



Wiskerchen Cheese Inc. SOP

Title: Blue Cheese Boxing

2.006

Issue Date: 12/13/10	Written By: Abby Hoffman	Approved By: John Wiskerchen	Revision # 1	Revision Date: 2/23/16	Revised By: Danette Jepsen	Supersedes: 12/13/10	Page 1 of 2
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Purpose: To provide a comprehensive training document for initial and review training for employees in the Blue Boxing Department.

Scope: Cover the steps taken during the transfer of blue cheese from the curing environment to the aging environment in the main cooler.

1. An operator locates the correct cheese to be boxed while it is in the curing room.
 - a. Communicate with the Department Head to make sure the correct date of cheese is being used.
 - b. All operators should constantly monitor the cheese slabs for the following issues; correct date and vat, excessive exterior mold growth, pieces of gloves (both blue and green), etc.
 - i. If extraneous material such as metal shavings, plastic pieces, glove pieces, etc. are found report the findings to the Department Head immediately and an Extraneous Material Report should be filled out and turned into the Quality Assurance Manager. See SOP: Extraneous Material Report for instructions.
 - ii. If an operator finds excessive mold growth they should report the findings to the Department Head immediately. Excessive mold growth may require that the exterior of the cheese slabs be scraped with a large, clean, white handled cheese knife. If the cheese knife is not clean; wash and sanitize it according to SOP: Cleaning of Hand Tools and Utensils.
2. An operator uses the Goliath Lift to lower the tubs containing the correct cheese and moves them into the boxing area.
3. Tubs containing the correct date of cheese are positioned next to the pallet or tub for boxing, then the lid is removed.
4. If the cheese slabs are being loaded into plastic tubs follow steps 5 – 11, if the cheese slabs are being loaded onto a pallet while inside cardboard boxes follow steps 12 – 17.
5. If the cheese slabs will enter aging in plastic tubs: Open blue cheese bag (folding over the top edge) on cart next to tub.
6. Remove cheese slabs from their tub and place 2 cheese slabs into each blue cheese bag. Depending upon the thickness of the cheese, the top layer may have 3 slabs per bag. 11 bags per layer, 3 layers for Blue and Gorg, 4 layers for Reduced Fat Blue and Gorg.
7. After a blue cheese bag has cheese slabs in it, the operator places the cheese in the plastic totes and will tuck the bag under the adjacent bag. The top layer shall be sealed with a twist tie.
8. Sealed top bags are labeled with stickers bearing the make date and vat number of the cheese slabs inside the bag. Stickers are also placed on the outside of the tote (2 opposite sides for identification in the cooler) Do not mix different cheese dates or cheese vats together in bags, pallets or tubs. Keep them separate.
9. A Blue Cheese weight form must be filled out with the appropriate information and attached to the wrapped pallet/tub.
10. Full pallets can then be weighed and moved into the main cooler for storage and aging.
11. If the cheese slabs will enter aging in cardboard boxes on a pallet: Line cardboard boxes with blue cheese bags and label the short side of the box with the appropriate sticker indicating make date and vat.



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- a. Boxes on pallets shall be in a 3X4 formation, 4 boxes high.
- b. Pallet shall be in good condition and weigh at least 37 pounds; weigh on scale by the Combi case labeler, indicate weight on side of pallet.
12. Remove cheese slabs from their tub and place 3 cheese slabs into each blue cheese bag lined cardboard box.
13. After a blue cheese bag lined cardboard box has 3 slabs in it the operator will seal the bag using a black zip tie and fold the flaps of the box closed over it.
14. The top (4th) layer of boxes must be taped shut.
15. Cover with a pallet bag and wrap in plastic for transport to cooler.
16. Do not mix different cheese dates or cheese vats together in bags, pallets or tubs. Keep them separate.
17. A Blue Cheese weight form must be filled out with the appropriate information and attached to the wrapped pallet/tub.
18. Full pallets can then be weighed and moved into the main cooler for storage and aging.

Approved By: _____

Date: _____