Milk, Whey & Cream Processing Log

WATSON DairyConsulting

Code:
Revision :
Date:

Date: _____ *Shift:*

Time	Silo No.	Product	Volume	Temperature				Flow			Pressure		Silo change		Lab release
				Silo	Separation	Pasteuriser	Cream cooling	Milk	Skim	Cream	Inlet	Outlet	Time		

Total Vol.	Raw milk	Raw whey	Pasteurized milk	Pasteurized whey	Milk cream	Whey cream	Level				
							Opening				
							Closing				

Operator:			Down time					Process	sterile	Separator	Time
											Start
											End

Note:
1. To be completed by the pasteurizer operator before and during the process with records retained for 2 years
2. Prior to production commencing the laboratory should be informed to swab and arrange necessary product tests