

SANITATION STANDARD OPERATING PROCEDURE – Water, Steam, and Ice Safety**INTRODUCTION**

Water is critical for food production and plant sanitation. Potable water, cooling water, steam and ice must be safe and it must be available in sufficient quantities, at suitable pressures and temperatures, to meet operational requirements.

The Berkey Creamery uses treated water from well fields owned and maintained by The Pennsylvania State University. These wells provide water for the University Park Campus of Penn State and are the state approved source of all water needs, including the cleaning and rinsing of equipment.

FACILITIES

1. Potable water supply:
 - a. The potable water supply, including the soft water system, is maintained by the Pennsylvania State Universities Office of Physical Plant. All water entering the building, including the water that is used as an ingredient or that goes to the refrigeration system, passes through a chlorination process.
 - b. Bacteriological testing of the potable water is conducted monthly by Penn State and semiannually by an approved commercial laboratory.
 - c. Water pipes, hoses, and other connections that could possibly result in contamination of the potable water supply must be equipped with properly designed physical breaks, anti-siphon or anti-backflow devices.
 - d. Cross connections between potable and non-potable water supply systems must not exist.
2. Cooling water supply:
 - a. The cooling water supply is maintained and tested monthly by a commercial water treatment company.
 - b. Water treatment chemicals may be added according to the manufacturer's directions when needed.
 - c. Bacteriological testing of the cooling water is conducted semiannually by an approved commercial laboratory.
3. Steam supply:
 - a. The steam supply is maintained by the Pennsylvania State University Office of Physical Plant.
 - b. Unfiltered steam does not come into direct contact with food or food contact surfaces.
 - c. Filtered steam originates from potable water.
4. Ice supply:
 - a. Ice making machines are maintained by the Pennsylvania State University Office of Physical Plant.
 - b. All ice is made from potable water.
 - c. Ice is handled and stored in a manner that protects it from contamination.
5. Reclaimed water supply:

The Creamery does not use reclaimed water.
6. Distilled water supply:

The distilled water supply is maintained by the Pennsylvania State University Office of Physical Plant.

RECORDKEEPING

1. The University maintains documentation on the water tests conducted for chemical, microbiological, turbidity and radiological parameters.
2. Microbiological test results of the water supply that are conducted by Penn State are maintained in the Office of Physical Plant.
3. All other results from the analysis of the potable and cooling water supplies are maintained at the Berkey Creamery for at least two years.

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

Name: _____ Title: _____ Date: _____