



Wiskerchen Cheese Inc. SOP

Title: Adjacent Line Cleaning # 2.001

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Overview: Cleaning a packaging line while an adjacent line is running has the potential to cause product contamination. In order to prevent contamination there are several steps that shall be followed. Following these steps will allow employees to clean and package at the same time with a minimal risk to the product or employees.

Avoiding Contamination

Using good cleaning practices

- Hose spray should be angled away from the running line at all times. Spray should be kept as minimal as possible. Only use as much force as needed to move debris, this will eliminate overspray. Use buckets and squeegees as much as possible
• Hoses should be kept as far away from the running line as possible so as to avoid trips from non-cleaning employees.
• Keep product and packaging material dry at all times, if possible use barriers to limit exposure to moisture and humidity.
• Use proper chemical safety. Do not allow chemical near product or packaging materials.
• Keep soils contained to the line being cleaned. Spray/blow soil away from running line.
• Cleaning should take place in a reasonable time frame so as to reduce possible exposure to contaminants.
• If possible, use a curtain to divide cleaning and packaging areas.

Monitoring effects of cleaning

- Monitor steam - Excess steam may cause the temperature of the packaging room to rise to an unacceptable level
• Monitor humidity - Excess humidity may cause the temperature of the packaging room to rise to an unacceptable level and cause packaging materials to absorb moisture.
• Monitor drains for backup or overflow.

Approved By: \_\_\_\_\_

Date: \_\_\_\_\_