



Wiskerchen Cheese Inc. SOP

Title: HTST Cut-In and Cut-Out Temp Check

2.034

Issue Date: 11/5/09	Written By: Jesse Norton	Approved By: John Wiskerchen	Revision # 2	Revision Date: 4/4/17	Revised By: Abby Hoffman	Supersedes: 2/17/16	Page 1 of 1
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Purpose: To ensure that the HTST at Wiskerchen Cheese Inc. properly diverts product when the temperature falls below regulatory standards.

Responsibility: Pasteurizer operators

Procedure:

1. Startup the pasteurizer.
2. When the indicator light turns green and product is in forward flow record the temperature indicated on the chart recorder as the cut-in temperature.
3. Dial down the temperature of the pasteurizer to 160 °F.
4. When the indicator light turns red and a divert occurs, record the temperature indicated on the chart recorded as the cut-out temperature.
5. After recording the temperatures, dial up the temperature of the pasteurizer to the normal temperature and process raw milk as normal.
6. Mark on the chart that a cut-in/cut-out check was performed by writing “cut-in/cut-out” on the chart where the pen has indicated the temperature change of the check.
7. If the pasteurizer does not cut-out when temperature is below 161 °F then you must notify Plant Management and/or the Quality Assurance Manager.

Approved By: _____

Date: _____