INTERNATIONAL CODE OF OENOLOGICAL PRACTICES MAINTENANCE

III.6.3 Maintenance

Regular maintenance checks should be made, preferably as part of a properly planned maintenance programme. They should include thermometers, thermostats, recording thermometers, weighing equipment and any gauge meters for function and accuracy; all leakage detection devices for the pumps and thermostat; integrity of tank coatings; hoses (internal and external) and condition of tanks and ancillary equipment.

Acceptable repairs for tanks and tankcontainers: The integral surfaces of the tank must be in good, undamaged condition. Any minor faults in the surfaces may be repaired by polishing or buffing. More serious faults should be repaired by cutting back and welding to agreed specifications laid down by a recognised authority. All repair work must be signed off by a competent member of the repairing depot's staff and the relevant accreditation body where applicable.

Flexible containers should be tested for damage at the time of cleaning and sanitising. Mouldings and drain assemblies, fittings, harness and valise, comer clamps should all be examined, together with the top and bottom surfaces of the container. In addition, the container should be inflated to 35 hPa prior to examining its internal surfaces. Small leaks may be detected during the cleaning process where detergent is used on outer surfaces of the inflated container and will be made apparent by the formation of bubbles. All necessary repairs should be made to bring the container into an acceptable condition for use without risk to the Supplier or Purchaser

III.6.3