



Ohio Administrative Code

Rule 901:11-2-27 Cleaning and sanitizing treatment.

Effective: February 21, 2016

(A) Equipment and utensils:

(1) Equipment, sanitary piping and utensils used in receiving, storing, and processing of the milk and manufacturing and handling of the product shall be maintained in a sanitary condition. Sanitary seal assemblies shall be removable on all agitators, pumps and vats, and shall be inspected at regular intervals and shall be kept clean. Unless other provisions are recommended in the following supplemental sections, all equipment not designed for CIP cleaning shall be disassembled after each day's use for thorough cleaning. Dairy cleaners, detergents, wetting agents, sanitizing agents or other similar materials, which will not contaminate or adversely affect the products shall be used. Steel wool or metal sponges shall not be used in the cleaning of any dairy equipment or utensils. All product contact surfaces shall be subjected to an effective sanitizing treatment immediately prior to use, except where dry cleaning is permitted. Utensils and portable equipment used in processing and manufacturing operations shall be stored above the floor in clean, dry locations and in a self-draining position on racks constructed of impervious, corrosion-resistant material.

(2) CIP cleaning, including spray ball systems, shall be used only on equipment and pipeline systems which have been designed and engineered for that purpose. When such cleaning is used, careful attention shall be given to the proper procedures to assure satisfactory cleaning. All CIP installations and cleaning procedures shall be in accordance with 3-A suggested methods for the installation and cleaning of clean-in-place sanitary milk pipelines for milk and dairy products. The established cleaning procedure shall be posted or made available to employees and followed. Following the circulation of the cleaning solution, the equipment and lines shall be thoroughly rinsed with lukewarm water and inspected for effectiveness of cleaning. All caps, plugs, special fittings, valve seats, cross ends, pumps, plates, and tee ends shall be opened or removed and brushed clean. Product contact surfaces shall be sanitized immediately prior to beginning the flow of product.

(B) A covered or enclosed wash dock and cleaning and sanitizing facilities shall be available at all plants that receive or ship milk in bulk milk transport tanks. Bulk milk transport tanks, sanitary



pipings, fittings, and pumps shall be cleaned and sanitized at least once each day after use. If they are not to be used immediately after emptying, then they shall be washed promptly after use and sanitized immediately before use. Each bulk milk transport tank shall be identified by a tag attached to the outlet valve after cleaning and sanitizing. The tag shall bear the plant name and specific location where cleaned, date and time of cleaning and sanitizing, the name of the person who cleaned the tank and the name of the person who sanitized the tank. The tag shall remain in place until removed at the location where the bulk milk tank transport truck is next received and kept on file for fifteen days. Tagging is not required in situations where the bulk milk transport tank truck is received at only one milk plant where responsibility for cleaning and sanitizing can be definitely established without tagging.

(C) All product contact surfaces of all multi-use containers, utensils, and equipment used in the transportation, processing, handling and storage shall be cleaned and sanitized after each production run. Storage tanks shall be emptied at least once every ninety-six hours after filling.

(D) Dryers, conveyor, sifters, and storage bins shall be cleaned as often as necessary to maintain such equipment in a clean and sanitary condition. The cleaning procedure, whether wet or dry, and the frequency of cleaning shall be based upon observation of actual operating results and conditions.