



Wisconsin Department of Agriculture, Trade and Consumer Protection

Division of Food Safety

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PASTEURIZER BROKEN SEAL REPORT

s. ATCP 80.52(6)(a), Wis. Adm. Code

PLANT INFORMATION		
PLANT NAME:		TODAY'S DATE:
COUNTY:	TOWNSHIP:	
PASTEURIZER ID:	Plant 55-	LIC. -D1
DATE SEAL BROKEN:	TIME SEAL BROKEN:	SEAL LOCATION(S):
REASON FOR BROKEN SEAL(S):		

DATCP NOTIFICATION INFORMATION		
NAME OF DATCP PERSONNEL CONTACTED:	DATE CONTACT MADE:	TIME CONTACT MADE:
HAS RESEAL BEEN SCHEDULED? <input type="checkbox"/> YES <input type="checkbox"/> NO	DATE SCHEDULED:	

After the dairy plant operator breaks a seal which has been applied by the department or after the pasteurization system malfunctions to the possible detriment of public health or safety, the dairy plant operator shall:

- Contact the appropriate Food & Dairy Specialist to schedule an appointment for resealing the pasteurization system. Specialist contact information may be obtained by calling the Eau Claire Office (phone number above).
- Notify WDATCP by phone, email, or FAX within 2 hours. (Provide the above Plant Information.)
- Complete this form (F-fd-228), and mail or fax a scanned PDF to the Eau Claire Office to the contact information at the top of this form within 5 business days after the seal is broken. **Note:** This report must be submitted within 5 business days, even if the resealing appointment has not yet taken place.

DAIRY PLANT PROCEDURES FOR BROKEN SEALS & REPAIRS TO PASTEURIZATION SYSTEMS

1. Operator detects malfunction during startup or while running and immediately notifies plant management. Plant personnel evaluate the nature of the malfunction and perform repairs as appropriate. Note: A pasteurization system may only be operated following repair when all the public health controls are repaired and confirmed to be working properly.
2. Notify the Department via telephone, email or FAX within two hours of breaking a regulatory seal. Complete the Broken Seal Report Form (F-fd-228) and submit within 5 business days.
3. The Dairy Plant operator must document the proper functioning of the repaired system (time, temperature, and pressure relationships) before restarting. This is usually specific to the item that was repaired and the public health control affected. Perform the PMO test specific to the component and properly document recorder charts as appropriate. **Production records and verification documentation must be available for regulatory review. The table on page 2 of this form may be used as a guidance in performing verification procedures, however, it does not preclude other verifications that may be necessary to determine proper function of all public health controls.**
4. When a plant processes **fluid milk products** containing no additives other than vitamins in a pasteurization system with a broken seal, phosphatase testing is required at least once during every 4 hours of operation. Test verification records must be available for review by the department. Phosphatase tests for Grade A products must be conducted in an IMS or Wisconsin certified lab by a certified individual. Phosphatase tests for Grade B products may be conducted in an IMS or Wisconsin certified lab or by a person who has been trained to properly conduct phosphatase tests on dairy products manufactured in their dairy plant. Confirmatory tests for a positive result (>350 milli-units) must be conducted in an IMS or Wisconsin certified lab.

SAFETY THERMAL LIMIT RECORDER (STLR)		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified programming of electronic recorder per the FDA's M-b approval for the device
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Compared temperature with indicating thermometer and adjusted as necessary, typically 0.5-1.0°F lower than the indicating thermometer
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified cut-in and cut-out temperatures are above legal pasteurization temperatures
STLR RTD		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Ensured replacement probe is a fast response pasteurization probe
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Compared temperature with indicating thermometer and adjusted as necessary, typically 0.5-1.0°F lower than the indicating thermometer
DIGITAL REFERENCE THERMOMETER		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Checked temperature against certified laboratory thermometer or pasteurizer recording thermometer, adjusted as necessary -typically 0.5-1.0°F higher than the recording thermometer
DRT RTD		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Checked temperature against certified laboratory thermometer or pasteurizer recording thermometer, adjusted as necessary -typically 0.5-1.0°F higher than the recording thermometer
PRESSURE DIFFERENTIAL SWITCH		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Removed sensors from press, adjusted as necessary so both read zero
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Placed sensors on tee and increased air pressure up to 50 psi ensuring both track through scale with difference no greater than 1 psi, adjusted as necessary
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Removed raw sensor from tee, capped tee and applied air pressure to pasteurized sensor to verify green light activates at differential of 2psi or higher as determined during the last time & seal testing
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified that raw pressure is never greater than pasteurized pressure when going from forward flow to divert flow and when going from divert flow back to forward flow
PRESSURE SENSORS/TRANSDUCERS		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Removed sensors from press, adjusted as necessary so both read zero
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Placed sensors on tee and increased air pressure up to 50 psi ensuring both track through scale with no difference greater than 1 psi, adjusted as necessary
FLOW RECORDER/ALARM (SFLR)		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified programming of recorder per the FDA's M-b approval for the device, including flow alarm set points
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified flow alarm diverts the system at the high flow alarm set point
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified flow rates have not changed, (compare cheese vat fill times, balance tank draw down times, volumetric checks from before and after broken seal)
MAG-FLOW METER OR TRANSMITTER		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified programming matches parameters set during past timing & sealing and FDA's M-b approval for the device
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Confirmed replacement meter has FDA approval (Index of Memoranda of Milk Ordinance Equipment Compliance)
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified flow rates have not changed, (compare cheese vat fill times, balance tank draw down times, volumetric checks from before and after broken seal)
FLOW DIVERSION DEVICE CABINET -MECHANICAL TIMERS		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified cut-in and cut-out temperatures are above legal pasteurization temperatures
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified valve function: tested flush time delay, manual divert, inspect, product, and CIP mode functions
PROGRAMMABLE LOGIC CONTROLLERS (PLC)		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified valve function: tested flush time delay, manual divert, inspect, product, and CIP mode functions
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified cut-in and cut-out temperatures are above legal pasteurization temperatures
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified that the WDATCP approved or original sealed program was restored and the PLC wiring (inputs & outputs) match the wiring schematic as supplied to WDATCP
FREQUENCY DRIVE FOR TIMING, BOOSTER, OR STUFFING PUMPS		
<input type="checkbox"/> YES	<input type="checkbox"/> NO	Verified programming, specifically pump start, stop and control methods are the same as prior to the broken seal
OTHER VERIFICATIONS: Clearly describe and document any other tests or verifications conducted to ensure all public health controls relating to the broken seal(s) have been restored.		