SOP: 027.002

Supersedes SOP: 027.001

Effective Date: 03/23/10

Effective Date: 06/28/05

# STANDARD OPERATING PROCEDURE - Operation of the Ricotta Vat

#### INTRODUCTION

The ricotta vat is used to manufacture wholesome ricotta cheese for sale and consumption.

### **MATERIALS**

- 1. Supplies
  - a. Ricotta Vat
  - b. Agitators
  - c. Steam lines
  - d. Sanitizer
  - e. Detergent
  - f. Abrasive cleaning pads
  - g. Cooling water
  - h. Circulating pump
  - i. COP tub
- 2. Hazards
  - a. Corrosive damage to eyes and skin from sanitizer. Wear goggles and gloves when using the concentrate. Avoid breathing the vapors.
  - b. Burns from steam, hot pipes and hot metal surfaces

### **PROCEDURE**

- 1. Pre-production sanitation
  - a. Fill vat with 200 gallons water and detergent. Hand wash the vat and then thoroughly rinse it.
  - b. Insert a butterfly valve into the end of the vat for draining the whey.
  - c. Install the steam injection lines and carbon filter steam system.
  - d. Install the back flow diversion valve and put it into the steam lines.
  - e. Finish piping the steam line to the center of the vat.
  - f. Put agitators in and run steam through the pipes to sterilize them.
- 2. Production
  - a. Receive milk from the milk processing room and make ricotta cheese (SOP 024).
  - b. Cool down the product by turning on the cooling water then the circulator pump.
- 3. Post Production Sanitation
  - a. Rinse the vat.
  - b. Fill vat with 200 gallons water and detergent. Hand scrub the vat using abrasive pads and then thoroughly rinse it.
  - c. Steam pipes are cleaned in the COP tub and then rinsed off. When not in use the pipes are returned to the storage shelf and the agitators are hung on the wall.

## REFERENCES

- 1. SOP 024 Ricotta Cheese Production
- 2. SSOP 009 Operation of the COP tubs
- 3. Ricotta vat operators manual Kusel Dairy Equipment

The following individual is	responsible for implementation of	f this SOP and has the overall	authority on-site:
Name:	Title:	Date:	