1.0 PURPOSE
General Cleaning & Sanitation of Cheese Making Area

2.0 SCOPE
Applies to Cleaning and Sanitation of Cheese Making Area within ____________, to include product contact as well as non-contact surfaces.

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS
Powerful chemicals are used for cleaning and sanitizing equipment and area. Always take the time to read the label, and follow use guidelines posted on chemical containers. Wear protective equipment as suggest by the company providing the cleaning and sanitizing chemicals. This may include goggles, face shield, apron, gloves, and proper boots. Correct concentration usage will facilitate sound cleaning practices and prevent unnecessary wear on equipment and machinery. Contact your chemical company for recommended amounts of chemical and sanitizer based on your individual plant size and design. Protect yourself from hot water used during cleaning.

4.0 FREQUENCY
Cleaning is performed immediately after equipment is used for production or packaging. Additional cleaning is performed as needed, when soil is observed. Verification is recommended utilizing AP swabs on product contact surfaces. Processors should follow a ‘clean-as-you-go’ mandate as is feasible during production.

5.0 RESPONSIBILITY
- TASK
  Cleaning will be completed by anyone who is using the ____________ cheese making area.

- VERIFICATION
  ____________ will inspect the cheese making area at the end of use, or the end of each week, to ensure cleaning is occurring correctly. Daily cleaning will be logged on the cleaning log.

- PAPERWORK REVIEW
  Chemical concentration in wash and sanitize cycles are to be completed with test kits every _______ and recorded. Will be reviewed by ________________.
6.0 PROCEDURE

6.1 Manual Cleaning

Cheese vats, presses, curd knives, draining tables and other utensils that can’t be washed in the COP sink are to be hand washed.

6.1.1 After use, rinse item with cool water to remove large pieces and loosen soil
6.1.2 Fill properly labeled pail with hot water and the appropriate amount of chlorinated detergent
6.1.3 Using the appropriate brushes (for food contact or non-contact surfaces-refer to brush and pail use chart) scrub the equipment by hand, coming in contact with all surfaces, and ensuring removal of all soil. Dump remaining cleaning solution down drain.
6.1.4 Rinse equipment well with warm water
6.1.5 If milkstone or mineral deposits are observed around the inside of cheese vat, an acid wash can be performed by hand. Fill an appropriately labeled pail with hot water and correct amount of acid cleaner. Scrub the cheese vat with the correct brushes and thoroughly rinse with hot water. Be extremely careful not to mix acid solution with any chlorinated solution. Dump remaining acid solution down the drain.
6.1.6 Prior to use, sanitize all equipment and utensils with correctly concentrated Sanitizer solution. The cheese vat, mill, and press are sprayed with sanitizer from the spray bottle; utensils may be dipped in the sanitizer sink. Ensure all surfaces are contacted with sanitizer. Follow sanitizer instructions for concentration and contact time.
6.1.7 Let utensils and equipment dry before use. Do not rinse prior to use. Clean parts can be placed on a designated rack or free-draining table assigned solely for storage of post-wash parts.

6.2 COP Sink
Agitator paddles, strainers, pails, mill parts, molds, and other equipment and utensils can be washed in the COP sink after use.

6.2.1 Fill the COP sink with hot (160°F/71°C) water and the appropriate concentration of chlorinated alkaline detergent.
6.2.2 Rinse all equipment prior to placing in the COP sink, to remove large pieces of soil
6.2.3 Place all pieces to be washed in COP sink and turn it on. Run for 15-20minutes
6.2.4 Turn off COP sink, remove washed equipment and store on racks intended for storage.
6.2.5 When finished, empty sink down the drain.

6.3 Pasteurizer (HTST/Vat)
Immediately following use, the pasteurization system is to be cleaned. Follow instructions listed in the pasteurizer SOP.

6.4 Raw Product Tank and Lines
Immediately following use, the raw product tank and lines are to be cleaned with the CIP circuit. Follow instructions listed on the CIP SOP.
6.5 Pasteurized Tank and Lines
Immediately following use, the raw product tank and lines are to be cleaned with the CIP circuit. Follow instructions listed on the CIP SOP.

6.6 Floors/Walls
6.6.1 Take care while processing. To prevent aerosol contamination of products or already cleaned surfaces, do not use forceful spray from hose on floors. Keep a steady stream of water that does not splash.
6.6.2 When finished processing, rinse floors with cool water, chasing particles and soil to the drains. Then rinse floors with hot water to help remove any stuck-on soil.
6.6.3 Scrub with floor cleaning brush as needed to ensure all areas of processing floor are clean and free of debris.

6.7 Drains
6.7.1 Do not touch or clean drains while processing, to prevent contamination of product.
6.7.2 After processing, or when they have accumulated debris, drains need to be cleaned out.
6.7.3 Take cover off of drain, remove insert, and empty into garbage can.
6.7.4 Rinse drain or scrub as needed, using only the drain brush.
6.7.5 Replace cover of drain.

6.8 Garbage
6.8.1 Garbage to be emptied and taken to dumpster whenever full and/or at the end of the day.

6.9 Visual
6.9.1 Conduct a visual inspection of all areas in the plant, pre- and post-production. Note and correct any areas that may need attention ie; ceiling tiles, window, leaking gaskets, worn-out utensils/brushes.

6.10 Uniforms
6.10.1 Employees should wear uniforms/plant-specific clothing including shoes/boots. Clothing should be cleaned when soiled.

7 ATTACHMENT/DOCUMENTATION
CIP SOP
Pasteurizer SOP
Cleaning Log
ATP Swab records

8 SIGNATURES AND APPROVALS

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