

Broken Seal Fact Sheet

When do I need to break a seal?

- When a pasteurizer is malfunctioning to the detriment of public health.
- When any component stops working properly. Examples include, but are not limited to, chart recorder malfunction, missing records, pressure sensors not working, and cut-in/cut-out failure.
- Immediately, when the malfunction is observed.
 - Can I wait until the end of a production run? **No.**
 - Can I pull phosphatase samples and continue to run? **No.**

What do I do after I break a seal?

- Notify the department within two hours of breaking the seal.
 - You can notify the Technical Specialist in your area: [Dairy Technical Specialist Map](#), email the Plan Review Mailbox: datcpdfsplanreview@wisconsin.gov, or call (715) 839-3844.
- Make the necessary repairs to the pasteurizer.
- Conduct verification testing and fill out the [Pasteurizer Broken Seal Report](#).
 - The broken seal report contains directions for verification testing. You can also reach out to your Technical Specialist for assistance.
- After successful completion of verification testing, production may resume with phosphatase testing if required.

Phosphatase Testing

- Phosphatase testing is performed on fluid white milk and cream only.
 - If you are pasteurizing whey, ice cream mix, chocolate milk, concentrated (Ultra-filtered) milk etc., then you are exempt from phosphatase testing.
- Take phosphatase samples from the outlet of the pasteurizer prior to any cultures or flavorings being added to the milk.
- Samples must be taken immediately at start up, every four hours, and immediately prior to shutdown. You may test more frequently; some plants choose to test every cheese vat for isolation purposes.
- Store samples at 45°F or lower. Temperature abuse can result in false positives.
- Phosphatase results <350 milli-units are considered acceptable.
 - Hold product until test results have been received. Perform a product disposition for positive test results.

Resealing the Pasteurizer

- Schedule a reseat with your local Technical Specialist, the pasteurizer must be resealed within 10 calendar days of the broken seal.
- Continue to operate under broken seal procedure until the pasteurizer is back under full seal.