



Food Manufacture

Housekeeping and Hygiene

Lesson 3

Recognise the importance of housekeeping and hygiene in a food factory. It's vital role in maintaining food safety, and Health and Safety is all described within this course.





Clean in Place (CIP) is a method of cleaning the interior surfaces of pipes, vessels, process equipment, filters and fitting without disassembly.





All CIP systems will include:

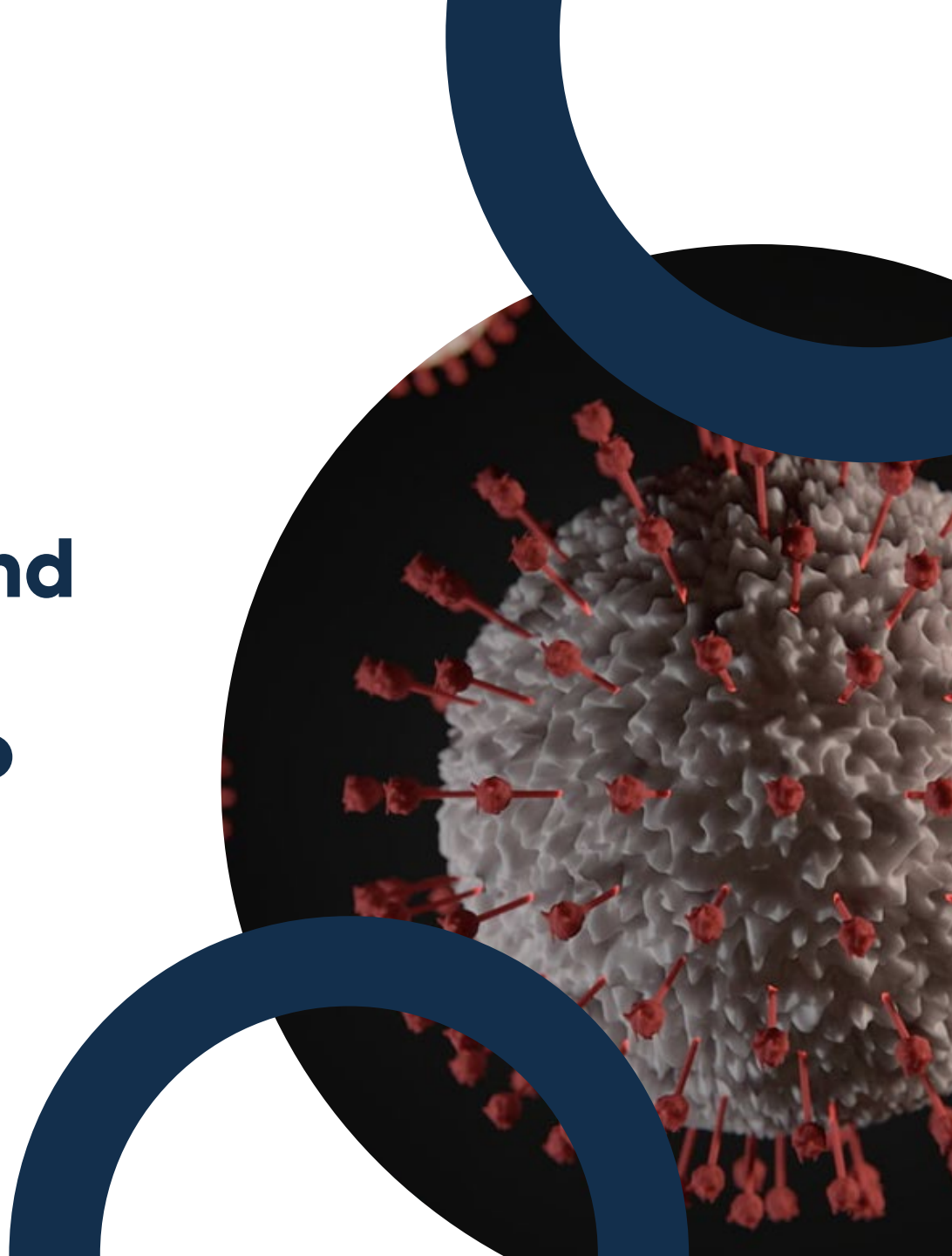
- Validation conforming the correct design and operation of the system.
- Diagram of the CIP system.
- Where rinse solutions are recovered and reused an assessment of the cross contamination risk.



**The CIP system will
be revalidated at a
frequency based on
risk and following
any alterations to
ensure it is
operating as
expected**



**There will be
limits of
acceptable and
unacceptable
parameters to
ensure the
removal of
hazards.**





**These
parameters
are based on
four things.**

1. Times for each stage.
2. Detergent concentrations
3. Flow rate and pressure
4. Temperatures



**Trained staff
will maintain
the CIP system
by completing
four checks.**





Clean In Place

Check 1

Routinely
checking
detergent
concentrations



Clean In Place

Check 2

Recovered post-rinse solutions should be checked for a build-up of carryover from detergent tanks



Clean In Place Check 3

A defined frequency of cleaning and inspection of filters.



Clean In Place

Check 4

Flexible hoses
should be stored
hygienically and
condition
inspected



The CIP system
will be routinely
monitored to
ensure its
ongoing
effectiveness.





Revision Activity 3

Name one check a trained staff member can do to make sure the CIP system is maintained?