

Checklist on how to prevent cross contamination of filling and packing lines in food operation plants

List of control points to check for: (slightly prioritised)

- Any live birds trapped and flying around in process or storage buildings.
- Is pest-control contract fully under control – any detections internally.
- Has the pasteuriser regen & cooling sections been leak-checked – ideally this should be annually if there is no active pressure control on the machine, 3-yearly if there are active controls in place by company such as Bactoforce.
- Are Divert control checks all in place and working.
- Is product sampling in place for TVC, Enteros / Coliform post pasteuriser (product tanks, and ideally first-off & last-off from all fillers).
- Have the site **water systems** been visually checked recently – recommend sample and send off for micro analysis. Recommend inspection of the site water tanks – any organic matter in those tanks (e.g. dead pigeon / rats, etc...!!) Clearly bad water rinses re-contaminates cleaned equipment – this point is often missed.
- CIP – key point is that temperatures must be above 75°C for longer than 10 minutes **at the objects being cleaned.**
- Are all filters in the process flow inspected – suggest monthly with records.
- Are swabs taken from the filler product contact / capping zones regularly, e.g. weekly is good.
- Is filler cleaning being done adequately, are filler filters removed and inspected.
- Air quality - is the air around the filler and room clean, filtered to at least F9. Air filters on fillers (ideally H11 standard) can be a real problem due to moisture from cleaning. These filters must operate 24/7 / 100% of time to protect from moisture – except servicing, of course. Are any air filters being replaced at regular intervals ~ annually.
- Is **all** product-contact packaging stored in clean, dry, covered condition and locations at all times.

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