



CIP System Prerequisites

Introduction

The company has established, implemented a programme of Prerequisites for the site, which is maintained in order to ensure effective operation of the Food Safety Management system.

Scope

The scope of the Prerequisite programmes includes all products manufactured on site and activities conducted on site.

Procedure

The organization ensures that PRPs are established, implemented, maintained, reviewed, improved and updated to assist in:

- Controlling or preventing the introduction of food safety hazards through the work environment.
- To eliminate, prevent or reduce to an acceptable level the biological, chemical and physical contamination of the product(s) including cross contaminations between products.
- To control, minimize and/or prevent food safety hazard levels in the finished product, ingredients and product processing environment.

CIP Systems

Cleaning in Place (CIP) is used where possible for food contact surfaces. The critical elements of the CIP cycle are automatically monitored:

- detergent strength minimum 0.8% NaOH
- temperature minimum 75 ° C on return
- flow rate minimum 1.5m/s
- circulation time minimum 15 minutes at correct temperature and causticity
- disinfection minimum 150ppm PAA

