

MANUFACTURING MILK LAW OF 2001 (EXCERPT)
Act 267 of 2001

288.733 Supplying processed cheese to filler or slice former; requirements.

Sec. 173. Hot fluid cheese from cookers may be held in hotwells or hoppers to assure a constant and even supply of processed cheese to the filler or slice former. A person that manufactures or processes cheese shall ensure all of the following:

(a) That filler valves effectively measure the desired amount of product into a pouch or container in a sanitary manner and shall cut off sharply without drip or drag of cheese across the opening.

(b) That an effective system is used to maintain accurate and precise weight control.

(c) That damaged or unsatisfactory packages are removed from production and that cheese is, at the plant's option, salvaged into sanitary containers and added back to the cookers.

(d) That pouches, liners, or containers having product contact surfaces after filling are folded or closed and sealed in a sanitary manner approved by the department to prevent contamination.

(e) That, in addition to other required labeling, each container is coded in a manner as to be easily identified as to date of manufacture by lot or subplot number.

History: 2001, Act 267, Eff. Feb. 8, 2002.