



Wiskerchen Cheese Inc. SOP

Title: Cleaning the Blue Mill

2.015

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| Issue Date: 12/14/10 | Written By: Abby Hoffman | Approved By: John Wiskerchen | Revision # New | Revision Date: | Revised By: | Supersedes: | Page 1 of 2 |
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Purpose: To train employees on the proper and safe way to dismantle, clean and sanitize the Blue Mill.

1. Make sure cellulose hopper is empty.
2. Dismantle Mill (place all parts on grey cart)
 - a. Run belt until the paddle with holes is on the bottom side three quarters of the way down the conveyer
 - b. Take off belt
 - i. Loosen bolts on belt tightner, slide belt tightner up
 - ii. Push out the belt splicing rod directly next to the paddle with holes (use the clear/white rod pusher found in utility pan)
 - iii. Place belt bucket underneath the mill. Run belt into the belt bucket
 - iv. Disconnect power to mill
 - c. Take off top guard (pull the cotter pin off the metal rod, then slide out the metal rod) and two metal plates which rest on either side of top guard
 - d. Take off side panels (unscrew four screws and lift off panel)
 - e. Slide out blue fingers (5/8 blades have clear fingers)
 - i. Be careful to place the fingers flat and not rest the end on a jagged surface (jagged surfaces will warp the fingers)
 - f. Pull the pins out to release the pre breaker finger boards
 - g. Take off the utility pan (lift off holder)
 - h. Take off the top metal plate on the motor housing
3. Take all parts/pins/utensils/tools/pitchfork into the wash room to clean (see step 9)
4. Spray mill with hose to remove excess cheese and powder
5. Using the hose from the washroom, foam mill with Enrich. Allow foam to sit up to, but no more than five minutes. Scrub all parts with brush, paying extra attention to the underside of metal plate on the bottom of mill.
6. Inspect mill for any excess grease build up. Remove if found.
7. Rinse
8. Using squeegee, clean out water and excess cheese from under the mill
9. Sanitize with San-I-King (100-200 ppm, 1oz per 5 gallons of cold water) Use the spray bottle found in Blue Production
10. When cleaning mill parts in the washroom, make sure to clean parts using the white mats (x side down)
 - i. Make sure to clean parts/pins/utensils/pitchfork and wrench
11. Rinse all excess cheese and powder from individual pieces
12. Empty cart of parts, Foam and scrub cart. Rinse and sanitize
13. To clean the belt, use the cart and two clean blue tubs. Place a tub on the floor (on a white mat) on each side of the cart. Fill the tubs with an enrich solution (2oz Enrich per 1 gallon of hot water).
 - i. Place the belt in one tub, coat with enrich solution.
 - ii. To clean belt, move the belt to the other tub by running it over the cart and scrubbing with a brush.
 - iii. Repeat process to clean the other side of the belt



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- iv. Make a San-I-King solution to fill tubs and repeat the process with sanitizer
- v. Place clean belt in belt bucket with a solution of San-I-King to soak overnight
- 14. Foam parts/cart with enrich. Allow foam to sit up to, but no more than five minutes. Scrub all parts/cart with brush.
- 15. Rinse and sanitize parts/cart with San-I-King (100-200 ppm)
- 16. Place clean parts on the clean cart.
- 17. Reassemble mill (minus the belt)
- 18. Sign the Blue Cheese Crumbler Form
- 19. Have a Department Head inspect the mill and sign the Blue Cheese Crumbler Form

Approved By: _____

Date: _____