**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 I-019**

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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:**

Clean in place (CIP) definition

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

a letter be sent to the FDA requesting the 2013 Food Code be amended as follows (language to be added is underlined; language to be deleted is in strike through format):

**Section 1-201.10**

Clean and sanitize in place (CSIP) P

(1) "CSIP" means cleaned and sanitized in place by the sequential circulation or forceful flowing by mechanical means through a piping system, of a ~~detergent~~ surfactant solution, water rinse (when required), and SANITIZING solution onto ~~or over EQUIPMENT~~ or through wetted food contact surfaces that require cleaning and sanitizing, such as the method used, in part, to clean and SANITIZE wetted liquid food contact surfaces of food equipment that feature liquid food plumbing lines such as dispensing freezers ~~a frozen dessert machine~~ or milk or juice dispensers and similar equipment.

(2) "CSIP" does not include the cleaning of EQUIPMENT such as band saws, slicers, or mixers that are subjected to in-place manual cleaning without the use of a CSIP system.

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.