Penn State Berkey Creamery	SSOP: 011.003	Effective Date: 12/20/06
	Supersedes SSOP: 011.002	Effective Date: 04/11/05
	Superseded SSOP: 011.001	Effective Date: 02/11/05

SANITATION STANDARD OPERATING PROCEDURE – <u>Milk Can Cleaning</u>

INTRODUCTION

Milk cans are used for the short term storage of products. They must be thoroughly cleaned after each use and sanitized immediately prior to their next use.

MATERIALS

1. Supplies
    a. Gloves
    b. Goggles
    c. Detergent
    d. Brush
    e. Sanitizer
2. Hazards
    a. Burns from hot water
    b. Chemical burns to skin and eyes. Wear goggles and gloves and avoid breathing the detergent dust and concentrated sanitizer.

PROCEDURE FOR WASHING LIGHTLY SOILED CANS

1. Rinse cans with hot water.
2. Add some chlorinated alkaline detergent and hot water.
3. Use a long handled brush to scrub the inside of each can and lid.
4. Empty cans and rinse thoroughly.
5. Place cans and lids upside down on the can rack to dry.
6. Immediately prior to use:
    a. rewash cans with a chlorinated alkaline detergent
    b. empty cans and rinse thoroughly
    c. fill cans with a sanitizing solution
    d. empty cans and allow them to drain

PROCEDURE FOR WASHING HEAVILY SOILED CANS

1. Rinse cans with hot water.
2. Add approximately ½ scoop of a chlorinated detergent to each can.
3. Fill cans to the top with hot water and allow them to soak for at least 10 to 15 minutes.
4. Use a long handled brush to scrub the inside of each can and lid.
5. Empty cans and rinse thoroughly.
6. Place cans and lids upside down on the can rack to dry.
7. Immediately prior to use:
    a. rewash cans with a chlorinated alkaline detergent
    b. empty cans and rinse thoroughly
    c. fill cans with a sanitizing solution
    d. empty cans and allow them to drain

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

Name: _____ Title: _____ Date: _____