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|  F-fd-459.docx (New 6/2015) |
|  | Wisconsin Department of Agriculture, Trade and Consumer Protection*Division of Food Safety*PO Box 8911, Madison, WI 53708-8911Phone: (608) 224-4682 Fax (608) 224-4710 |
| Request for Installation/Modification of an HTST Pasteurization System |
| *Ch. ATCP 80.48, Wis. Admin. Code* |
| GENERAL INFORMATION: |
| DAIRY PLANT       | LICENSE NUMBER/ DAIRY PLANT NUMBER      -D1 55-       | DATE OF INSTALLATION      |
| BUSINESS LOCATION STREET      | CITY      | STATE   | ZIP      | BUSINESS PHONE: (   )     -      |
| INSTALLER / MANUFACTURER      | PRODUCT / PROCESS      | CAPACITY      |
| INSTALLER CONTACT NAME      | CONTACT EMAIL ADDRESS      | CONTACT PHONE: (   )     -      |

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| EQUIPMENT SPECIFICATIONS – Provide the appropriate information indicated below to include the following: |
| * Pasteurization process flow diagram or P&ID drawing
 |
| * Applicable FDA Memorandum of Milk Ordinance Equipment Compliance (M-b)

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Milk/ucm2007976.htm> |
| * Applicable 3-A Sanitary Standard certification

<http://www.3-a.org/Symbol/SymbolHolder_search.php> |
| PLC CONTROLS  |
| PLC CONTROLS (check all that apply) | FLOW DIVERSION VALVES [ ]  | TEMPERATURE (CUT-IN/ CUT OUT) [ ]  | FLOW [ ]  |
| FLOW – PRESSURE DIFFERENTIAL [ ]  | CIP FUNCTIONS [ ]  |
| LADDER LOGIC PROVIDED YES [ ]  NO [ ]  |
| WIRE DIAGRAM PROVIDED YES [ ]  NO [ ]  |
| TESTING PROTOCOL PROVIDED YES [ ]  NO [ ]  |
| ELECTRONIC RECORDKEEPING YES [ ]  NO [ ]  |
| SUPPORTING DOCUMENTATION PROVIDED YES [ ]  NO [ ]  |
| TEMPERATURE MONITORING |
| INDICATING THERMOMETER | MAKE:        | SERIAL #:       | M-b [ ]   |
| STLR | MAKE:        | SERIAL #:       | M-b [ ]   |
| PROGRAMMING PROVIDED YES [ ]  NO [ ]  | FAST RESPONSE RTD PROVIDED YES [ ]  NO [ ]  |
| FLOW DIVERSION |
| FLOW DIVERSION DEVICE | MAKE:        | MODEL:       | M-b [ ]   |
| SIZE: 1.5” [ ]  2” [ ]  3” [ ]  4” [ ]  | WIRE DIAGRAM PROVIDED YES [ ]  NO [ ]  |
| SOLENOIDS: MANUAL OVERRIDE [ ]  SEALABLE ENCLOSURE [ ]  |
| TIMING SYSTEM  |
| **POSITIVE DISPLACEMENT PUMP**  | YES [ ]  NO [ ]  |
| ROTARY [ ]  | PISTON [ ]  |
| MAKE:       | MODEL:       |
| **METER BASED TIMING SYSTEM** | YES [ ]  NO [ ]  |
|  **FLOW RECORDER** | MAKE:        | MODEL:       | M-b [ ]  |
| PROGRAMMING PROVIDED YES [ ]  NO [ ]  |
|  **FLOW ALARM** | INTEGRAL W/ RECORDER [ ]   | INTEGRAL PLC [ ]   | STAND ALONE [ ]   |
| ALARM BY-PASS INSTALLED YES [ ]  NO [ ]  |
|  **FLOW METER** | MAKE:        | MODEL:       | M-b [ ]   |
| PROGRAMMING PROVIDED YES [ ]  NO [ ]  |
|  **FLOW TRANSMITTER** | INTEGRAL W/ METER [ ]   | STAND ALONE [ ]   |
| MAKE:        | MODEL:       |
| PROGRAMMING PROVIDED YES [ ]  NO [ ]  |
|  **VARIABLE SPEED DRIVE** | YES [ ]  NO [ ]  |
| MAKE:       | MODEL:       |
| PROGRAMMING PROVIDED YES [ ]  NO [ ]  | SEALABLE ENCLOSURE [ ]  |
| REGENERATIVE HEATING CONTROLS |
| N/A [ ]  | **PRESSURE DIFFERENTIAL CONTROLLER** | MAKE:        | MODEL:       | M-b [ ]   |
| PRESSURE SENSORS - MAKE:        | MODEL:       | 3-A [ ]  |
| **BOOSTER VARIABLE** **SPEED DRIVE** | YES [ ]  NO [ ]  | MAKE:        | MODEL:       |
| PROGRAMMING PROVIDED YES [ ]  NO [ ]  | SEALABLE ENCLOSURE [ ]  |
| **VACUUM BREAKER** | MAKE:        | MODEL:       | 3-A [ ]  |
| STEAM INJECTION HEATING  |
| N/A [ ]  | **STEAM INJECTOR** | MAKE:        | MODEL:       | 3-A [ ]  |
| **STEAM INJECTOR** **PRESSURE DIFFERENTIAL CONTROLLER** | MAKE:        | MODEL:       | M-b [ ]  |
| PRESSURE SENSORS - MAKE:        | MODEL:       | 3-A [ ]  |
| **HOLDING TUBE** **PRESSURE SWITCH** | MAKE:        | MODEL:       |
| PRESSURE SENSORS - MAKE:        | MODEL:       | 3-A [ ]  |
| **STEAM OF** **CULINARY QUALITY** | YES [ ]  NO [ ]  |
| AUXILIARY EQUIPMENT (check all that apply) |
| HOMOGENIZER/ HIGH PRESSURE PUMP [ ]   | STUFFING PUMP(S) [ ]   | SEPARATOR [ ]   |
| VACUUM CHAMBER [ ]   | SANITARY RESTRICTOR IN THE DIVERT LINE [ ]   |

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| \*Email and/or mail completed applications to the locally assigned Food & Dairy Specialist at least 30 days prior to installation/ modification. |
| The undersigned hereby certifies that the information provided on this form and all additional supporting documents required are true, complete and accurate to facilitate review for determination of compliance to ATCP 80.48, Wis. Admin. Code. HTST and HHST pasteurization. Pasteurization by means of HTST or HHST pasteurization shall comply with the standards set forth in **"3-A Accepted Practices for the Sanitary Construction, Installation, Testing and Operation of High-Temperature Short-Time and Higher Heat Shorter Time Pasteurizer Systems,"** standard 3A 603-07 (November, 2005), published by 3-A Sanitary Standards, Inc. |
| AUTHORIZED SIGNATURE | TITLE      | DATE      |

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