

Berkey Creamery-Updated March 2014

Nine Standard Sanitation Operating Procedures									
100% Orange Juice from Concentrate									
SSOP	Hazards	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
1. Water Supply	Biological	<10 coliform in Cooling Water	Micro Test	Coliform	Monthly	Biotec	Notify City, Treat Water	Health Dept. Lab Director	Lab report from State Lab Report
2. Food Contact Surfaces	Biological	Food Contact Surfaces must be sanitary	CIP Charts Conc. Checks	Monitor time, temp, cond. Chem. Conc.	Daily	Lab Director, Sanitarian, Lab Tech.	Re-clean, call Ecolab Rep.	Lab Director (using ATP swabs)	CIP Charts, conc. Log, ATP swab software
3. Cross Contamination prevention	Biological	No Cross-contamination Potential	Internal Audits GMP Training	Colored Brush Program,	Monthly	Q.A. Supv. And Mgmt. Everyone as seen	Remove from service Notify Mgmt.	Internal Audits	Audit Reports
	Chemical			Segregated CIP Systems	Daily				GMP Training
4. Maintenance of hand-washing facilities	Biological	Facilities must be operational and contain soap and towels	Visual	Safari Contact Cleaners	Daily	V.P. of Quality Assurance	Fix/ replace fixtures, add Soap and Towels	Monthly internal audits GMP training	Audit Reports Training Log
5. Protection from Adulteration	Allergens	No Milk Allergens	Flush out procedure	Spot-check	Daily when transitioning from milk to drinks.	Operators	Re-flush	Allergen Test	Milk Residue Spread Sheet
	Biological	Cooling Water	Coliform Test	Plus test		Lab	Complete CIP	CIP Operator	
6. Toxic Compounds	Chemical	Patulin in Apple Juice	Tested by Supplier	COA from Supplier	Every Shipment	V.P. of Quality Assurance Lab Director	Dump Product, Remove label	V.P. QA Lab Director	Monthly Internal Audits
		None in other Juices							
7. Employee Health	Biological	GMP Procedures	GMP Training	Employee Meetings	Annually	Human resources/ Trainer	Mandatory meetings	V.P. Human Resources	Meeting sign-in
		Processors free of communicable diseases	New Employee Training/ Employee handbook		Upon every new hire		Hiring Process		Personnel File
8. Pest Control	Chemical	Approved Pesticides used, No pest contamination of product.	Pest Service Contract (Ecolab)	Service Log	Twice a month	Service Tech. (Ecolab)	Destroy Product	V.P. of Quality Assurance Lab Director	Pest Service log and Reports (Lab)
9. Protection from Physical Contamination	Physical	No physical contamination	Screens	Visual Inspection	Daily	Mix Men Sanitariums Receivers	Destroy Product	V.P. of Quality Assurance Lab Director	Creamery Cleaning Log
			GMP training		Annually				

Effective Date: 6/25/13