

**NEW YORK STATE
DEPARTMENT OF AGRICULTURE & MARKETS
DIVISION OF MILK CONTROL & DAIRY SERVICES
10B AIRLINE DRIVE
ALBANY, NY 12235**

BROKEN PASTEURIZER SEAL REPORT

PLANT: _____ PLANT# _____

ADDRESS: _____

PASTEURIZING UNIT: _____

DATE & TIME SEAL BROKEN: _____

DATE & TIME UNIT REPAIRED: _____

SIGNATURE OF BROKEN SEAL CERTIFIED PERSONNEL/RESPONSIBLE PERSON APPLYING TEMPORARY SEAL:

1. REASON FOR BROKEN SEAL: _____

2. WHAT REPAIRS WERE DONE? _____

3. FOLLOWING REPAIRS, WHAT TESTS WERE RUN? (RECORD OR ATTACH RESULTS): _____

4. WERE PHOSPHATASE TESTS RUN? (ATTACH LAB REPORTS) _____

AGRICULTURE & MARKETS PERSON NOTIFIED: _____

DATE: _____ TIME: _____

REPORT COMPLETED BY: _____

Table 4. Equipment Tests - Batch, HTST, HHST and Aseptic Processing Systems
(Refer to Appendix I.)

1.	Vat, HTST, HHST, Aseptic indicating and airspace thermometers	Temperature accuracy
2.	Vat, HTST, HHST, Aseptic recording thermometer	Temperature accuracy
3.	Vat, HTST, HHST, Aseptic recording thermometer	Time accuracy
4.	Vat, HTST, HHST, Aseptic indicating and recording thermometer	Recording vs. Indicating thermometer
5.1	HTST, HHST FDD	Leakage pass FDD
5.2	HTST, HHST FDD	FDD freedom of movement
5.3	HTST, HHST FDD	Device assembly (single stem)
5.4	HTST, HHST FDD	Device assembly (dual stem)
5.5	HTST FDD	Manual diversion
5.6	HTST, HHST FDD	Response time
5.7	HTST, HHST FDD	Time delay (inspect)
5.8	HTST, HHST FDD	Time delay (CIP)
5.9	HTST FDD	Time delay (leak-detect flush)
6.	Vat leak-protector valve(s)	Leakage
7.	HTST indicating thermometers	Response time
8.	HTST recording thermometers	Response time
9.1	HTST pressure switches	Regenerator pressures
9.2.1	HTST, HHST, Aseptic differential pressure controllers	Calibration
9.2.2	HTST differential pressure controllers	Regenerator pressure
9.2.3	HHST and Aseptic differential pressure controllers	Regenerator pressure
9.3.1	HTST booster pump/FDD	Inter-wiring check
9.3.2	HTST booster pump/metering pump	Inter-wiring check
10.1	HTST FDD	Temperature cut-in/cut-out
10.2	HHST FDD, Aseptic divert system (indirect heat)	Temperature cut-in/cut-out
10.3	HHST FDD, Aseptic divert system (direct heat)	Temperature cut-in/cut-out
11.1	HTST holding tubes/timing pumps (except magnetic flow meter based timing systems)	Holding time
11.2.a	HTST holding tubes/magnetic flow meter based timing systems	Holding time
11.2.b	HTST, HHST, Aseptic magnetic flow meter based timing systems	Flow alarm
11.2.c	HTST, HHST, Aseptic magnetic flow meter based timing systems	Loss of signal/low flow
11.2.d	HTST magnetic flow meter based timing systems	Flow rate cut-in/cut-out
11.2.e	HTST magnetic flow meter based timing systems	Time delay
11.3	HHST holding tubes indirect heat	Holding time
11.4	HHST holding tubes direct injection heat	Holding time
11.5	HHST holding tubes direct infusion heat	Holding time
12.1	HHST, Aseptic systems indirect heating	Sequence logic
12.2	HHST, Aseptic systems direct heating	Sequence logic
13.	HHST, Aseptic systems	Pressure in the holding tube
14.	HHST, Aseptic systems using direct injection heating	Pressure differential across injector
15.	Vat, HTST, HHST, Aseptic (all electronic controls)	Electro-Magnetic Interference

§2.48 4. Removal of regulatory seals and resumption of pasteurization. No equipment required to be sealed pursuant to section 2.46 of this Part shall be used if the regulatory seal has been broken unless the conditions set forth in subparagraphs (i) and (iii) herein are met:

(i) the commissioner is notified promptly;

- **A responsible plant person must notify the Dairy Products Specialist I, if not available, contact the Dairy Products Specialist II. If neither is available, contact the Division of Milk Control and Dairy Services Offices at 518-457-1772.**

- **Note: IMS facilities must have a Broken Seal Certified person conduct the appropriate testing and record the results on the Broken Pasteurizer Seal Report.**

- **If the seal or seals are broken during the night, make contact after 7:00 A.M.**

(ii) the provisions of section 2.46 of this Part are otherwise continuously met and compliance therewith is documented in a form satisfactory to the commissioner; and

- **Provide complete information on DMC 225 (01/09) Broken Pasteurizer Seal Report. These forms can be obtained from the Dairy Products Specialist or by calling the Division of Milk Control and Dairy Services at 518-457-1772.**

- **A reference sheet of test requirements is attached to DMC 225.**

- **A Broken Seal Certified plant person/Responsible Person must conduct the applicable tests for the equipment, of which the seal or seals were broken and apply a temporary seal.**

- **The results of those tests must be recorded and the Broken Seal Certified individual/Responsible Person shall sign the Broken Seal Pasteurizer Seal Report.**

(iii) a sample of the milk, milk product, melloreem or frozen dessert processed or manufactured in such equipment is properly taken immediately after the resumption of pasteurization and every two hours thereafter and properly analyzed in an officially designated laboratory for the presence of phosphatase and is found to not exceed the phosphatase standard set forth in section 2.8 of this Part. No milk, milk products, melloreem or frozen dessert processed or manufactured in equipment from which a seal has been broken shall be removed from the milk plant until the processing plant superintendent determines that all of the provisions set forth in subparagraphs (i) through (iii) herein have been met.

- **After pasteurization is resumed, the product must be sampled and then every two hours thereafter and properly analyzed at an officially designated lab for phosphatase.**

- **After each product changeover, the new product must be sampled and then ever two hours thereafter and properly analyzed at an officially designated lab, for phosphatase.**

- **The product must be sampled from the unit. It cannot be sampled after further processing.**