

MARYLAND EGG QUALITY ASSURANCE PROGRAM
GUIDELINES FOR PACKING EGGS WITH THE MARYLAND'S BEST LOGO

1. Plant needs to maintain records that all eggs packed in these cartons were from Maryland flocks in good standing in the MEQAP program.
2. Plant needs to monitor and record wash water temperature (minimum of 90°F and 20°F warmer than egg) and pH (minimum of 10) every two hours during time packing into Maryland's Best cartons. There should also be a record of corrective action when monitoring indicates wash water has fallen below the minimums. (The USDA grader may do the monitoring of the wash water temperature and pH on company forms when in the plant during the processing of these eggs)
3. Plant needs approved rodent control program.
4. Eggs identified as Maryland's Best can only be packed into new cartons or new fiber filler flats.
5. If the eggs are processed without a USDA grader on duty, the plant must maintain records verifying the sanitation of the plant during processing. When a USDA grader is on duty, the sanitation verification and records maintained for USDA are acceptable.