

CLEAN-IN-PLACE GUIDELINES FOR CONSUMER PRODUCTS MANUFACTURERS



THE CHALLENGE

Ensuring an entire team (operations, sanitation, maintenance, etc.) is properly trained and aligned with the operational protocols and objectives of clean-in-place (CIP).



THE SOLUTION

A validation plan and checklist that documents the results of CIP cleaning procedures to satisfy food safety personnel, corporate management and consumers and demonstrates a company is proactive in its food safety measures.

Clean-in-place (CIP) is the removal of soil from product contact surfaces without disassembly by circulating, spraying or flowing chemical solutions onto and over the surfaces in the processing configuration.

REASONS TO CLEAN

Cleaning is necessary to eliminate food hazards, meet regulatory requirements, and assure product quality attributes resulting in safe, high quality food. These hazards and circumstances include:

CHEMICAL

- Allergens
- Gluten
- Residual cleaning or sanitation chemicals
- Lubricating chemicals

PHYSICAL

- Foreign materials

BIOLOGICAL

- Pathogens
- Spoilage organisms
- Pests

REGULATORY

- PMO
- USDA

DIETARY COMPLIANCE

- Organic
- Kosher
- Halal
- "Free of" claims
- GMO/Non-GMO

PRODUCT QUALITY

- Product sensory characteristics
- Housekeeping

OPERATIONAL

- Product build up that affects equipment functionality/reliability
- Human safety

HOW THE CIP GUIDELINES AND CHECKLIST WILL HELP

These generic definitions, equipment considerations and best practices for CIP can be used to drive improved operational, product quality, consumer safety and sustainability results.

VALIDATE THE EFFECTIVENESS OF YOUR CIP PROCESS

Download the clean-in-place guidelines and find out how to connect with the OpX Leadership Network at industry events by visiting OpXLeadershipNetwork.org.

Find the OpX Leadership Network group on [LinkedIn](https://www.linkedin.com/company/opx-leadership-network).

