



Wiskerchen Cheese Inc. SOP

Title: Liquid Sampling

2.043

Issue Date: 4/5/11	Written By: Abby Hoffman	Approved By: John Wiskerchen	Revision # 2	Revision Date: 8/20/20	Revised By: Denise Wolf	Supersedes: 8/1/19	Page 1 of 1
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Purpose: To routinely sample brine, whey and milk to ensure compliance with end product specifications.

Overview: Sampling will be done by the Quality Assurance Staff once a week for blue whey, feta whey, raw milk, and pasteurized milk. Blue brine and feta brine will be sampled three times a week, once at the beginning, middle and end of the week.

Procedure: Label milk vials according with content and date (BB032111). Wash hands and put on gloves. Sanitize gloves. Do not open vial until ready to take sample. When taking the sample, make sure to take precautions to not touch the inside of the vial. Collect sample. Close vial tightly. Back in the lab, label 4oz whirl pack bags with the same information contained on each vial. Place the vials in the corresponding bags. Seal the bags. Complete the Liquids Analysis Request Form. All samples are sent out for testing.

Blue Brine

Blue brine will be sampled directly from the Brine Tanks. If the brine isn't flowing out of the pipes, turn the brine switch from Auto to hand until brine starts to come out of the end. Turn back to Auto after you gather your sample.

Blue Whey

Blue whey is taken from the end of the whey table in Blue Production. Dip vial in whey to collect sample.

Feta Brine

Feta brine is taken from the filtering station on the Brine Canal in Feta Food Service. Dip vial in Brine to collect sample.

Feta Whey

Feta whey is taken from the end of the whey table in Feta Production. Dip vial in whey to collect sample.

Raw Milk

Raw milk is taken out of the balance tank in the HIST Room. Unlatch the circular cover on top of the balance tank and fill vial. Replace cover.

Pasteurized Milk

Pasteurized milk is taken from Feta or Blue Production. When the vat is filling, gently place vial under the stream of incoming milk.

Approved By: _____

Date: _____