

## DE-WHEYING CONVEYOR

Step	Product	Concentration / Titration Drops	Wash Temp.	Time At Temp.
<b>Alkaline Wash</b>	<b>Intrepid No. 411</b> 0.5 – 0.8 oz/gal	0.5 – 0.8 oz/gal (12 ms) 5-8 drops	150-160	1200 seconds
<b>Acid Wash</b>	<b>LFA Red No. 189</b> 0.3 – 0.6 oz/gal	0.3 - 0.6 oz/gal (9 ms) 3-6 drops	135-150	420 seconds
<b>Sanitizer Rinse</b>	<b>Sustain No. 464</b> 1 – 2.4 oz/6gal	91-143 ppm 7-11 drops	Cool	45 seconds
<b>Manual Parts</b>	<b>Enrich No. 299</b> 2 – 3 oz/gal	2-3 oz/gal 20-30 drops	Ambient	Scrub

### Responsibility:

Production Employees

### SANITATION PROCEDURE:

1. Remove all of the access doors and round port caps, and place in a pail of **Enrich No. 299** solution (2-3 ounces per gallon or 20-30 drops).
2. Disconnect the CIP outlet line from the conveyor so any cheese that is rinsed out will fall to the floor.
3. Remove the conveyor belt and place in the COP tank.
4. Thoroughly rinse out the conveyor with cool water, paying close attention to the support rails.
5. Hand scrub the caps, doors, open ports and doorways with the **Enrich No. 299** solution and reassemble.
6. Install the conveyor belt after it has properly cycled through the COP tank. (See COP tank procedure)
7. Make Proper CIP connections, and activate the CIP controller. Check for CIP return flow at the wash tank and check for leaks.
8. The conductivity controller will automatically adjust concentrations.
9. Record CIP circuit on the chart recorder and initial.
10. After the CIP cycle has ended, open the doorways and inspect the conveyor for any soil. Loosen the CIP outlet line and allow the conveyor to drain to the floor. If soil is found repeat the CIP process and re-sanitize.

For Organic Production, perform a potable water rinse following use of **Sustain No. 464**

## Rinse and Sanitize between Vats

The conveyor can be sanitized between vats by running a short 120 second burst rinse and a sanitize step with the CIP system.

For Organic Production, perform a potable water rinse following use of **Sustain No. 464**

## Daily Start – Up Sanitize

The conveyor should be rinsed and sanitized as a first step prior to production start-up every day. This step can be performed with the CIP system. This will help eliminate any bacterial contamination that may have developed overnight or the weekend. As a general rule, if it has been more than 4 hours after a sanitize step has been performed, the conveyor should be re-sanitized.

For Organic Production, perform a potable water rinse following use of **Sustain No. 464**

## End Of Week

1. Before the last cleanup of the day, remove the conveyor belt and clean in the COP tank at no more than 130 degrees (to prevent warping or softening of the belt).
2. Allow the belt to clean in the COP tank for 30- 45 minutes using the standard COP procedure.
3. While the belt is cleaning in the COP tank, rinse the inside of the conveyor housing and follow the same procedure above for daily cleaning.
4. When the belt and the CIP cycle have been completed, reinstall the belt and re- sanitize the entire de-wheyng conveyor before leaving it for the weekend.
5. For Organic Production, perform a potable water rinse following use of **Sustain No. 464**
6. Manual cleaning can be done with **Enrich No.299** at the rate of 2-3 ounces per gallon (20-30 drops). Manually clean all non – CIP parts according to manual clean procedures.