**Section 785.880 Filling Containers**

Hot fluid cheese from the cookers may be held in hot wells or hopper to assure a constant and even supply of processed cheese to the filler or slice former. Filler valves shall effectively measure the desired amount of product into the pouch or containers in a sanitary manner and shall cut off sharply without drip or drag of cheese across the opening. A system shall be used to maintain weight control. Damaged packages shall be removed from production, and the cheese may be salvaged into sanitary containers, and added back to cookers.

(Source: Adopted at 11 Ill. Reg. 2356, effective February 1, 1987)