# <u>Instructions for Completing and Submitting the Pasteurization Holding Time</u> <u>and Temperature Data Collection Form and Signature Page</u>

We have developed and provided two forms to assist you with the submission of your data. Be sure to print clearly or type and use a separate form for each plant. Please read and complete each form according to the instructions below.

### Signature Page

- Please read the form and sign. Your signature indicates your understanding of the following:
  - O Submission of the data is voluntary;
  - Data may only be viewed by FDA/CFSAN unless additional release privileges are requested from you;
  - O You certify that this information is accurate to the best of your knowledge.
- Please provide one signature page per submission. For example, if you have completed two or three data collection forms and are submitting them by fax, you only need one signature page if you fax all the documents at the same time.

### Pasteurization Holding Time and Temperature Data Collection

- Please include only IMS listed facilities.
- Please do not provide data on non-bovine (e.g., goat's, sheep, etc) milk, cream and cream
  products, cultured milk and milk products, milk and milk products to be cultured, and vat
  pasteurized, ultra-pasteurized, or aseptically processed Grade "A" milk and milk
  products. Please record:
  - O The actual pasteurization holding times for each process used (in seconds);
  - o The actual operating/pasteurizing temperature used (in °F);
  - O The number of days milk is processed;
  - O The volume of fluid Grade "A" products processed on a daily basis (in gallons);
  - O The specific pasteurization unit(s) used within the facility (i.e., HTST #1 or #2, or HTST N or S, or HHST #1, or HHST #2).
- Please separate the data for each processing unit as indicated in Footnote 1 (FN1).

As you proceed, if you have any <u>questions or concerns</u>, please address these to the **FDA Regional Milk Specialist** responsible for your State.

Please <u>submit the forms</u> as you complete them. There is no need to collect them and submit them all together for the entire state. Please fax or email the individual data collection forms and signature page to:

Protected Critical Infrastructure Information (PCII) Program Office, Attn: PCII Office, Fax #: 703-288-4058

### **Signature Page**

## Pasteurization Holding Time and Temperature Data Collection

## **NOT FOR PUBLIC DISTRIBUTION**

This information is voluntarily provided to the Federal Government in the expectation of protection from disclosure as provided by the provisions of the Critical Infrastructure Information Act of 2002.

The information contained herein shall be released solely to the Food and Drug Administration, Center for Food Safety and Applied Nutrition.

To the best of my knowledge, information, and belief, this information:

- Is not being submitted in lieu of independent compliance with a Federal legal requirement;
- Is not customarily in the public domain; and
- Is not required to be submitted to a Federal Government Agency.

I understand that any false representations may constitute a violation of 18 U.S.C. §1001 and are punishable by fine and imprisonment.

Signed:		
Date:		
Contact Information (please print):		
Name:		
Title:		
Mailing Address:		
Phone:	_	
- AT		

Form Approved: OMB Number 0910-0500 Expiration Date: 11/30/2007

### Pasteurization Holding Time and Temperature Data Collection

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Plant Code	Numbe	er:				_	Date of Da	ata C	Collection: _				
State Prog	ram Maı	nager:		(Name)			(Telepl	2000		(E-mail)		-	
				(Name)			(Telepi	ione	)	(E-mail)			
milk paste 1) O th 2) W 3) Ti te 4) W te 5) W	eurizatio ur past le Interi /e have here are mperat /e do no emperat /e have onseque	on temeurization e conce e corcures/tot have tures/te ences	aperature ution temp al Dairy F erns abou nomic con imes. e enough imes. e past trie and we d elaborate	s and/or tire peratures/tepods Assect the form enstraints (en information and higher period not have on any of	mes. imes ociation action reconstruction reconstruc	Circle all t meet or e on (IDFA), of off flave energy, eq garding the rization te plans at t	hat apply xceed the ors/taste uipment) e risk or t mperatui he currer	at hi asso oene res/t	from raising commendation igher tempociated with a fits of raising imes with a ne to incre-	tions proveratures/tines	ided by imes. again.		
		WI	hole	Whole Flavored	2	2% F	2% lavored		1% F	1% Flavored	Skin		Skim lavored
Processin Temperat													
Time <sup>FN3</sup>													
VolumeFN4	1												
# of Days Processed													
Unit Proces	ssed On	I <sup>FN1</sup> :											
	Who	ole	Whole Flavore		)	2% Flavored	1%		1% Flavored	Skim		Skim avored	

	Flavored	Flavored	Flavored	Flavored
Processing Temperature <sup>FN2</sup>				
Time <sup>FN3</sup>				
Volume <sup>FN4</sup>				
# of Days Processed				

Please do not provide data on non-bovine (e.g., goat's, sheep, etc) milk, cream and cream products, cultured milk and milk products, milk and milk products to be cultured, and vat pasteurized, ultra-pasteurized, or aseptically processed Grade "A" milk and milk products.

- FN 1 Unit Processed On: i.e., HTST #1 or #2 or HTST N or S or HHST #1 or HHST #2.
- FN 2 Temperature: Record actual operating/processing temperature (°F).
- **FN 3** Time: Obtain from the most recent pasteurization equipment validation (seconds).

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**FN 4** Volume: On a daily average (gallons). If multiple flavored products per fat level are being produced, combine the product volumes to report only one daily volume for all these flavored products per fat level.

Public reporting burden for this collection of information is estimated to average 31 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing burden to:

Food and Drug Administration Center for Food Safety and Applied Nutrition 5100 Paint Branch Parkway, HFS-007 College Park, Maryland 20740