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Gourmet
Breakfast

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Omega3
Eggs



WELCOME TO SOLAR EGGS FACTORY PROCESSING

As we are a processing site we have hygiene guidelines you must abide by while on site. Thank you for your cooperation.
If you are unsure about any of the following requirements, please ask.

DOCUMENT CODE:	EFFECTIVE DATE	DOCUMENT TITLE
QM0005.1	29/5/2020	Visitor Protocols

Occupational Health and Safety

- Observe all safety signs
- Be aware of potential slippery floors, forklifts, trolleys, pallets, machinery and sharp instruments
- All incidents are to be reported to the administration office.

Health and Hygiene

- If you are carrying or affected by communicable disease you must report it to the accompanying staff member.
 - This includes Covid-19, influenza, "gastro", salmonella typhi, salmonella paratyphi, cholera, amoebic dysentery, bacillary dysentery, hepatitis of any kind, taenia solium and tuberculosis
- Any cuts or open wounds which are not covered by clothing must be covered by a coloured bandaid.
- All jewellery must be removed – we will only allow plain wedding rings or wedding wristbands, or plain sleeper earrings (contained in hairnet).
 - This means no rings with stones, necklaces, chains, watch, visible piercings etc. If you have visible piercings or other jewellery that cannot be removed please ask your guide to advise.
- All fingernail varnish and/or false fingernails must be removed. If these cannot be removed please ask your guide to advise.
- Eating, drinking or chewing gum is not permitted in production areas.
- Always wash hands at designated hand wash stations.
- Do not handle eggs unless approved by your Solar Eggs guide.

Security

- Visitors must report to reception areas and sign in when entering the site and sign out when leaving the site.
- Visitors must be accompanied by a Solar Eggs guide (staff member) at all times, unless otherwise approved by a manager.
- Material or produce are not to be removed from waste, storage or processing facility without prior approval from a manager.

Biosecurity

- We need your assistance to prevent the introduction of infectious disease agents to chickens and spread of disease from infected area to unaffected area.

If you have been in contact with poultry within the last 48 hours complete specific biosecurity requirements on QF0005.1 and inform your guide.

Smoking

Smoking is only permitted in the designated smoking area to the back right of the building. Please use the bins provided for disposal of your cigarette butts, to ensure this area is kept clean and tidy.

Personal Protective Equipment and Hygiene

When visiting the processing areas, the following items of protective clothing MUST be worn with the hygiene practices detailed below followed in the correct order:

- Put on disposable hair net (provided)
- Wash and/ or sanitise hands before entry

When you are exiting the processing area you must exit through the front and must remove all personal protective equipment.

Maintenance or Contract Workers

- If you need to bring tools or equipment into processing areas these items must be checked for cleanliness and safety by your accompanying guide.
- If for any reason you need to use a drill or other equipment that may create a potential contamination to the production area or product you must obtain permission from an authorised manager before doing so.
- Only bring items into the processing areas that are absolutely essential to undertake the job at hand.