

PRP 11.4 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

The conditions for efficient cleaning are established with the detergent and equipment suppliers during commissioning. The set parameters are

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password protected and changes are only permitted following authorisation from the Technical Manager.

The CIP sequence consists of:

- Pre-rinse with cold water until visible product residue is clear
- Caustic Recirculation at 80 ° C for 20 minutes
- Cold water rinse until detergent residues are undetectable
- Rinse with Peracetic Acid Disinfectant solution at 150 – 200 ppm

CIP systems are separated from active product lines and are operated in way that minimises the risk of product contamination. Segregation from product is achieved by time, block valves, separate lines and/or double seated valves.

There are separate CIP systems for raw and finished product areas.

Verification of CIP Prerequisites

CIP prerequisite programmes are approved by the Food Safety Team, their relevance and the reason for their inclusion is documented in the Hazard analysis including details of why the PRP is appropriate to the organisation and the control of food safety hazards.

All prerequisite measures taken prior to Hazard Analysis to control chemical, microbiological and physical hazards are described in the Prerequisite Manual Procedures. Verification activities are carried out for prerequisites in the form of audits and laboratory routine testing as per the internal audit schedule and Laboratory Testing Schedule.

The prerequisite programmes are modified as necessary taking into account the results of Hazard Analysis and the capability of the selected control measures to control the identified food safety hazards. The results Hazard Analysis and subsequent modifications are recorded.