

New York State Department of
Agriculture and Markets
2012 Processing Plant Superintendent
Meetings

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Responses or heckling, Please Do

Your Processing Plant Environment

What's in your Environment ?

Everything Including YOU

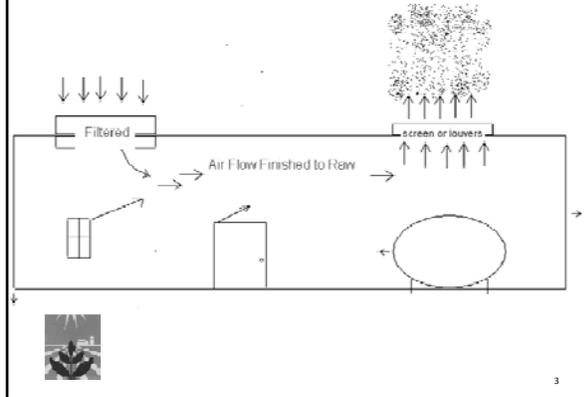
Moving air and controlling your
environment

Ventilation - Verse - HAC



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Your Processing Plant Environment



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Your Processing Plant Environment

Where do you find that contaminate called
Condensation?

- Floors
- Walls
- Ceiling
- Pipes
- Under equipment
- In the walls
- On your bifocals



Your Processing Plant Environment

How do we manage condensation?

- Ventilation- in the right location
- Insulate cold surfaces such as pipes
- Cover sources like CIP supply tanks
- Diversion
- Capture
- Treat it



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Your Processing Plant Environment

What do the following have in common?

- ✓ processing room
- ✓ raw room
- ✓ packaging
- ✓ warehouse
- ✓ consumer relations
- ✓ bathroom



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Hand Cleaning, Storing and Sanitizing of Equipment

Inspect your **cleaned** equipment when dry

- Protein stains, soap film
- Use a good inspection light
- Chemical\$
- \$.O.P.
- What should you be hand cleaning
- Color coded Brushes



Hand Cleaning, Storing and Sanitizing of Equipment

- Enough **Storage** space to dry equipment
- Keep parts protected while drying
- Stacking doesn't allow drying
- Drying clean equipment is great way to prohibit bacteria growth



Hand Cleaning, Storing and Sanitizing of Equipment

- ∞ Store cleaned equipment to dry and then **Sanitize**
- ∞ Prior to use - ! !
- ∞ The 3 C's of sanitizing
 - ✓ Clean
 - ✓ Concentration
 - ✓ Contact



Resampling Positive Loads

- ☼ You need permission prior to resampling
- ☼ There is an NYSDAM S.O.P.
- ☼ If you need a copy or have any questions contact our Department.



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Plans and planning

Items to have before we all invest time in a meeting;

- Process Narrative
- List of equipment
- Drawings
- List of contacts



Regulations What are they ??

2.37 MILK PLANT CLEANLINESS - Item 9p

- (a) Only equipment directly related to processing operations or the handling of containers, utensils, and equipment is permitted in the pasteurizing, processing, cooling, packaging and bulk milk storage rooms.
- (b) All piping, floors, walls, ceilings, fans, shelves, tables, and the non-product-contact surfaces of other facilities and equipment are clean.
- (c) No trash or solid waste is stored within the plant, except in covered containers. Waste containers at the packaging machine or bottle washer may be uncovered during operation of such equipment.
- (d) All rooms in which milk and milk products are handled, processed, or stored, and/or in which containers, utensils or equipment are washed or stored, are kept clean, neat and free of evidence of insects and rodents.

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How has sanitation changed over time?
Where are the problem areas?

It/they haven't

- There are some new processes
- The basics are still post processing contamination and handling



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Safety precautions related to small batch production and milk safety

- Size doesn't matter
- Temperature and handling
- Raw and finished separation
- Allergens
- YOU



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Creative ideas for reinforcing GMP's

- Encouragement is free
- Points system with rewards
- Don't nag
- Ideas?



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Large vs. Small Processors with labeling and plant inspections

- Size doesn't matter(almost)
- How long does it take?



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Sanitary Transportation

- Think plant sanitation
- Cold, Clean and Dry
- What else was/is on the truck?



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Don't want sales pitch for equipment

- Absolutely not
- Buyer beware
- 3A? What's that?



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Equipment repair

Frank's Definition of Temporary;

"At least a month but not more than 21* years but most of the time four times longer than people claim the temporary use to be."

*I put the high end at 21 years because that's the amount of time I've been involved in the industry and have seen temporary set ups in place. If you have seen temporary set ups in place for longer I would appreciate you letting me know so I can update my definition of "temporary."



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Equipment repair

- "I can weld that!"
- Plexiglas?
- Back to better
- Let us know



What to do when stored temp or time exceeds the requirements

- Corrective action and Documentation
- More processing or finished product?
- Let us know



Recording Flow/Temperature Divert

- Any unusual occurrence
- Record what happened
- Let us know



Complaint summery, are there valid milk safety concerns?

- Darn those consumers!
- Waiter! There's a fly in my soup!
- She told two friends, then she told two friends.....
- Tampering is for the Feds



What causes recalls?

- Labeling or lack there of
- Allergens
- Pathogens
- Foreign objects
- What's do they have in common?
They are all preventable.
SOP, GMP, QC



Recalls

- Could you do a recall TODAY?
- Complete Records
- Keep them simple



Safety Concerns with Ingredients

- Get the letter
- Know the supply
- Receiving log
- Store properly
- Prep properly
- Plan production



Water Quality

- Do you know where your nozzles are?
- Cross connections-Know your system
- Check for hardness
- Do you have a backup plan



Site Security Requirements

- No requirements in regulations
- Truck seals
- USDA –Guidelines
- FDA-2002 Food Registration Act
- Fencing, Lighting, Locked Doors
- Vendor Driven
- SOP, GMP(there they are again)



Lowering costs

- Green energy
- Reducing/recycling waste
- HTST
- S.O.P.



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Pasteurization by Micro Filtration

- Doesn't meet the definition
- Still "Milk"?
- Concentrating of contaminants
- Cost effective?



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Finding info on other products

- Cornell of course
- The internet
- The library



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Recent Changes

- Monthly Coli on aged cheeses
- Chris Hylkema- Equipment Specialist
- PMO & Part 2



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Industry Issues, Problems, Debates



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