

## Wisconsin Emergency Seal Application Course Knowledge Assessment Online Component

Directions: print name, affiliation and check (✓) box. Upon completion, email file to Scott Rankin at [sarankin@wisc.edu](mailto:sarankin@wisc.edu). You need a 75% or better to receive a Certificate of Completion for this component of your trainings. Each question is worth three points.

Print name \_\_\_\_\_

Plant/Affiliation \_\_\_\_\_

☐ (read and check) *I attest that the responses I have provided on this exam are solely the result of my own studies and work.*

1. Describe the general purposes for the presence of regulatory seals on pasteurization equipment.



2. List three general steps you will need to take as a pasteurizer operator if one of your regulatory seals is broken.

a.

b.

c.

3. Describe three general steps you will need to take as one authorized by the WI Department of Agriculture, Trade, and Consumer Protection as a state-authorized seal applicator if one of your regulatory seals is broken and you intend to apply an emergency seal.

- a.

- b.

- c.

4. This question refers to the thermometric response test. Your system's cut in temperature is 164F. What temperature do you set your water bath at? Describe when (meaning what event triggers) you are required to start and stop your timer?

- a. Water bath temperature (°F)?

- b. When to start timer?

- c. When to stop timer?

5. What is the name of the document that you can use to determine or confirm which verification tests are required in the event of a broken seal? Describe how you access this document in your plant.

- a. Name of document?

- b. How do you access this document?

6. Describe what you are obligated to do if your HTST system does not comply with any of the relevant verification tests?
  
  
  
  
  
  
  
  
  
  
7. Describe the implications of you as an emergency seal applicator not properly completing any of the required verification tests.
  
  
  
  
  
  
  
  
  
  
8. Describe in detail the following list of testing equipment and what specifically they are used to test.
  - a. Test thermometer
  
  
  
  
  
  
  
  
  
  
  - b. Conductivity meter
  
  
  
  
  
  
  
  
  
  
  - c. Pressure "T"

9. What is the full name of your WI Department of Agriculture, Trade, and Consumer Protection Dairy Technical Specialist and what is their contact information?

10. Describe why all HTST regulatory seals are tamper-proof and are embossed with an identification number.

11. List at least six sites or components where one of your pasteurizers has regulatory seals applied.

1.

2.

3.

4.

5.

6.

12. List the test number of the PMO-based verification test required for the seal on the:

a. Differential Pressure Controller:

b. Indicating thermometer:

c. Flow meter (for timing pump):

13. Describe how you would access the current version of the WI Department of Agriculture, Trade, and Consumer Protection Broken Seal Report.

14. What is the most current version (month and year) of the WI Department of Agriculture, Trade, and Consumer Protection **Broken Seal Report**?

15. Describe how you would verify the programming of the STLR following a broken seal.

16. List at least three resources that you can utilize or refer to should you have a question about a specific pasteurization verification process.

a.

b.

c.

17. Describe what actions you are obligated to take when you randomly discover that a regulatory seal has broken from its required placement on the HTST and is instead laying on the floor under the pasteurizer during production.

18. Describe the qualifications needed to conduct emergency testing and sealing of a pasteurizer and why these qualifications are important.

a. Qualifications?

b. Importance?