



Wiskerchen Cheese Inc. SOP

Title: Leak Detection

2.041

Issue Date: 10/17/11	Written By: Abby Hoffman	Approved By: John Wiskerchen	Revision # 2	Revision Date: 02-24-21	Revised By: Denise Wolf	Supersedes: 11-28-16	Page 1 of 1
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Responsible Party: Line employees doing Hourly Quality Checks

Visual seal check: Operators are required to continually check for seal integrity. The package seal should be free of excess cheese or other material which may cause a poor seal. If seal integrity is poor operator must conduct root cause investigation.

Routine Upkeep: Every morning, first shift will use a bucket to fill the leak detector with cold water up to the 7 inch mark. Every evening, second shift will drain the leak detector, by placing a bucket under the drain hose and opening the drain valve. The leak detector will then be dried and sanitized.

Blue Retail and Feta Retail Cups

Every hour of packaging run time, each packaging line needs to test sealed cups without lids in the leak detector.

1. A. Blue Retail Lines 1 & 2 tests two cups
B. Feta Retail Lines 2 & 3 tests 4 cups, Line 4 tests 6 cups.
2. Place the two cups at a time upside down in the leak detector, keeping track of which position on the machine they came from.
3. Close the lid. Slowly open the pressure valve.
4. The cups need to be exposed to 11mb for 15 seconds.
5. A seal failure will be indicated by air bubbles or a bursting of the cup.
6. In the event of a seal failure retest three additional cups.
7. If a seal failure is observed with any of the three retest cups, page maintenance to come check the ability of the machine to properly seal cups.
8. In the event that maintenance takes longer than anticipated, increase the frequency of checks to four cups every fifteen minutes, until the problem is resolved.
9. Record all results on the Leak Detection Check Form #7.063 or on computer database if available.

Conversion/Bulk Feta Multivac

Every hour the Multivac packaging line needs to test one sealed bag in the leak detector.

1. Place the bag in the leak detector.
2. Close the lid. Slowly open the pressure valve.
3. The bag needs to be exposed to 11mb for 15 seconds.
4. A seal failure will be indicated by air bubbles or a bursting of the bag.
5. In the event of a seal failure retest three additional bags.
6. If a seal failure is observed with any of the three retest bags, page maintenance to come check the ability of the machine to properly seal bags.
7. In the event that maintenance takes longer than anticipated, increase the amount of bags checked to two every fifteen minutes, until the problem is resolved.
8. Record all results on the Leak Detection Form #7.063 or on computer database if available.

Approved By: _____

Date: _____