Pasteurizer, maintaining it, making sure its cleaned

Things needed: cleaners and sanitizers

- 1. After pasteurization is done, rinse immediately!
 - **a.** Once pasteurization is complete, immediately flush the pasteurizer with lukewarm water until water runs clear
 - **b.** Do not let milk sit in it and come back to clean it later
- 2. Use cleaners and sanitizers in accordance with manufacturer instructions
- 3. When cleaning, water temperature should remain between 170 and 180 degrees F