

STANDARD OPERATING PROCEDURE

General Cleaning and Sanitation

FILE NAME: Location on your computer/company network

AUTHORED BY: Your Name Here

LAST MODIFIED ON: 07/28/2014

EFFECTIVE DATE: Date of Approval

APPROVED BY: _____

The following individual is responsible for implementation of this SSOP and has overall authority on-site:

Name: _____ Title: _____

Date: _____

SECTION 1: OVERVIEW

1.1 Purpose

General Cleaning & Sanitation of Cheese Making Area

1.2 Scope

Applies to Cleaning and Sanitation of Cheese Making Area, to include product contact as well as non-contact surfaces.

1.3 Other Applicable References

Good Manufacturing Practices

SECTION 2: MATERIALS

2.1 Supplies

Cleaning Chemicals, water, color-organized brushes and pails, personal protective equipment (gloves, glasses, aprons, etc) as needed

SECTION 3: SAFETY/ENVIRONMENTAL CONCERNS

3.1 Safety Considerations

Powerful chemicals are used for cleaning and sanitizing equipment and area. Always take the time to read the label, and follow use guidelines posted on chemical containers. Wear protective equipment as needed (ie gloves). Protect yourself from hot water, used during cleaning

SECTION 4: FREQUENCY

4.1 Cleaning Frequency

Cleaning is performed immediately after equipment is used for production or packaging. Additional cleaning is performed as needed, when soil is observed.

SECTION 5: RESPONSIBILITY

5.1 Task

Cleaning will be completed by anyone who is using the cheesemaking area.

5.2 VERIFICATION

The Manager/PPS will inspect the FPDL cheesemaking area at the end of use, or the end of each week, to ensure cleaning is occurring correctly

5.3 PAPERWORK REVIEW

Chemical concentration in wash and sanitize cycles are to be completed with test kits every _____, and recorded. Will be reviewed by Manager/PPS

SECTION 6: PROCEDURE

6.1 Hand Cleaning

Cheese vats, presses, curd knives, draining tables and other utensils that can't be washed in the COP sink are to be hand washed.

- 1) After use, rinse item with cool water to remove large pieces and loosen soil
- 2) Fill properly labeled pail with hot water and the appropriate amount of chlorinated detergent
- 3) Using the appropriate brushes (for food contact or non-contact surfaces-refer to brush and pail use chart) scrub the equipment by hand, coming in contact with all surfaces, and ensuring removal of all soil. Dump remaining cleaning solution down drain.
- 4) Rinse equipment well with warm water
- 5) If milkstone or mineral deposits are observed around the inside of cheese vat, an acid wash can be performed by hand. Fill an appropriately labeled pail with hot water and correct amount of acid cleaner. Scrub the cheese vat with the correct brushes and thoroughly rinse with hot water. Be extremely careful not to mix acid solution with any chlorinated solution. Dump remaining acid solution down the drain.
- 6) Prior to use, sanitize all equipment and utensils with correctly concentrated Sanitizer solution. The cheese vat, mill, and press are sprayed with sanitizer from the spray bottle; utensils may be dipped in the sanitizer sink. Ensure all surfaces that will contact product are contacted with sanitizer. Follow sanitizer instructions for concentration and contact time. Let utensils and equipment dry before use. Do not rinse prior to use.

6.2 COP Sink

Agitator paddles, strainers, pails, mill parts, and other equipment and utensils can be washed in the COP sink after use.

- 1) Fill the COP sink with hot (160degrees) water and the appropriate concentration of chlorinated alkaline detergent.
- 2) Rinse all equipment prior to placing in the COP sink, to remove large pieces of soil
- 3) Place all pieces to be washed in COP sink and turn it on. Run for 15-20minutes
- 4) Turn off COP sink, remove washed equipment and store on racks intended for storage.
- 5) When finished, empty sink down the drain.

6.3 HTST

Immediately following use, the HTST system is to be cleaned. Follow instructions listed in the HTST SOP

6.4 Raw Product Tank and Lines

Immediately following use, the Raw product tank and lines are to be cleaned with the CIP circuit. Follow instructions listed on the CIP SOP.

6.5 Pasteurized Tank and Lines

Immediately following use, the Raw product tank and lines are to be cleaned with the CIP circuit. Follow instructions listed on the CIP SOP.

6.6 Floors

Take care while processing to not splash water on floor, to prevent aerosol contamination of product or surfaces.

When finished processing, rinse floors with cool water, chasing particles and soil to the drains. Then rinse floors with hot water to help remove any stuck-on soil. Scrub with floor cleaning brush as needed to ensure all areas of processing floor are clean and free of debris.

6.7 Drains

Do not touch or clean drains while processing, to prevent contamination of product
After processing, or when they have accumulated debris, drains need to be cleaned out.
Take cover off of drain, remove insert, and empty into garbage can.
Rinse drain or scrub as needed, using only designated drain brush. Replace cover of drain.

6.8 Garbage

Garbage is to be emptied and taken to dumpster whenever full, or at the end of the week.