

STANDARD OPERATING PROCEDURE – Operation of Hand Valves on Cross-Connections

INTRODUCTION

The proper operation of hand valves is crucial for preventing accidental contamination of the domestic water supply with chemicals used to treat sweet water.

PROCEDURE

1. In situations where cross-connections exist, hand valves must be kept closed when the domestic water or sweet water is not in use.
2. Mixing of domestic and sweet water is not permitted.
3. At the end of each day that water from cross connections has been used, processing room operators are required to visually inspect the valves to insure that they are closed.

LOCATION OF CROSS-CONNECTIONS IN THE BERKEY CREAMERY PROCESSING PLANT

1. MT1 (mix tank # 1)
2. MT2 (mix tank # 2)
3. PT6 (dressing tank)
4. YT1 (cone bottom processor)

PUBLIC HEALTH REASON (Copied from the Grade “A” Pasteurized Milk Ordinance)

ITEM 8r. WATER SUPPLY

Water for milkhouse and milking operations shall be from a supply properly located, protected and operated and shall be easily accessible, adequate and of a safe, sanitary quality.

PUBLIC HEALTH REASON

A dairy farm water supply should be accessible in order to encourage its use in ample quantity in cleaning operations; it should be adequate so that cleaning and rinsing will be thorough; and it should be of a safe, sanitary quality in order to avoid contamination of milk utensils.

A polluted water supply, used in the rinsing of dairy utensils and containers, may be more dangerous than a similar water supply that is used for drinking purposes only. Bacteria grow much faster in milk than in water and the severity of an attack of a given disease depends largely upon the size of the dose of disease organisms taken into the system. Therefore, a small number of disease organisms consumed in a glass of water from a polluted well may possibly result in no harm; whereas, if left in a milk utensil, which has been rinsed with the water, they may after several hours growth, in the milk, increase in such numbers as to cause disease when consumed.

ADMINISTRATIVE PROCEDURES

This item is deemed to be satisfied when:

1. The water supply for milkhouse and milking operations is approved as safe by the State Water Control Authority and, in the case of individual water systems, complies with the specifications outlined in Appendix D, and the Bacteriological Standards outlined in Appendix G.
2. No cross-connection exists between a safe water supply and any unsafe or questionable water supply or any other source of pollution.
3. There are no submerged inlets through which a safe water supply may be contaminated.

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

Name: _____ Title: _____ Date: _____