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.
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
Keep the drawings!
Drainable ?
Gorilla Maintenance
Beware of “Mr. Beat It To Fit-Paint It To Match!”
Leading the Revolution
The next generation in sanitary gaskets

NEW

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.
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

- Forehead
- Eye
- Ear
- Nostril
- Muzzle
- Tassel
- Chest
- Brisket
- Knee
- Cannon bone
- Pastern
- Neck
- Whithers
- Back
- Ribs
- Hip bone
- Rump
- Tail
- Pin bone
- Escutcheon
- Thigh
- Rear udder
- Hock
- Dewclaw
- Point of elbow
- Fore udder
- Teat
- Hoof
Questions?
Thank you for your kind attention.