**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 I-010**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

IMC 6 - Clean in Place (CIP) Committee Formation

**Recommended Solution: The Conference recommends...:**

a Clean in Place (CIP) Committee be formed to expand on the work begun by the 2014 - 2016 Ice Maker Equipment Cleaning and Sanitizing Committee, but with a broader focus to include all food equipment known to have designs that depend upon CIP processes for safety yet do not allow for easy inspection, cleaning and sanitizing access of its food contact surfaces. The charges are:

1. Review ANSI sanitation standards for clean in place processes (CIP).

2. Report back to the CFP at the 2018 Biennial Meeting with specific recommendations for:

(a) Minimum criteria for CIP systems including suggested revisions to the FDA Food Code.

(b) A mechanism for on-going liaison with ANSI sanitation standards development organizations to reduce likelihood of future gaps in our national food safety, security and control programs.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.