PAA Sterilization Procedure Bottling Line	SOP # MB SSOP100-IP02-01
Last update January 18, 2012	

# **Purpose:**

Provide clear and consistent direction for process of Sterilization on bottling lines.

# **Objective:**

Following this instruction will provide results in Sterilization which meet QA specified ATP swab results on all packaging equipment on bottling line.

### Scope:

The prescribed method will be utilized for all equipment Sterilization at the specified intervals.

# Responsibility

It will be the responsibility of the Line Supervisor to monitor and document this process and to communicate any deviations from required process results. QA approval is required to run any time results do not meet standards. It is both the bottling line supervisor and the winery representative responsibility to contact QA for approval to run.

#### Procedure

- 1. Place all CIP cups on all valves and crack drains slightly to assure flow
- 2. Connect wash hose from product in-feed piping to bottom of filler
- 3. Assure correct flow is set up for production either thru or by-pass filter housing
- 4. Place wash out tank (30 gal can) next to inlet piping
- 5. Connect short hose to pump suction and place open end in wash tank
- 6. Connect short hose to pump discharge and open end to truck inlet piping
- 7. Connect another hose to filler overflow outlet piping and place open end in wash tank
- 8. Fill wash tank with 25 gallons of water
- 9. Start pump and wait for return flow to flow back from filler
- 10. Fill tank again to 2/3 full
- 11. Add 425 milliliters of Peroxyacetic Acid (Lancer 5%) to wash tank.
- 12. Allow circulation for 10 minutes
- 13. Remove filler return line from wash tank and run pump until tank is almost empty (less than 5 gallons)
- 14. Stop pump If filter was to be used go to next step if not proceed to step 20
- 15. Close valve from filter housing to filler and open filter drain valve at discharge of housings.

- 16. Turn on pump and start to add water to tank as soon as remaining solution is gone
- 17. Continue to flush housings for 5 minutes
- 18. Stop filling tank and turn off pump
- 19. Return filter housing valves to filler flow position
- 20. Disconnect all hoses from pump and store as necessary
- 21. Connect product inlet hose from pump discharge to filler product inlet piping
- 22. Connect wine feed hose to pump suction
- 23. Revert back to original connection and set up SOP