

# Keeping it 3-A! Challenges facing the Dairy and Food Plant Maintenance Manager.

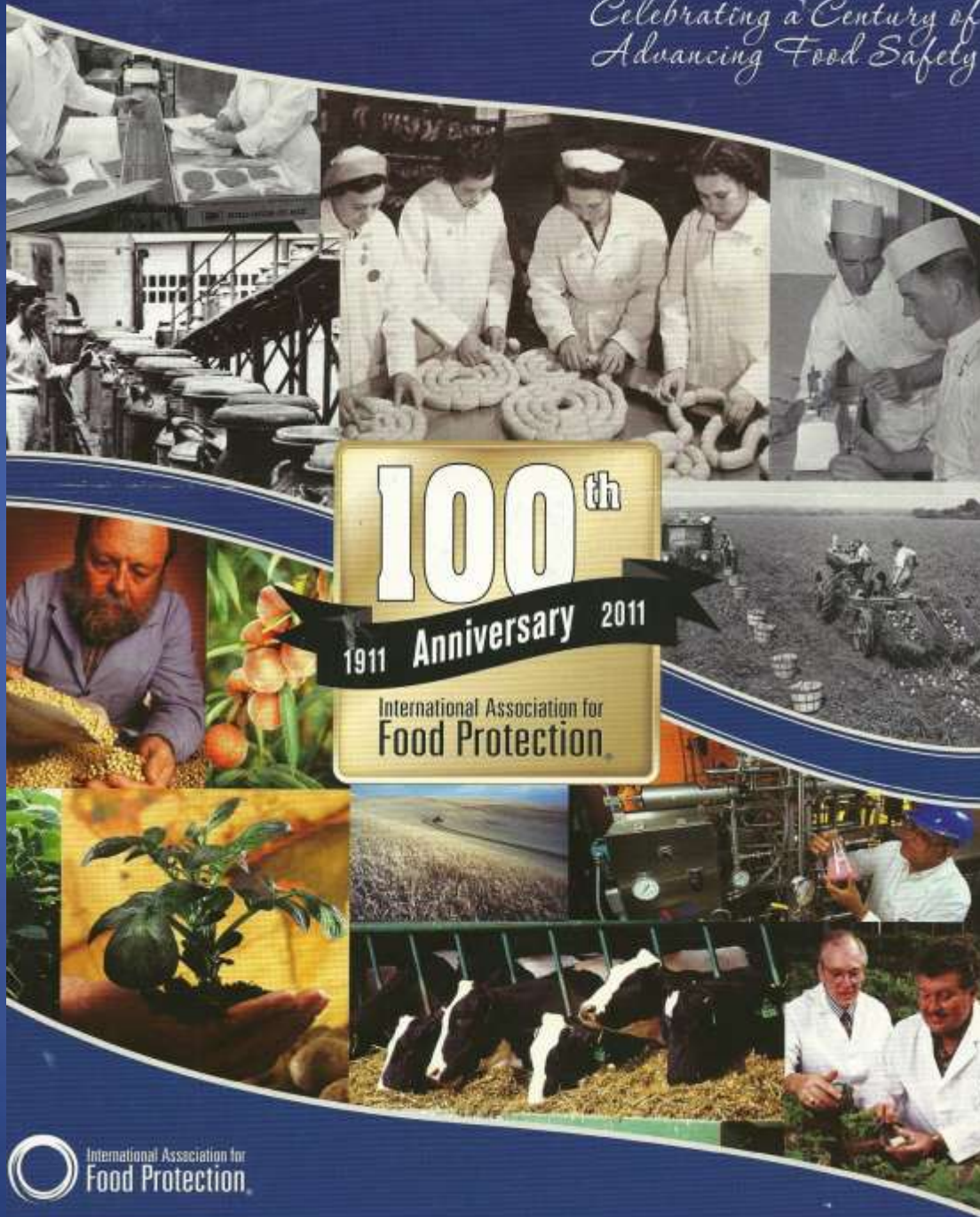
Dan Erickson

Harold Wainess & Associates

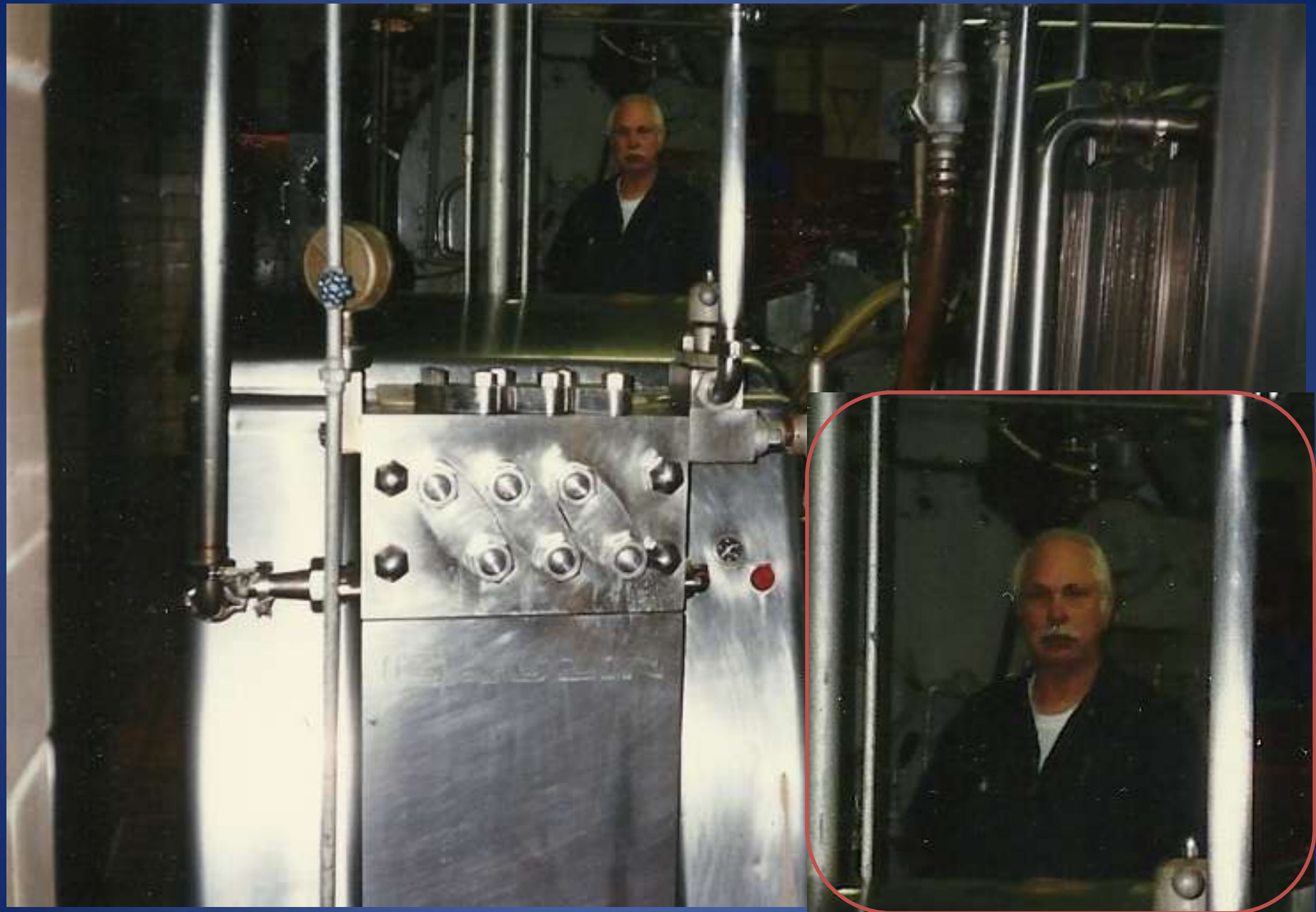
- “We are pleased to have so many ladies present. As my speech was prepared for gentlemen only, much of it must be deleted”.

A quote from a dinner speaker at the 1936 meeting of the International Association of Milk Inspectors now known as the International Association for Food Protection.

*Celebrating a Century of  
Advancing Food Safety*



[www.foodprotection.org](http://www.foodprotection.org)









# The FDA Milk Specialist





# Keeping it 3-A!

- Dairy Plant Maintenance Managers must be knowledgeable in the REGULATORY FIRMAMENT of Milk Processing Technologies.
- Product Formulation.
- Pasteurization.
- Product Standardization.
- Digital Process Control.
- Cleaning Methods.
- Hygienic and Sanitary Design Criteria



# Keeping it 3-A!

- Dairy Plant Maintenance Managers must be in agreement with the goals of Dairy Plant Production and Quality Assurance/Control Managers.
  - Good communication and above all cooperation are the keys to attaining the goals of these departments in any food processing facility.

# Grade “A”

## Pasteurized

## Milk

## Ordinance

(Includes provisions from the Grade “A” Condensed and Dry Milk Products  
and Condensed and Dry Whey--Supplement I to the Grade “A” PMO)

**2009 Revision**



**U.S. Department of Health and Human Services**

**Public Health Service**

**Food and Drug Administration**

**⚠ CAUTION**

BEFORE START OF CLEANING  
OPERATION INSTALL CIP  
COVER IN MANHOLE WITH  
MANWAY DOOR OPEN FOR  
VENTING. SEE INSTALLATION  
INSTRUCTIONS FOR PROPER  
SOLUTION MIXING.

**⚠ WARNING**

DO NOT OVERFLOW  
LIQUID INTO VENT LINE  
OVERFLOWING CAN CAUSE A VACUUM  
CONDITION THAT MAY RESULT IN  
DAMAGE TO THIS EQUIPMENT  
READ AND UNDERSTAND EQUIPMENT  
MANUAL PRIOR TO INSTALLATION OR  
PLACING INTO SERVICE



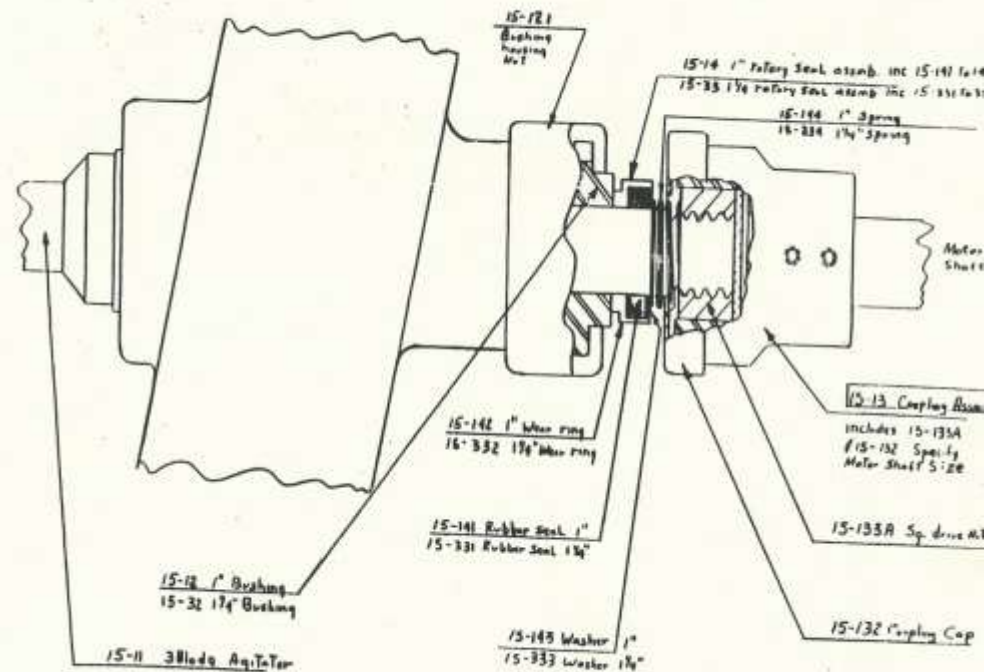
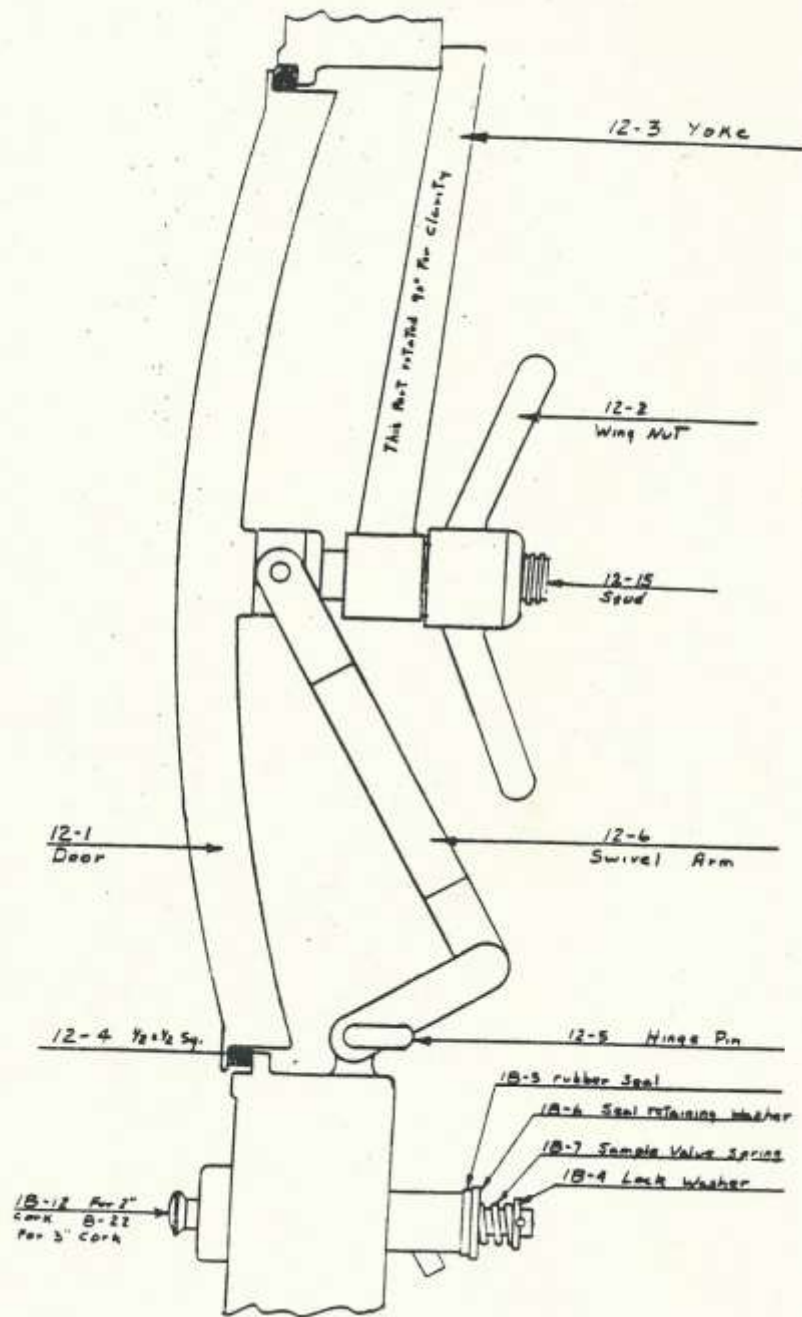












Keep the drawings!









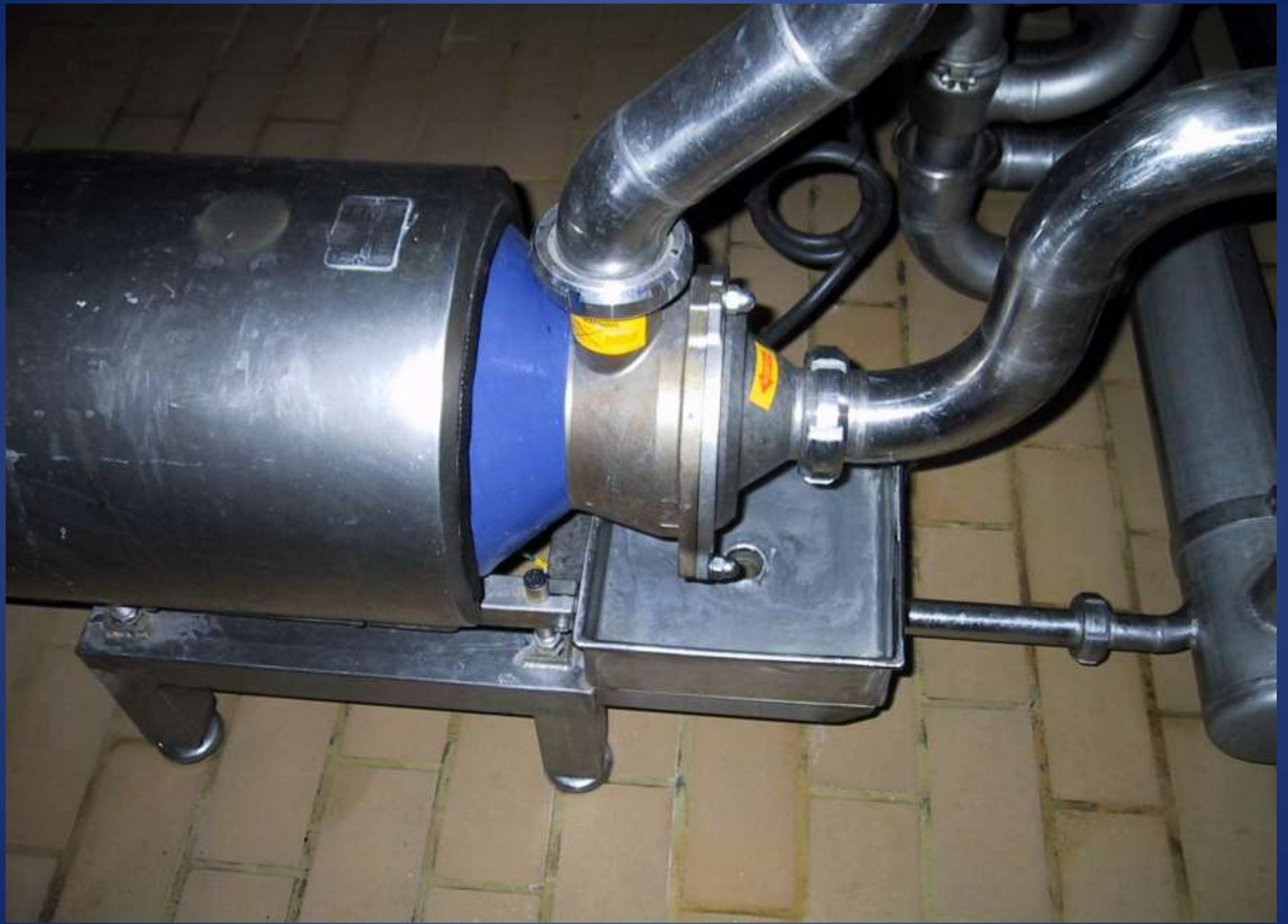






















Drainable ?













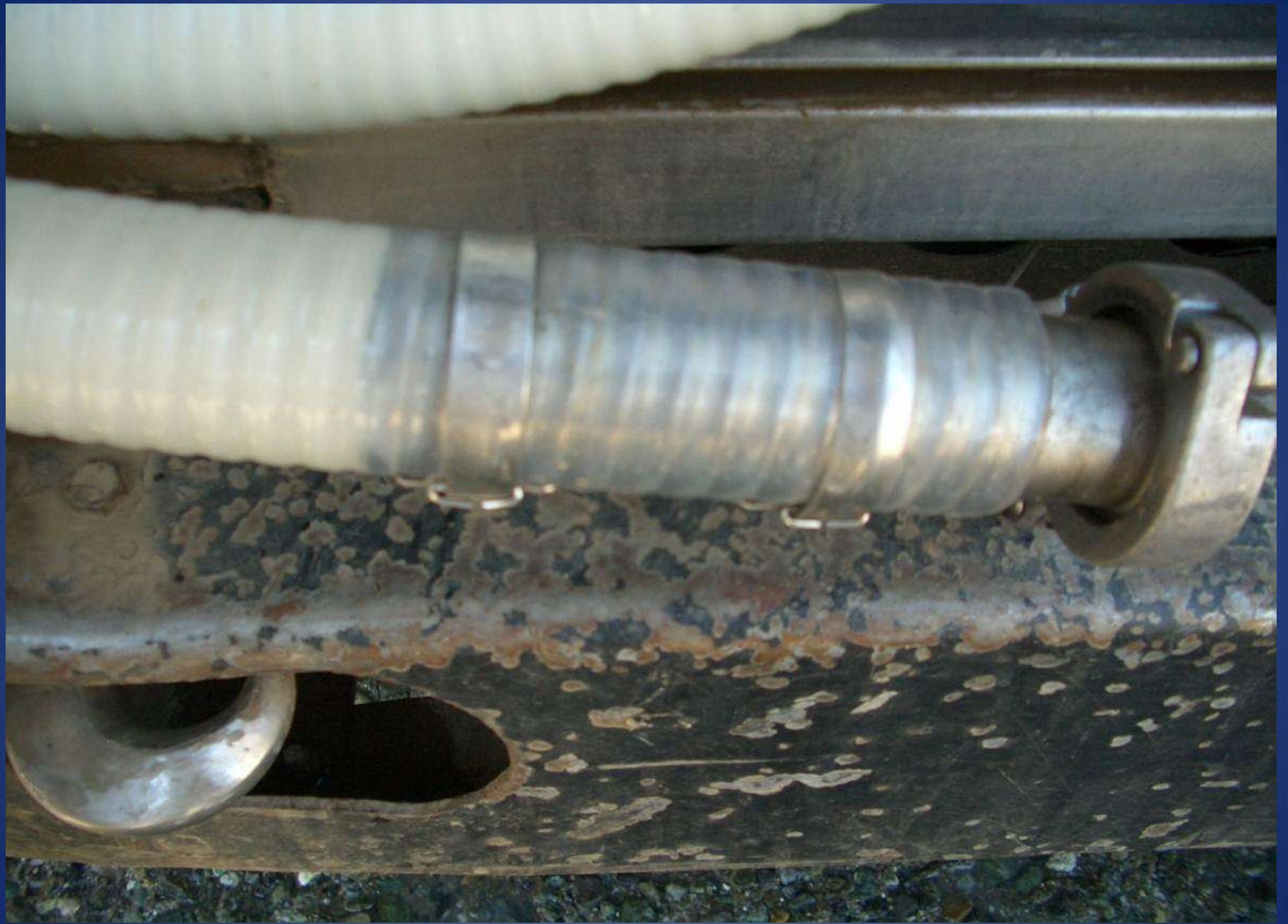












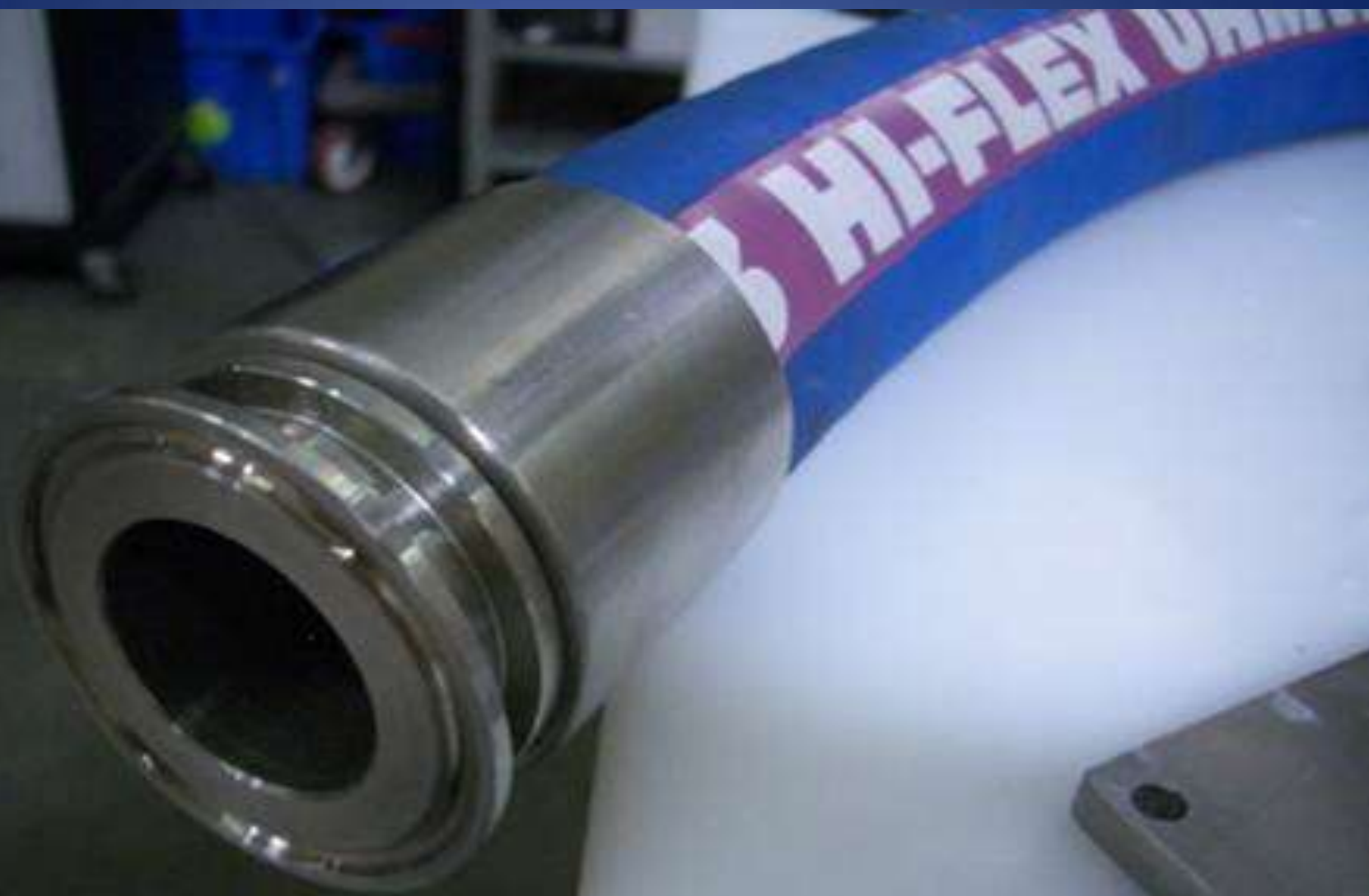




# Gorilla Maintenance

Beware of “Mr. Beat It To Fit-Paint It To Match!”









TYPE: JOHN R. PERRY  
STYLE: TEFLON  
SIZE: 2"  
QTY: 25  
PART NO:



PRECISION GASKETS FOR THE DAIRY,  
FOOD, BEVERAGE, PHARMACEUTICAL &  
CHEMICAL PROCESS INDUSTRIES

TYPE: STANDARD CLAMP  
STYLE: TEFLON  
SIZE: 2 1/2"  
QTY: 25  
PART NO:



PRECISION GASKETS FOR THE DAIRY,  
FOOD, BEVERAGE, PHARMACEUTICAL &  
CHEMICAL PROCESS INDUSTRIES

TYPE: STANDARD CLAMP  
STYLE: TEFLON  
SIZE: 2"  
QTY: 25  
PART NO:



PRECISION GASKETS FOR THE DAIRY,  
FOOD, BEVERAGE, PHARMACEUTICAL &  
CHEMICAL PROCESS INDUSTRIES

# **Leading the Revolution**

***The next generation in sanitary gaskets***



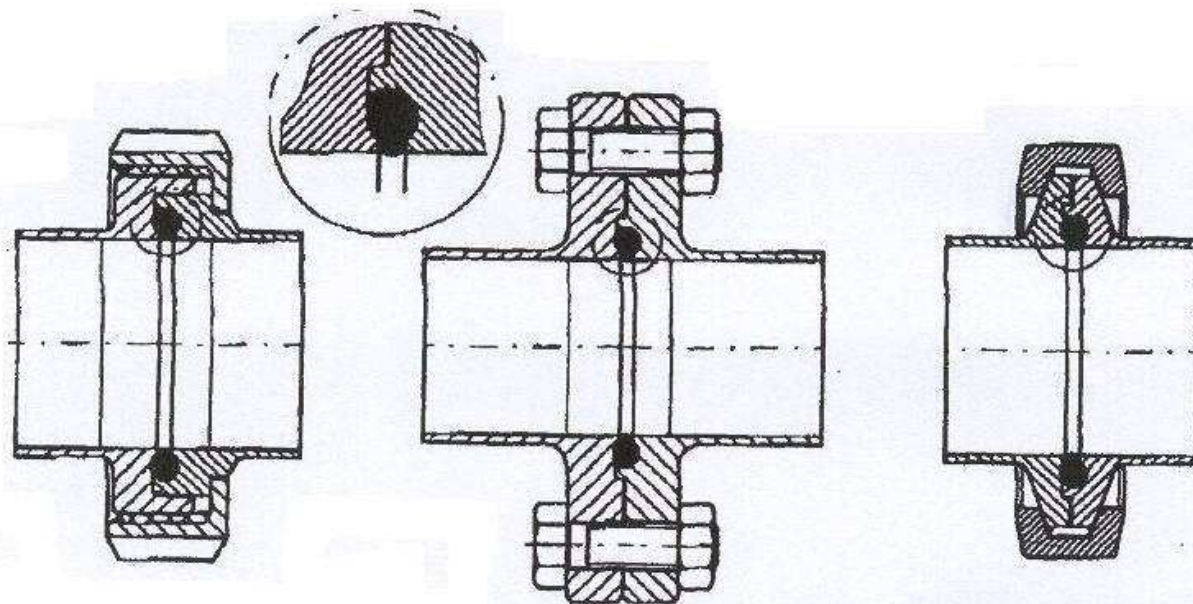
Independent testing proves that these new hygienic sanitary gaskets perform over 90% better than all other gaskets on the market today. Here are four ways these sanitary gaskets can improve your operations.

1. This patent pending true flush design ensures that you never have to worry about partial contamination or material entrapment again.
2. These gaskets are available in two standard colors and unlimited special order colors, making preventative maintenance a breeze.
3. Simple snap in place installation allows one man to do the job quickly and easily.
4. These sanitary gaskets last 50 times longer than any other gasket on the market. With their unique controlled compression, they never need to be re-torqued.





# DIN 11864



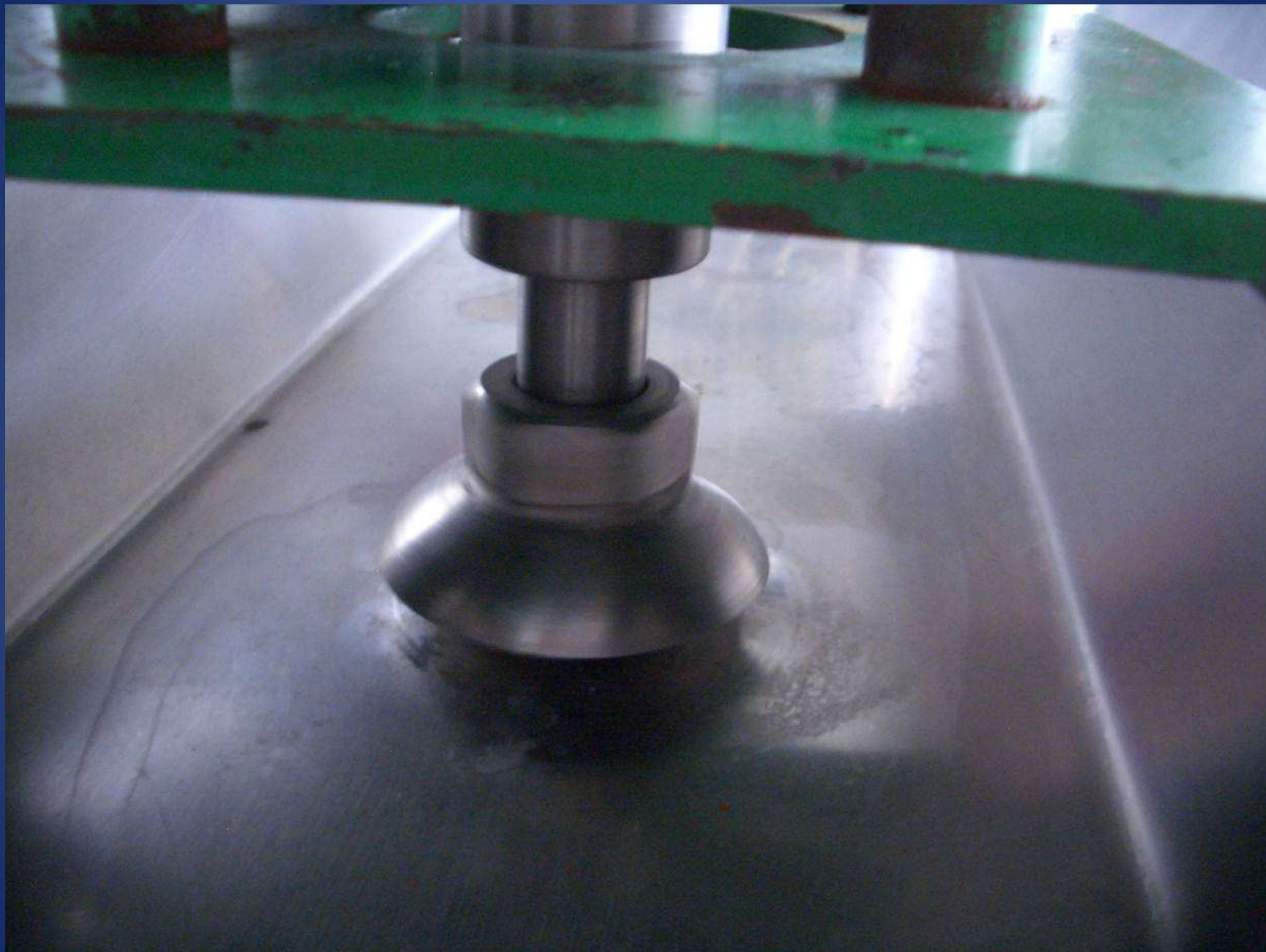


Maintaining complex machines and systems takes team work!









FOS 4731

**Government Regulations  
and the Food Industry**

2 Credits

Spring 2006

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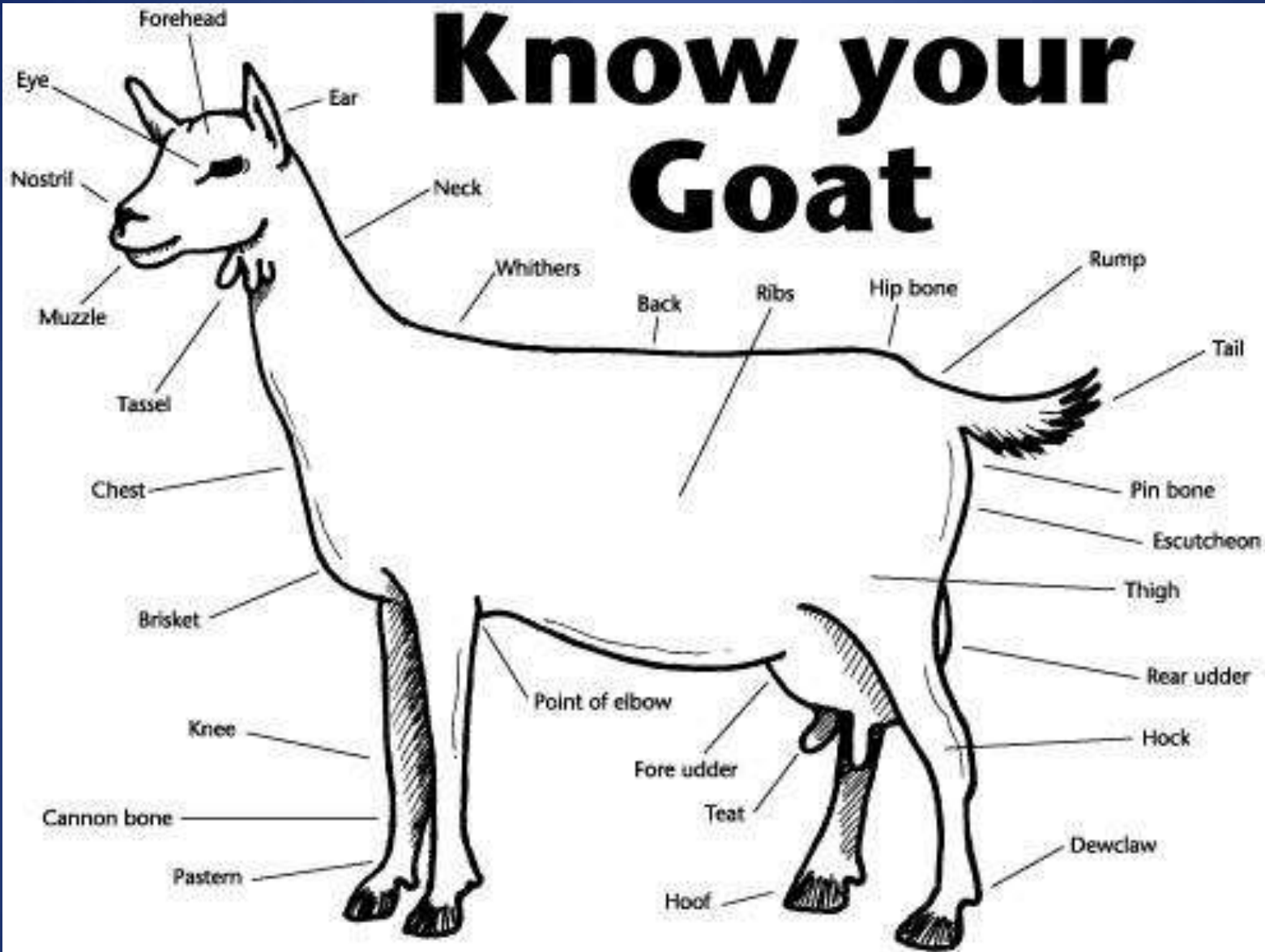


**Training is essential!!!**





# Know your Goat





Questions?



1582





Thank you for your kind attention.