



## Wiskerchen Cheese Inc. SOP

Title: Blue & Gorg Cheese Sampling

# 2.005

Issue Date: 11/30/15	Written By: Abby Hoffman	Approved By: John Wiskerchen	Revision # New	Revision Date:	Revised By:	Supersedes:	Page 1 of 1
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**Objective:** To properly and aseptically sample cheese slabs in a sanitary and consistent fashion without contamination risk to other samples.

Follow the steps below to properly sample Blue and Gorgonzola Cheese Slabs

1. Locate the correct sample bag for the vat. Making sure the make date and vat number match.
2. Sanitize the knife and hands with San-I-King (100-200ppm.) A premade and titrated spray bottle may be used.
3. Cut the narrow end off of a slab of cheese. Cut an inch to inch and a half slice off the slab. Cut the slice in half. Carefully, put half the slice in the sample bag, box the remaining half as normal, with the slabs of cheese.
4. Each sample needs to be made up of 4 different half slabs from four different tubs.
5. Indicate who took the sample and the time the sample was taken by writing initials and time on bag. i.e. AH 5:30
6. After each sample is collected, fold the bag over and place in the designated sample cooler, then proceed to the wash room and wash the sampling knife in an Enrich solution.
7. The samples shall not exceed 2 hours in the sample cooler. Prior to 7:00am the Boxing Department Head or Backup will bring the samples to the lab, seal them, and refrigerate. After 7:00 am QA will be responsible for collecting and sealing samples. \*If staffing changes are needed, it is the responsibility of Quality Assurance to make arrangements.
8. In between each vat, sanitize the floor with San-I-King solution. Change gloves and sanitize before starting a new vat.

Approved By: \_\_\_\_\_

Date: \_\_\_\_\_