

FLOW DIVERSION 'CHEATERS'

What Are 'Cheaters'?

Flow diversion valves in an HTST pasteurizer are designed to move to the fully diverted position when the air or power supply is cut to the valves. Flow diversion cheaters include all devices that interfere with these failsafe aspects of the flow diversion valves.

Why The Concern?

Flow diversion valves prevent unpasteurized milk from entering the pasteurized product tanks. Any tampering with the failsafe aspects of the flow diversion valve could result in a major food poisoning outbreak.

Are 'Cheaters' Available?

Yes! Some flow diversion valves may be purchased with small 'shut off valves' in the air supply line. These valves are installed to facilitate the testing of the interwiring in the flow diversion valve.

Are These 'Cheaters' Legal?

While permanently installed "cheaters" are not recommended, they are permissible provided that they are sealed in the fully open position and do not interfere with the proper functioning of the public health controls.

What Might Happen If 'Cheaters' Are Misused?

Unpasteurized milk could be packaged for public consumption. Consumption of unpasteurized milk has resulted in numerous incidents of foodborne illness. Some dairy plants have never recovered from legal and public actions brought against them by affected customers.

Who Is Responsible For Product Safety?

You, the management, and employees of a dairy plant, are responsible for the production of a safe and wholesome product. It is incumbent upon you to ensure that all equipment is properly maintained and operated to ensure the safety of your products.

For further information contact
the Dairy Plant Specialist at Food Protection
Services

604.707.2440

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