INDIANA STATE BOARD OF ANIMAL HEALTH

PROCEDURES FOR IN-LINE SAMPLERS AND SUB SAMPLING

1) Wash your hands.
2) Obtain sterile, smaller sample vials to be used for sub-sampling.
3) Each sub-sample vial shall be identified with:
    a. Date
    b. Time (time of sample split)
    c. Producer Permit Number
    d. Regulatory agency tanker identification number
    e. Sample temperature
    f. Hauler/sampler identification (initials, ID number or name)
4) A temperature control (TC) sample is required and it shall be identified with:
    a. TC
    b. Date
    c. Time (time of sample split)
    d. Producer Permit Number
    e. Regulatory agency tanker identification number
    f. Sample temperature
    g. Hauler/sampler identification (initials, ID number or name)
5) Remove the sample container from the in-line sampler or sample storage refrigerator.
6) Observe sample for off odors, visual defects, extraneous material and ice. Cap the sample container if taken from the in-line sampler.
7) Shake the or rapidly invert the sample container 25 times. If undesirable foam is created, the sample may sit for up to 3 minutes to allow the foam to disperse.
8) Transfer a portion of the sample into smaller, sterile vials filling each only ¾ full.
9) Immediately transfer all sample vials into a rack which fits into a cooler with ice/water mix up to the milk level in the vials or samples can be kept in the sample refrigerator until transported.
10) Manually clean and sanitize the sampler/sample bottle connection after each CIP cycle and prior to installing a sample bottle. Disassemble and manually clean and sanitize the sampler body if needed.

IN-LINE SAMPLERS AND SUB-SAMPLING

IMPORTANT NOTES

1) Keep all sample containers protected from contamination.
2) Protect in-line sample container caps from contamination while being stored during sampling. Caps can be stored in 200-ppm chlorine or equivalent.
3) Perform sub-sampling on a clean well-lit, impervious work surface of adequate size.
4) Clean the in-line sampler per manufacturer's instructions.
5) Provide a brush to manually clean and sanitize the exterior of the sampler/bottle connection.
6) Sample containers must be disconnected during Clean in Place (CIP) pipeline Wash
7) Partially filled sample containers may be reconnected after CIP
8) Provide and maintain a sanitizer spray bottle for sanitizing tanker connections and in-line sampler connections.
9) Provide and use sanitizer test kits or strips (200 ppm chlorine or equivalent)
10) Maintain in-line sampler refrigerator and sample storage refrigerator between 0 – 4.4°C (32 – 40°F)
11) Provide thermometers in glycol for each refrigerator and record an AM & PM check of the thermometer on the temperature-recording log. If a recording thermometer is used with each refrigerator, the temperature check can be documented on the recording chart. Corrections are made by adjusting the temperature-recording chart to match the refrigerator thermometer.
12) Provide an indicating and recording thermometer with the temperature probes to be installed as close as possible in the milk line downstream from the cooling device prior to the in-line sampler device. A weekly check of the indicating thermometer against the temperature-recording thermometer must be made and recorded on the temperature-recording chart. Corrections are made by adjusting the temperature-recording chart to match the indicating thermometer.
13) Maintain refrigerator temperature log sheets for a minimum of 6 months.