page at www.was-steht-auf-dem-ei.de: By entering the number printed on the egg (stamp number), consumers can find out the name and location of the laying farm and view pictures of the henhouse and birds. The query function is also available as an app for smartphones.

For further information about the KAT system, please refer to the website www.kat.eu. Every KAT participant can register for access to the internal area of the website and download relevant documents (circulars, forms, participant lists, etc.).

Teil II: List of requirements

1 General condition of premises

1.1 Building requirements

1.1.1 Walls are designed to prevent the accumulation of dirt and to facilitate cleaning. Floors are in a non-defective state and easy to clean. Ceilings (incl. pipes, cables, lamps), as well as windows and other openings, are in a non-defective state and designed to prevent the accumulation of dirt.

In the sorting area, walls and floors must also be impermeable to water and abrasion-resistant.

1.1.2 Windows and skylights that are opened for ventilation purposes must be fitted with easily removable insect screens.

1.1.3 Doors and gates are in a non-defective state and easy to clean (e.g. no parts that can splinter, no flaking coatings, no corrosion). External doors and gates are designed to prevent the entry of pests.

1.2 Storage of eggs

1.2.1 Sufficient air circulation is guaranteed in the rooms in which eggs are stored, with protection against both direct sunlight and frost. Wide temperature fluctuations in the egg store are to be avoided.

 Evidence/documentation

1.2.2 The premises as a whole are exclusively dedicated to the handling and storage of eggs. No non-food objects may be stored or deposited in the packing station area.

1.3 Storage of packaging material

1.3.1 The packaging material needed for the eggs is stored inside the farm building in a clean, dry place where it is protected against the effects of weather. The storage conditions prevent the packaging material from becoming contaminated by unwanted substances.

1.3.2 Small packages and primary packaging may not be reused.

1.3.3 The packaging material temporarily stored in the sorting area may not be placed directly on the floor but must be stored on a suitable base or in a raised position.

2 Organisation/cleanliness/hygiene

2.1 Organisation and cleanliness

2.1.1 In the packing area, the premises must be in a good condition, clean and free from extraneous odours, other animals and pests. The accumulation of dirt, formation of mould, peeling of paint-work and condensation of water vapour, as well as wide temperature fluctuations and exposure to the effects of the weather, are to be avoided.

2.1.2 The sorting machine and the conveyor belts must be clean, hygienic and free from extraneous odours.

2.2 Staff hygiene

In accordance with the EU “hygiene package”, persons working in an area in which food is handled must maintain a high level of personal cleanliness.

2.2.1 All persons working in the packing station wear clean and appropriate work clothing.

2.2.2 There are sufficient hand-washing facilities at access points to the packing station area and within the sorting area.

The hand-washing facilities meet at least the following requirements:

- ✓ Running drinking water at a suitable temperature
- ✓ Liquid soap
- ✓ Suitable equipment for drying hands

2.2.3 Smoking is not permitted when handling eggs (foodstuffs). The smoking ban must be enforced throughout the packing station area.

3 Labelling/storage/sorting

3.1 Labelling

3.1.1 Labelling of pallets/transport packaging (unsorted eggs)

When buying in unsorted eggs, every pallet must have a label containing at least the following information:

- ✓ Identification as KAT goods/non-KAT goods
- ✓ Name and address of the producer
- ✓ Producer code
- ✓ Number and/or weight of eggs
- ✓ Laying date or laying period
- ✓ Dispatch date

3.1.2 Labelling of pallets/transport packaging (finished products)

When buying in finished products, each pallet must have a label containing at least the following information:

- ✓ Identification as KAT goods/non-KAT goods
- ✓ Packing station number
- ✓ Quality class
- ✓ Weight class
- ✓ Best-before date
- ✓ Form of production

3.1.3 Minimum information on the accompanying papers (collection slips) – incoming goods

The accompanying papers of the laying farms (collection slips) must include at least the following information:

- ✓ Identification as KAT goods/non-KAT goods
- ✓ Name/address of the producer
- ✓ Producer code
- ✓ Name/address of the recipient
- ✓ Number of eggs – broken down by form of production, laying date or laying period
- ✓ Date of dispatch

All collection slips must be kept in the packing station. The producer retains a copy of these documents.

If the eggs from the laying farm can no longer be considered for quality class A, the accompanying papers (collection slips) must also be labelled as eggs for industrial use or class B goods.

3.1.4 Labelling of eggs for industrial use

Eggs may be classified as class A or class B. Class B eggs are either those that do not meet the quality characteristics of class A eggs, or class A eggs that have been downgraded. Labelling with the producer code is also mandatory for class B eggs. However, labelling is not mandatory when cracked or soiled eggs cannot be labelled for technical reasons.

Eggs that are supplied to the food industry must be clearly labelled accordingly as “Eggs for the food industry”.

If eggs are also supplied to the “Non-food industry”, they must be labelled with a red label or sleeve containing the following information:

- ✓ Name and address of the recipient
- ✓ Name and address of the market participant that sent the eggs
- ✓ Identification as “Eggs for industrial use” in 2 cm high block capitals and identification as “Unfit for human consumption” in at least 8 mm high letters.

3.1.5 Labelling of finished packaging/small packaging

The outside of packaging containing quality class A eggs must be labelled with the following information, which must be clearly visible and easily legible:

- ✓ Packing station number
- ✓ Quality class
- ✓ Weight class or the information “Eggs of various sizes” and the minimum net weight of the eggs in grams
- ✓ Best-before date
- ✓ Recommendation to consumers to store the eggs at fridge temperature after purchase
- ✓ Form of production

The meaning of the producer code is explained on or in the packaging.

Information: If quality class A eggs from various weight classes are packed together in the same package, the minimum net weight of the eggs in grams must be specified and the outside of the package must bear the information “Eggs of various sizes” or another corresponding notice (see Regulation 589/2008, Article 4).

3.1.6 Use of the KAT logo

3.1.6.1 In the German food retail trade, the use of the KAT logo on the packaging of shell eggs and coloured eggs is compulsory for the clear identification of KAT eggs. The KAT logo complies with current design rules and is correctly applied to egg packaging.

 KAT logo design rules

3.1.6.2 Where egg packaging for coloured eggs bears the KAT logo, measures are in place to ensure that the coloured eggs were produced in a KAT-certified dyeing plant and that the KAT ID of that dyeing plant is displayed on the packaging.

3.2 **Stamping of eggs**

3.2.1 Stamping unsorted eggs

- 3.2.1.1 **[K.O.]** For KAT, obligatory labelling directly on the laying farm applies. All unsorted eggs from KAT establishments located in the packing station are stamped.

Information: Unstamped KAT eggs may only be accepted by the packing station in the event of a stamping device failure that has been entered in the KAT database and reported to the packing station. Any inclusion of unstamped eggs among the incoming goods without any stamping device failure having been reported will result in the immediate removal of KAT status.

- 3.2.1.2 **[K.O.]** In the event of a stamping device failure at a supplier's laying farm, measures are in place to ensure that the stamping device failure report from the laying farm is entered in the database or made available to the packing station by the time at which the goods are received.

Information: Laying farms must immediately enter stamping device failure reports in the KAT database and report them to the packing station that is to be supplied.

- 3.2.1.3 All goods affected by the defective stamping device must be labelled accordingly.

Information: Similarly, the laying farm must clearly label the transport packaging for the unstamped eggs on site with the words "Stamping device failure/unstamped eggs/stamp number" as information for the packing station being supplied. The packing station may not accept any unsorted eggs from laying farms if the eggs have not been labelled accordingly.

3.2.2 Stamping finished goods

- 3.2.2.1 In accordance with the requirements of marketing standards, the stamp must be clearly visible, easily legible and at least 2 mm high.

Information: In the inspection of batches and packaging, a tolerance of 20% of eggs with illegible labelling is allowed.

3.3 **Storage**

3.3.1 Separate storage by form of production

The physical separation in the packing station of unsorted eggs from different forms of production must be ensured. The stamping of eggs alone is not sufficient for differentiating the various forms of production.

Specific areas for eggs from each form of production are identified and labelled in the unsorted eggs store.

Information: If, due to lack of space, eggs from different forms of production are to be stored directly next to each other, the form of production must be clearly identified and labelled on the pallets (only one form of production per row!).

3.3.2 Separate storage of eggs for industrial use

Eggs for industrial use must be stored separately from the unsorted eggs in specially designated areas in the packing station.

3.3.3 Storage of KAT goods/physical separation of non-KAT goods (third-party goods)

All participants in the process chain are responsible for reliably securing the movement of goods. This means that the KAT system participants are required to strictly separate those flows of goods in their establishments that fall under the KAT system both physically (meaning spatially and factually) and in accounting terms from other flows of goods (non-KAT goods) or in-house processes as specified by the standard-setting organisation.

If the packing station buys in third-party goods, the physical separation of KAT goods and non-KAT goods is ensured to prevent any risk of confusion or intermixing.

Definition of physical separation: separated area that is clearly defined and identified.

3.4 **Sorting**

The packing stations must possess the technical equipment required for the sorting and proper handling of the eggs.

3.4.1 As well as a sorting machine, the packing station has one or more calibrated scales to weigh the eggs, as well as a device to determine the height of the air chamber.

3.4.2 The sorting machine has at least one candling booth that is permanently manned or other suitable form of automated equipment to control the quality of the individual eggs.

3.4.3 Suitable preventive measures must be taken to prevent any mixing of eggs from different forms of production during the sorting process.

3.4.4 **[K.O.]** The packing station must ensure that the possibility of any mixing of KAT goods and non-KAT goods during sorting and packing is excluded.

If a packing station also sorts non-KAT goods, it must also ensure that the non-KAT goods are sorted consistently with separate sorting records clearly stating the exact sorting times and the total number of eggs.

3.4.5 Eggs must be sorted, labelled and packed in accordance with the marketing standards for eggs as defined in Regulation 589/2008 within ten days of laying.

Information: Eggs that have not been sorted, labelled and packed by the 10th day after laying are automatically given the status of eggs for industrial use and must be handled and labelled accordingly (→ 3.1.4).

3.4.6 The best-before date is set at no more than 28 days after the laying date. If a laying period is specified, the first day of this period must be used as the basis for setting the best-before date.

Information: For retail deliveries, a remaining shelf life of 21 days is recommended.

3.4.7 Calibration of sorting equipment

3.4.7.1 The sorting equipment servicing interval history complies with the equipment manufacturer's specifications, where available.

3.4.7.2 At least once every two weeks, one set of calibrated test eggs is weighed twice in a row. This must be documented.

If no calibrated test eggs are available, at least 30 eggs from the range of weight classes that have been sorted at the relevant packing station must be weighed at least weekly using a calibrated set of single egg scales. The weights must be documented.

 *Evidence/documentation*

3.5 Use of UV-C light treatment

The criteria listed under chapter 3.5 only apply to packing stations with technical equipment for the decontamination of egg shells using UV-C light. In Germany, the Ordinance on Food Irradiation prohibits the use of this treatment on eggs. Exception: a corresponding exemption certificate from the Federal Office of Consumer Protection and Food Safety (BVL) is held. There are no corresponding rules applicable to other EU Member States.

- 3.5.1 If ultraviolet light (UV-C treatment) to decontaminate the egg shells is used as part of the sorting process, this is documented.
- 3.5.2 A valid exemption certificate from the BVL is held for packing stations based in Germany.
Information: Inspection criterion 3.5.2 only applies to packing stations in Germany.
- 3.5.3 Measures are in place to guarantee that only clean eggs are treated with UV-C light. The corresponding work instruction is available.
- 3.5.4 The process flow for UV-C treatment is documented. Records are available detailing the quantity of treated eggs, the establishments of origin, recipients, the treatment date and the parameters applied to the UV-C treatment.
- 3.5.5 The effectiveness of the UV-C treatment is regularly documented using before-and-after checks of contamination levels on the egg shell.

4 In-company self-monitoring


Every operator of an egg packing station undertakes to fulfil the statutory requirements and to implement, operate and maintain an effective self-monitoring system.

4.1 Official license and establishment data collection

- 4.1.1 **[K.O.]** The packing station has an official licence.

In order to be licensed as packing stations for the sorting of eggs by quality and weight, establishments must have the necessary plant and technical equipment for activities of this kind and scope and to ensure the correct handling of the eggs.

To be licensed as a packing station or registered as a collecting point, the entity in question must submit a written application/notification to the responsible regional council (Regierungspräsidium). The competent authority will assign an identification number to the packing station.

 *Evidence of official licence*

- 4.1.2 Each packing station has an appropriate establishment description, including at least all the company's master data.

 *FB-A-01: Establishment Description form*

- 4.1.3 The information in the establishment description must match the master data in the KAT database. The KAT Office must be notified of any changes to the establishment data. There is documentary evidence of this.

- 4.1.4 In addition, when accepting alternative goods from non-KAT-approved laying farms, the KAT Office must be notified immediately. There is documentary evidence of this.

4.2 IFS certification

4.2.1 **[K.O.]** At packing stations with incoming goods of more than 15 million eggs per year, certification in compliance with IFS Food or IFS Wholesale/Cash & Carry is required.

 IFS certificate

4.2.2 For packing stations with less than 15 million incoming eggs/year, instead of IFS certification, the additional checkpoints for small establishments as set out in chapter 8 are checked. Relevant documentary evidence regarding the annual egg quantities in incoming goods is available.

4.3 Crisis management


The system participant is obliged to notify the KAT Office immediately if it is suspected or assumed that a product is not marketable in accordance with existing legislation and/or does not meet KAT requirements.

4.3.1 Measures in crisis situations/emergency plans

Emergency plans with clear responsibilities (telephone numbers) are in place for crisis situations. These must contain all important contact data. In crisis situations, KAT must be informed.

Information: For the protection of the KAT system the system participant is also obliged to execute their crisis management in close consultation with the KAT Office. This means that, if necessary, the Office must be immediately provided with all the necessary documents/information in order to assess/classify and provide support for the crisis situation. Media statements referring to the requirements/basic principles of the KAT system may only be made after prior consultation with the Office.

This also includes information about supplier companies that do not meet KAT requirements (→ 4.4).

 FB-A-02: Emergency Plan/Contact List form

 Crisis Management Guide for Member Establishments

4.4 Goods inspections

4.4.1 Incoming goods inspection

A system for the inspection of incoming goods is introduced and includes at least the following points:

- ✓ Stamping of the eggs
- ✓ Form of production
- ✓ Laying date/laying period
- ✓ Egg quality

The incoming goods inspection can take the form of random samples and is to be documented accordingly.

Information: An incoming goods inspection is not required for inline packing stations (with an inline packing station, the egg belts in the henhouse are directly connected to the sorting machine in the packing station) or for incoming eggs that are produced in henhouses directly on the farm premises.

 Evidence/documentation FB-PS 3: Goods inspections



4.4.2 Outgoing goods inspection

A system for the inspection of outgoing goods is introduced and includes at least the following points:

- ✓ Stamping of the eggs
- ✓ Best-before date
- ✓ Labelling elements
- ✓ Quality of the eggs (cleanliness, intactness)
- ✓ Weight class

The outgoing goods inspection can take the form of random samples and is to be documented accordingly.

 *Evidence/documentation FB-PS 3: Goods inspections*

5 **Egg quality inspections**

Egg quality inspections are to be carried out in accordance with the marketing standards for eggs (Regulation 589/2008) and the sample size (180 eggs) specified therein.

5.1 **Air chamber**

Height not above 6 mm, stationary; for eggs marketed under the designation “Extra”, not above 4 mm. A deviation of up to 5% is acceptable.

5.2 **Dirt, quality of egg shell**

The shell and cuticula must be clean and undamaged, the eggs must have a normal shape. A deviation of up to 5% is acceptable.

5.3 **Egg weight**

Class A eggs are sorted into the following weight classes:

XL Very large: 73 g and over

L Large: 63 g up to less than 73 g

M Medium: 53 g up to less than 63 g

S Small: less than 53 g

When checking the weight class, a maximum of 10% of the eggs may be directly above or below the weight class stated on the packaging. However, of these 10% deviations, no more than 5% may be in the lower weight class.

6 **Database**

All establishment data, as well as all process stages relating to egg production, marketing and processing, are documented in the KAT database. Each stage reports the outgoing goods to the next stage in order to establish a plausible and comprehensible traceability system for the flow of goods.

6.1 **Goods entry in the database**

The goods reports are entered in the database (<https://datenbank.kat.eu>) in the form of quantity reports. The same principles apply to any purchases of coloured eggs or the purchase of non-KAT goods (third-party goods). After successful certification, the KAT Office issues the establishment with access data for the KAT database. Every establishment is responsible for maintaining the confidentiality of the access data and for all data entered. Entry of the outgoing goods reports in good time (reporting period from

Monday to Sunday) is indispensable for checking the plausibility of the goods flow as part of the administrative audit.

- 6.1.1 **[K.O.]** Detailed, weekly reports on the movement of **KAT goods** (egg quantities) must be entered in the KAT database by midnight on the Wednesday of the following week.

Information: The laying farm may assign the task of entering the egg quantities in the KAT database to the receiving packing station. In order to ensure that there are no omissions and to comply with data protection requirements, the laying farm must authorise the packing station to enter the goods reports.

 VA-DB 1: KAT manual for entering goods reports in the KAT database

 VA-JA 2: Database instruction for packing stations

- 6.1.2 **[K.O.]** Detailed, weekly reports on the movement of **coloured eggs** (egg quantities) must be entered in the KAT database by midnight on the Wednesday of the following week.

- 6.1.3 **[K.O.]** Detailed, weekly reports on the movement of **non-KAT goods** (egg quantities) must be entered in the KAT database by midnight on the Wednesday of the following week.

Information: To check the securing of the flows of goods, additional administrative audits are performed at the packing stations that purchase non-KAT goods (→ 4.1.4).

- 6.1.4 **[K.O.]** Detailed, weekly reports on the movement of goods (egg quantities) for **contract processing** (contract sorting/contract dyeing) must be entered in the KAT database by midnight on the Wednesday of the following week.

7 Traceability/assurance of origin

7.1 Management of sorting records

[K.O.] Packing stations must keep a batch-related sorting record; the batch size may not exceed the daily output. The sorting record must include the sorting date and time, as well as the following information:

- Total number of eggs sorted on the respective day
- Breakdown of the eggs sorted according to weight class
- The number of eggs broken during sorting
- Information about the origin of the eggs (KAT ID or stamp number) and laying date/period

 Evidence/documentation, FB-PS 4: Sorting record

7.2 Traceability



[K.O.] The packing station must have a traceability system in order to ensure and document the identification of batches of unsorted eggs and how these relate to batches of end products in either direction (from the delivered product to unsorted eggs and vice versa).

8 Additional checkpoints for small establishments

Small packing stations and farm packing stations with less than 15 million incoming eggs/year do not need an IFS certificate (→ Chapter 4). The following checkpoints therefore additionally apply to all small establishments as defined above:

8.1 HACCP concept

8.1.1 **[K.O.]** There is a documented HACCP concept which includes all unsorted eggs, packaging and every process from goods receipt to delivery. The system is checked annually.

-  Evidence/documentation
-  VA-PS 1: Example of HACCP concept

8.2 Hygiene and training

8.2.1 **[K.O.]** There are documented instructions regarding staff hygiene, which are implemented in full. These include


- hand washing and disinfection,
- eating and drinking,
- smoking,
- behaviour in the event of skin injuries (e.g. cuts, grazes),
- dealing with infectious diseases.

8.2.2 Street clothes and work clothing must be stored separately from one another.

8.2.3 External persons may only enter the production areas in hygienic clothing and if accompanied by an employee of the establishment.

8.2.4 All work clothing is regularly and thoroughly cleaned.

8.2.5 Staff are instructed at least once per year in matters of food hygiene. This is documented.

-  Evidence/documentation FB-PS 7: Documentation of hygiene training

8.2.6 In the event that the company has permanent employees, it provides social facilities and toilets, the size and design of which are tailored to the number of staff. These are in a clean and intact state. There must be no negative effect from these areas on the product.

8.2.7 The changing rooms are arranged such that they provide direct access to the packing station.

8.3 Packaging

8.3.1 The supplier has provided detailed specifications for all packaging used.

8.3.2 There are declarations of conformity or other documentation from the supplier (certificates) for all packaging that comes into direct contact with food. These confirm that the packaging is suitable for its proposed use.

8.4 Building requirements for packing stations


8.4.1 The external areas are in a consistently non-defective and proper state and are included in pest control.

- 8.4.2 Walls are designed and built to prevent dirt accumulation and to contain condensation or mould and allow for easy cleaning.
- 8.4.3 The wall surfaces are in a non-defective state, and are easy to clean and, where necessary, disinfect. They are impermeable to water, water-repellent and abrasion-resistant.
- 8.4.4 The floor coverings are appropriate for the production requirements (e.g. mechanical load, cleaning agents, temperature), are in a non-defective condition and easy to clean.
- 8.4.5 The drain outlets are easy to clean and designed such that the risk of product contamination is minimised (e.g. negative effects, penetration of pests etc.).
- 8.4.6 Ceilings and ceiling structures (incl. pipes, cables, lamps) are built such that the accumulation of dirt as well as condensate and mould formation are minimised. They are easy to clean.
- 8.4.7 Windows and other openings are built such that the accumulation of dirt is avoided. Where windows and skylights are opened for ventilation purposes, they are fitted with easily removable insect screens or similar to prevent contamination.
- 8.4.8 The doors are in a non-defective condition. They are easy to clean and, if necessary, disinfect. External doors and gates are designed and can be closed such that the entry of non-authorized persons and pests is prevented.
- 8.4.9 Equipment and taps are easy to clean and are kept clean and in good condition (functioning properly, no rust or corrosion).
- 8.4.10 Any existing ventilation systems are installed such that filters and other parts that need cleaning or replacing are easily accessible.

8.5 Water

- 8.5.1 The water used is drinking water and must be available in sufficient quantity. The water quality is monitored.

8.6 Cleaning

- 8.6.1 There are cleaning and disinfection plans for all areas requiring cleaning as well as instructions on how to use the cleaning agents and disinfectants.
- 8.6.2 Cleaning and disinfection activities are documented with random inspections.
 -  *FB-PS 5 and 6: Cleaning and disinfection plan and documentation*
- 8.6.3 There must be no foods in the immediate vicinity during cleaning and disinfection.
- 8.6.4 The cleaning cloths used for cleaning and disinfection are in perfect hygienic condition.
- 8.6.5 The current legal provisions for waste disposal are complied with (Regulation (EC) 1774/2002). Food waste and other types of waste are collected in clearly marked containers and removed as quickly as possible from spaces where food is handled. The accumulation of this type of waste is avoided.

8.7 Foreign materials

- 8.7.1 If the use of wood is unavoidable, the wood is in an intact and clean condition.

8.7.2 Glass breakages are generally recorded. There is a clearly described procedure to deal with glass breakages.

 *FB-PS 8: Wood and glass register*

8.8 Pest control

8.8.1 The establishment has a suitable pest control system. If the establishment performs pest control services itself, the relevant person has proof of expertise or there is a contract with an external service provider.

8.8.2 The minimum requirements for documentation are observed.

8.9 Storage and transport

8.9.1 Before loading, the condition of the transport vehicles is checked and any necessary measures are taken (e.g. extraneous odours, dust, damp, pests, mould formation). All transport vehicles as well as the loading ramp/areas are included in the cleaning plan.

8.9.2 Transport and storage containers are clean and in good condition.

8.9.3 Cleaning and disinfection agents incl. pest control agents must be kept separately from food and stored in closed, leak-proof containers.


8.9.4 All materials used for maintenance and repair work are fit for purpose (e.g. fats and coatings suitable for use in food).

8.9.5 The temperature in the egg store is documented on a daily basis.

 *FB-PS 02: Temperature control in egg store*

8.10 Site inspections

8.10.1 Site inspections are carried out across all areas at least once per year. Discrepancies and any corrective and improvement measures arising as a result are documented.

 *FB-ZS 01: Site inspection*

Teil III: Annex

1 Signs and symbols

[K.O.] Knock-out criteria

 References to applicable documents

 Required documents/documents for submission

**) The required documents and documents for submission must be in an appropriate form. The KAT forms can be used as a guide and reference in this regard. They are not binding, however.*

2 Abbreviations

BVL	Federal Office of Consumer Protection and Food Safety
EU	European Union
FB	Form
HACCP	Hazard Analysis and Critical Control Points
IFS	International Featured Standard
KAT-ID	KAT identification number
K.O.	Knock-out
MHD	Best-before date
VA	Procedural instruction

3 Definition of terms

Tab. 1: Definition of terms

Term	Definition/explanation
B goods	Eggs that lack the quality characteristics of class A eggs or that are downgraded from class A.
Farm packing stations	Laying farm (max. 3,000 animals) with an affiliated farm packing station that exclusively sorts, packs and markets eggs from that laying farm.
Finished goods	Sorted eggs in the shell in quality class A that are intended for direct human consumption.
Coloured eggs	Boiled and dyed chicken eggs that complied with the criteria of quality class A before processing and that originate exclusively from approved KAT-certified dyeing plants.
Third-party data entry	Packing stations that enter goods reports for the laying farms supplying the eggs.
Non-KAT goods	Goods from establishments/operating units that are not part of the KAT system and that do not have KAT certification.
Quality class A	Class A eggs possess the following quality characteristics:

Term	Definition/explanation
	<ul style="list-style-type: none"> - A clean, undamaged, normally shaped shell - An air chamber height not exceeding 6 mm in the egg - A yolk without a clearly discernible outline, which does not move significantly when the egg is rotated - The egg white must be clear and translucent - The egg must not exhibit any foreign matter and must not give off any extraneous odour - The germ must not have developed in the egg <p>Class A eggs must not be washed or cleaned before or after sorting, and must not be treated for preservation or chilled to below +5 °C.</p>
Industrial goods	Eggs that are not marketed as eggs for consumption but that are supplied to the food industry.
Eggs for industrial use	Eggs that are not intended for human consumption that are supplied exclusively to the non-food sector and that are labelled accordingly.
Small packing station	Establishment that sorts, packages and markets eggs from its own laying farm or contract farmers and/or other packing stations. The volume of incoming goods must not exceed 15 million eggs per year.
Food industry establishments	Any company that produces certain products containing egg and intended for human consumption.
Egg products	Egg products means processed products resulting from the processing of eggs, or of various components or mixtures of eggs, or from the further processing of such processed products (definition in acc. with Annex I No. 7.3 of Regulation (EC) No. 853/2004). The products can be liquid, concentrated, dried, crystallised, frozen, deep-frozen or fermented. They may only be produced from hen's eggs (<i>Gallus gallus domesticus</i>). Other foods or additives can be added to these products. Within the KAT system, egg products are documented that have to be specified in the declaration of the respective mixture/food.
Non-food industry	Any company that produces certain products containing egg that are not intended for human consumption.
Packing station	Any establishment that is licensed pursuant to Article 5 of Regulation (EU) 589/2008 and in which eggs are sorted and packed by weight class, with the packaging being labelled accordingly.
Unsorted egg	Unprocessed, unsorted, raw shell egg, from hens of the <i>Gallus gallus</i> species that is suitable for direct human consumption or for use in the manufacture of egg products.
Standard-setting organisation	Programme owner as defined in the ISO/IE 17607 standard.

4 Applicable documents

The documents can be downloaded from the internal area of the KAT website www.kat.eu.

Applicable documents (in the currently valid version) include:

KAT documents

- ✓ KAT Certification Protocol
- ✓ Check list for packing stations
- ✓ Documents: forms and procedural instructions
- ✓ List of approved KAT certification bodies
- ✓ KAT Guide for Administrative Audits
- ✓ KAT Guide on Coloured Eggs
- ✓ KAT Crisis Management Guide for Member Establishments

Laws and regulations

- ✓ Regulation regarding marketing standards for eggs
- ✓ Regulation (EC) 589/2008
- ✓ Regulation (EC) 1308/2013
- ✓ Regulation (EC) 852/2004
- ✓ Regulation (EC) 853/2004
- ✓ Regulation (EC) 178/2002
- ✓ Regulation (EC) 1935/2004