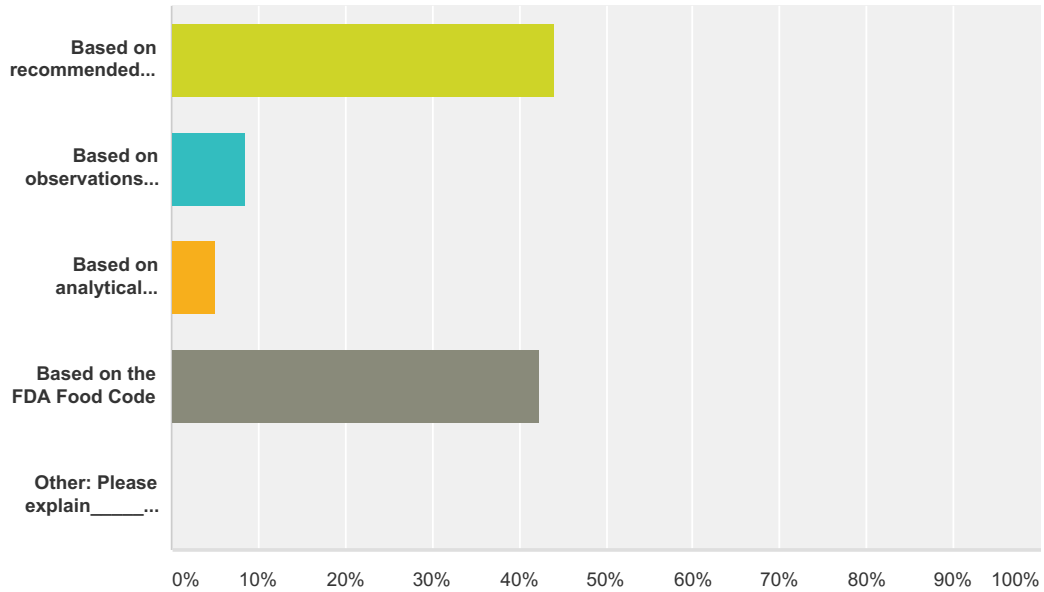


Q1 How has your company/jurisdiction determined the right cleaning and sanitizing frequency of Clean in Place or “CIP” equipment?

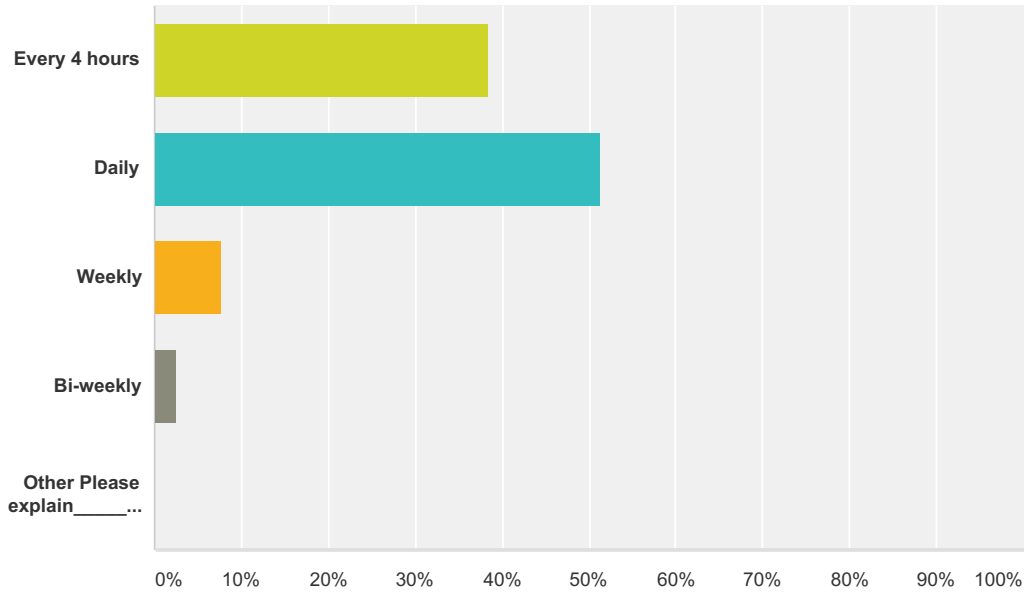
Answered: 59 Skipped: 3



Answer Choices	Responses
Based on recommended frequency of equipment manufacturer?	44.07% 26
Based on observations of equipment cleanliness in your facility?	8.47% 5
Based on analytical testing results?	5.08% 3
Based on the FDA Food Code	42.37% 25
Other: Please explain _____	0.00% 0
Total	59

Q2 How often is your company cleaning and sanitizing equipment that is a Clean in Place or “CIP” equipment? Or how often does your jurisdiction expect Clean in Place or “CIP” equipment to be cleaned and sanitized?

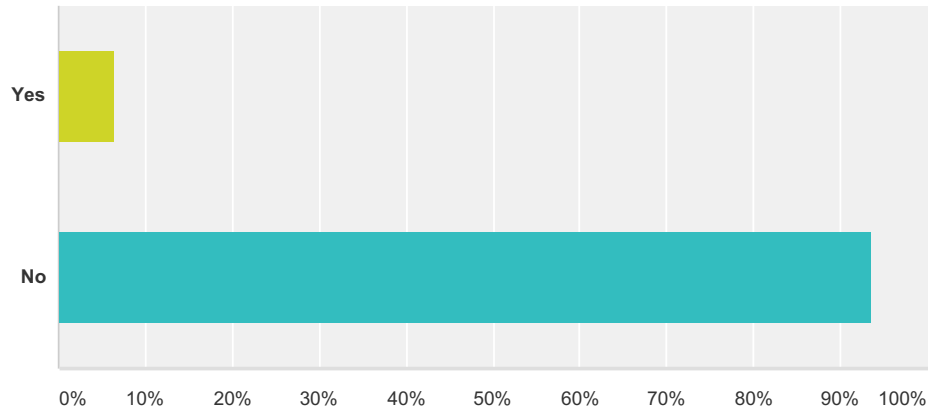
Answered: 39 Skipped: 23



Answer Choices	Responses
Every 4 hours	38.46% 15
Daily	51.28% 20
Weekly	7.69% 3
Bi-weekly	2.56% 1
Other Please explain _____	0.00% 0
Total	39

Q3 Is your company or facilities you regulate using a 3rd party cleaning company for CIP equipment?

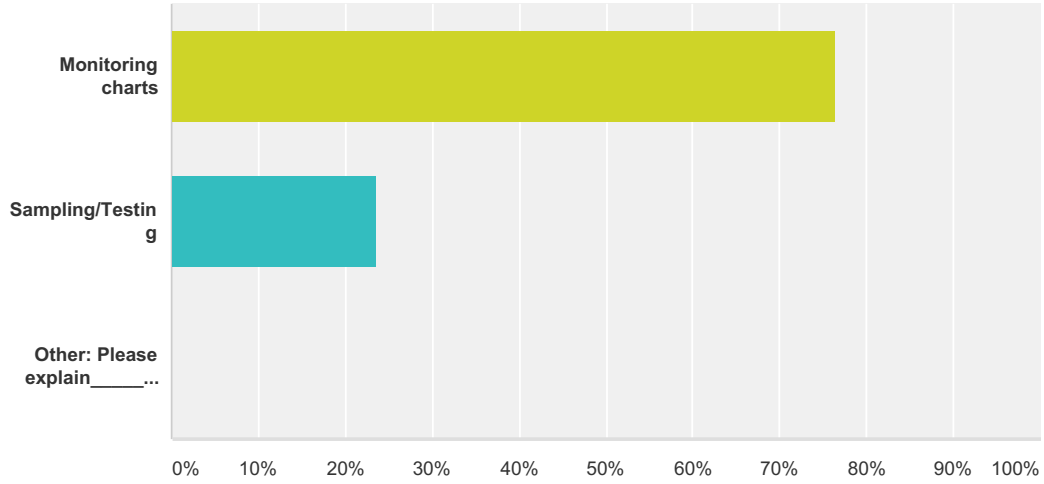
Answered: 62 Skipped: 0



Answer Choices	Responses	
Yes	6.45%	4
No	93.55%	58
Total		62

Q4 How are you validating the effectiveness of the cleaning and sanitizing of “CIP” equipment?

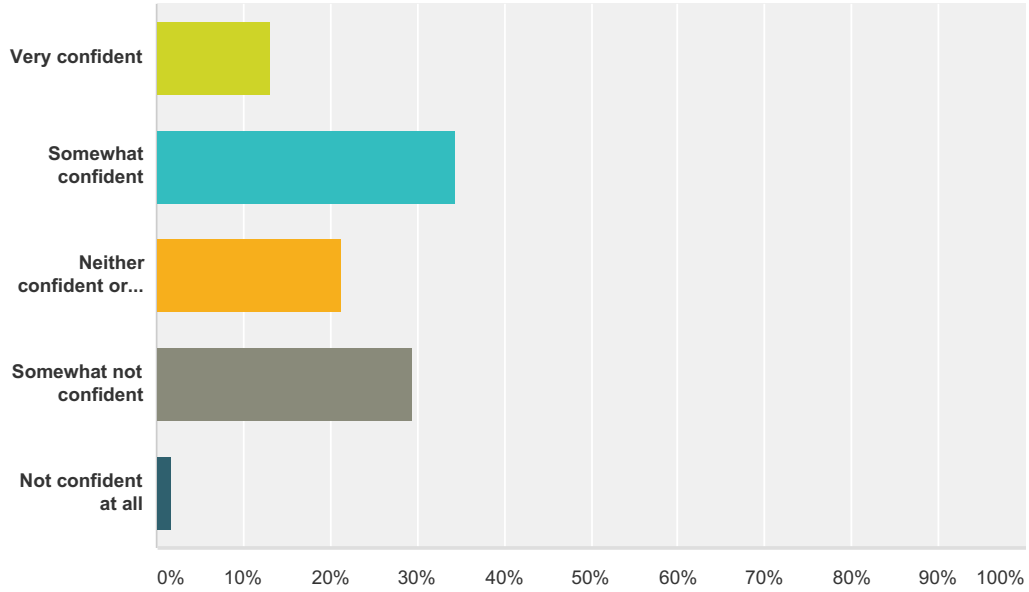
Answered: 38 Skipped: 24



Answer Choices	Responses
Monitoring charts	76.32% 29
Sampling/Testing	23.68% 9
Other: Please explain _____	0.00% 0
Total	38

Q5 How confident are you that nonvisible food-contact surfaces of “CIP” equipment are properly cleaned and sanitized?

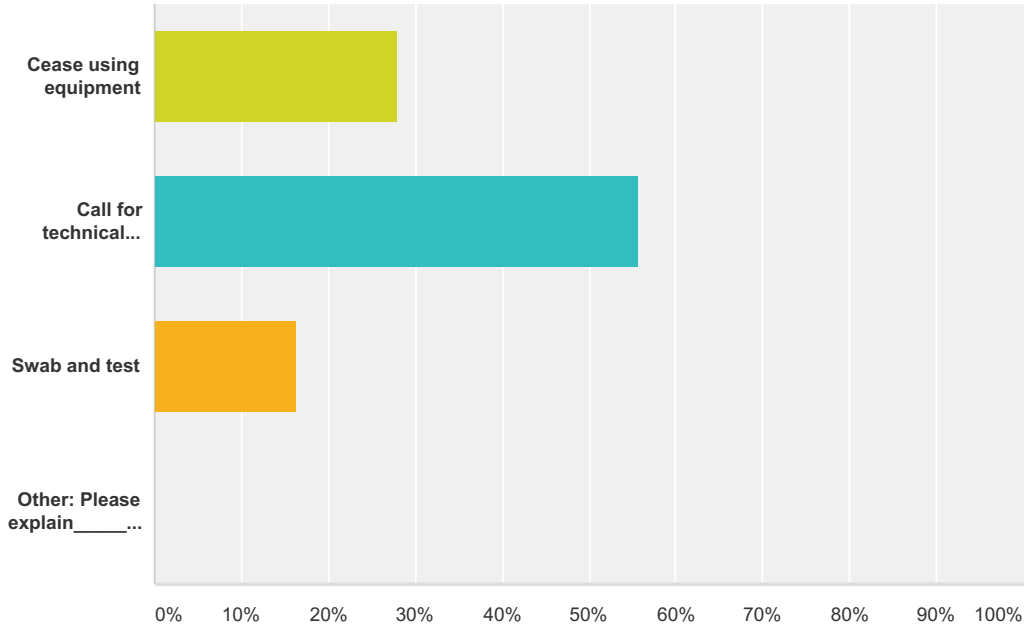
Answered: 61 Skipped: 1



Answer Choices	Responses	Count
Very confident	13.11%	8
Somewhat confident	34.43%	21
Neither confident or not confident	21.31%	13
Somewhat not confident	29.51%	18
Not confident at all	1.64%	1
Total		61

Q6 What steps are taken when you and / or an inspector are unable to access sections of a piece of CIP equipment to ensure that it is being cleaned properly and frequently enough?

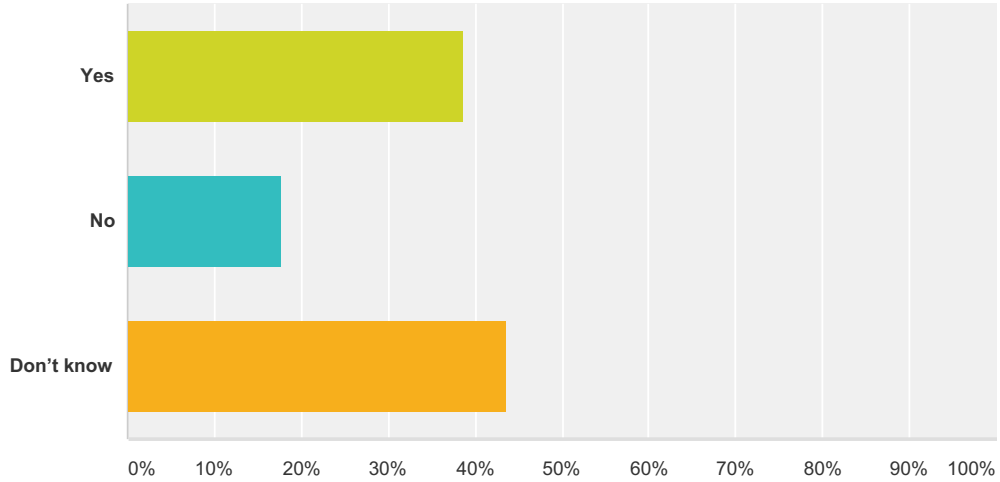
Answered: 43 Skipped: 19



Answer Choices	Responses
Cease using equipment	27.91% 12
Call for technical assistance	55.81% 24
Swab and test	16.28% 7
Other: Please explain _____	0.00% 0
Total	43

Q7 Do you feel that the current manufacturer’s recommendations are adequate in ensuring that your “CIP” equipment is being properly cleaned?

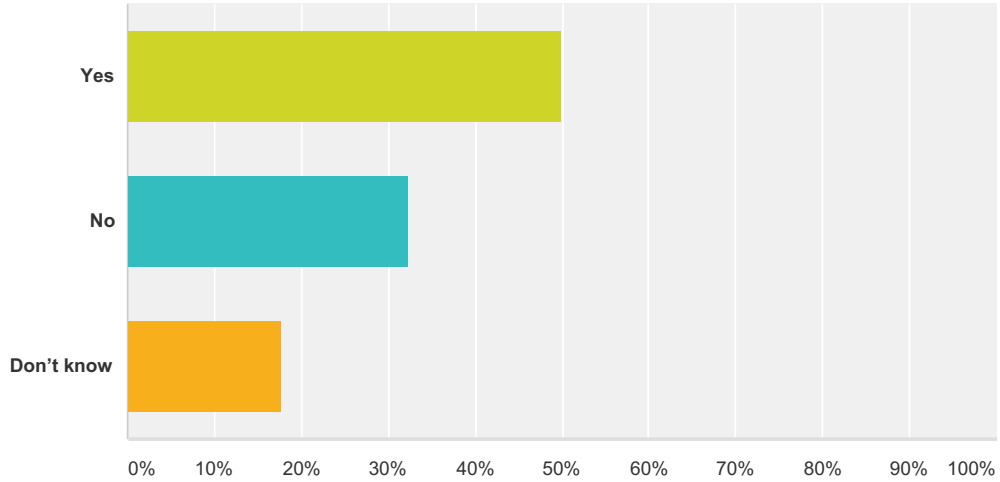
Answered: 62 Skipped: 0



Answer Choices	Responses
Yes	38.71% 24
No	17.74% 11
Don't know	43.55% 27
Total	62

Q8 Do you feel that the current FDA Food Code adequately addresses your concerns regarding the cleaning and sanitizing of CIP equipment?

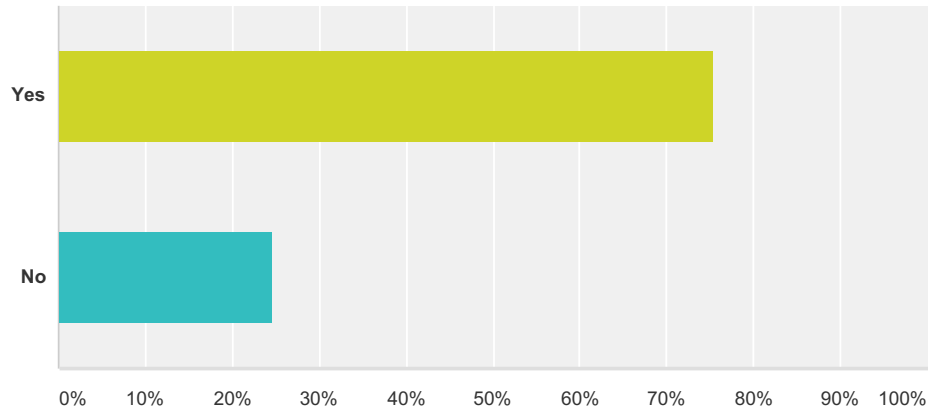
Answered: 62 Skipped: 0



Answer Choices	Responses	
Yes	50.00%	31
No	32.26%	20
Don't know	17.74%	11
Total		62

Q9 Were you aware that the FDA Food Code differentiates between clean in place (CIP) and in-place manual cleaning?

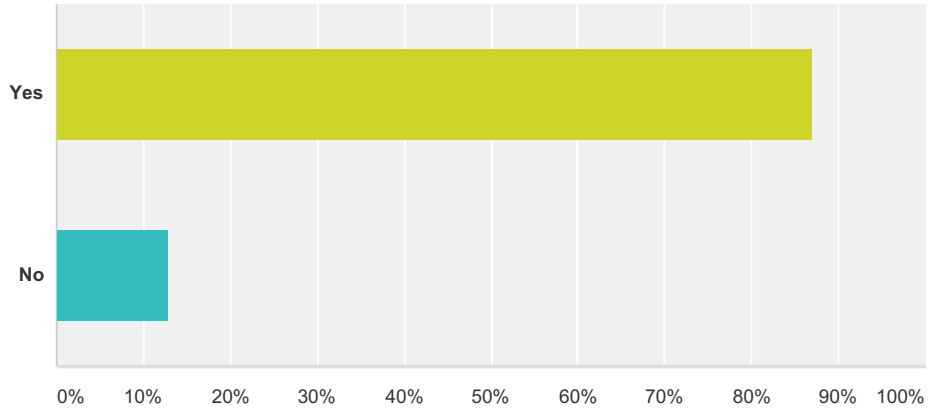
Answered: 61 Skipped: 1



Answer Choices	Responses
Yes	75.41% 46
No	24.59% 15
Total	61

Q10 Does your company/jurisdiction use the FDA Food Code to establish policies, procedures, requirements, rules, or compliance with regard to cleaning procedures and/or cleaning frequency for food-contact surfaces?

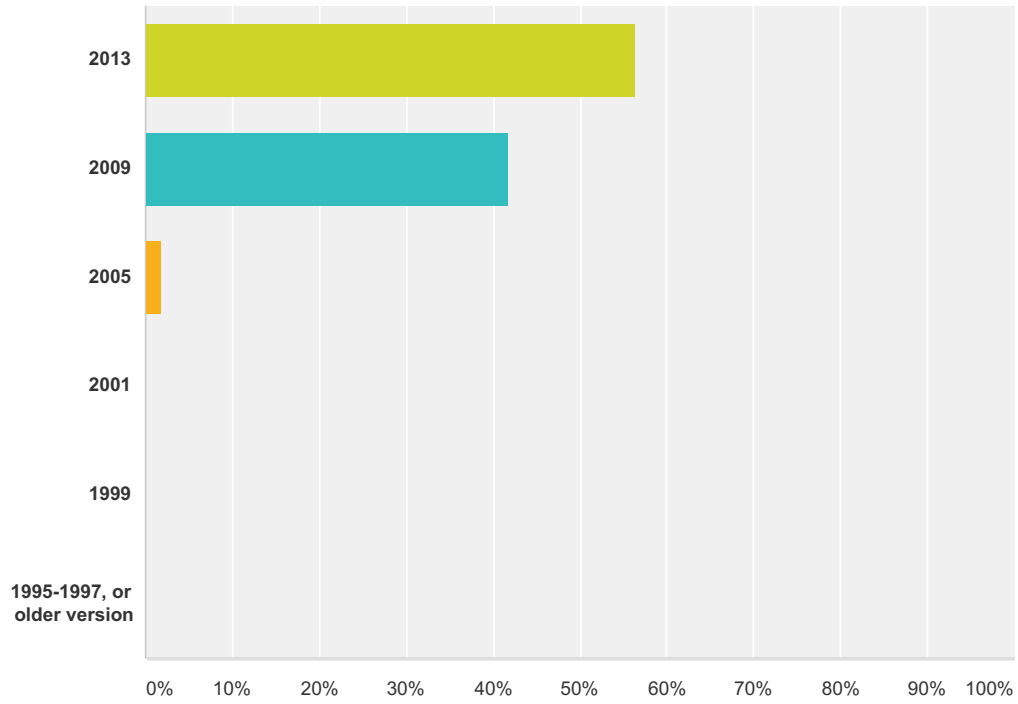
Answered: 62 Skipped: 0



Answer Choices	Responses
Yes	87.10% 54
No	12.90% 8
Total	62

Q11 If yes to question 10, what version(s) of the Food Code are utilized (even if not adopted)?

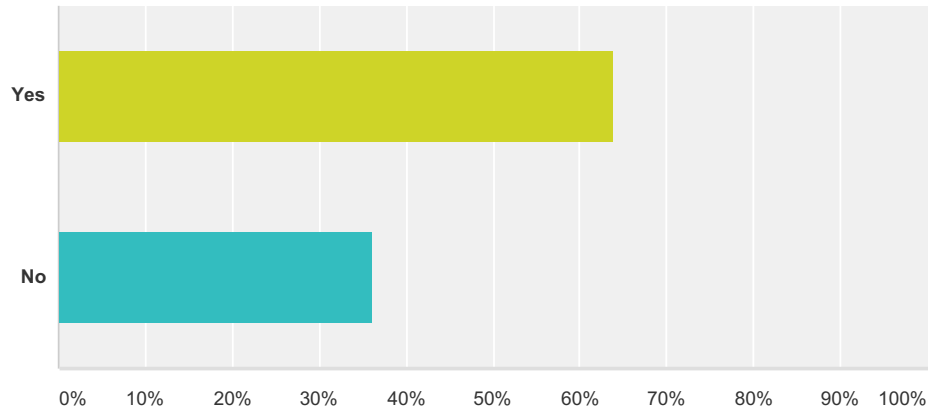
Answered: 55 Skipped: 7



Answer Choices	Responses	
2013	56.36%	31
2009	41.82%	23
2005	1.82%	1
2001	0.00%	0
1999	0.00%	0
1995-1997, or older version	0.00%	0
Total		55

Q12 Does your company/jurisdiction feel comfortable assessing the effectiveness of cleaning of CIP equipment?

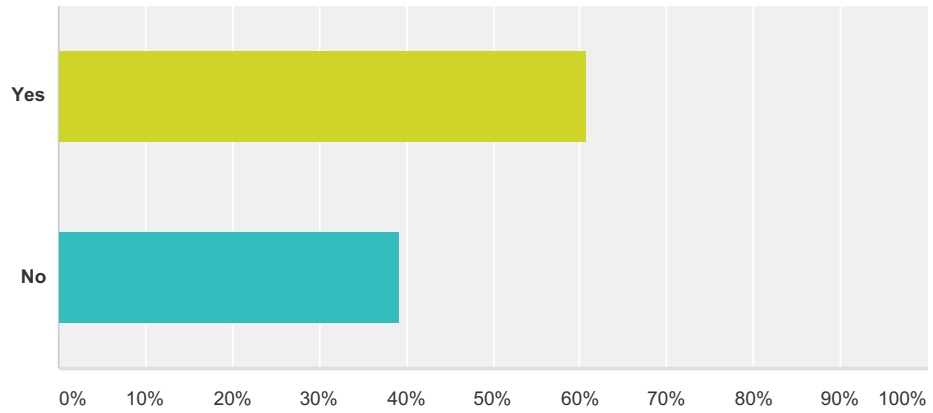
Answered: 61 Skipped: 1



Answer Choices	Responses	
Yes	63.93%	39
No	36.07%	22
Total		61

Q13 Does your company/jurisdiction evaluate the cleanability of each piece of CIP equipment prior to approving its use?

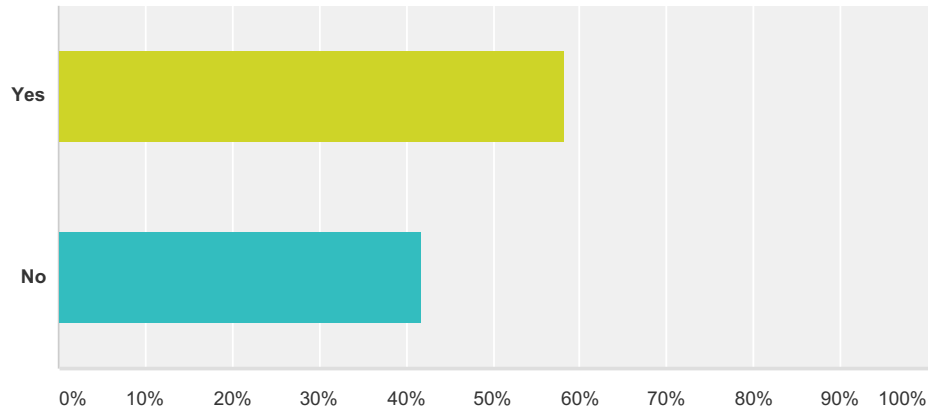
Answered: 61 Skipped: 1



Answer Choices	Responses
Yes	60.66% 37
No	39.34% 24
Total	61

Q14 Does your company/jurisdiction evaluate the effectiveness of cleaning CIP equipment on a regular/ongoing basis?

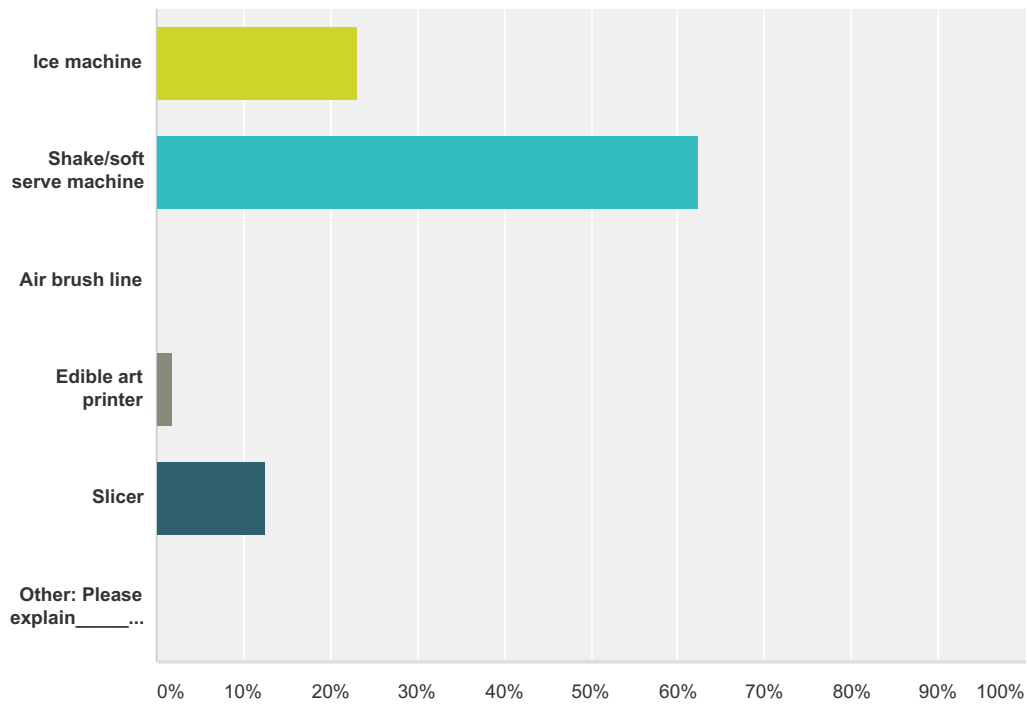
Answered: 60 Skipped: 2



Answer Choices	Responses	
Yes	58.33%	35
No	41.67%	25
Total		60

Q15 What type(s) of equipment do you expect to be “cleaned in place”?

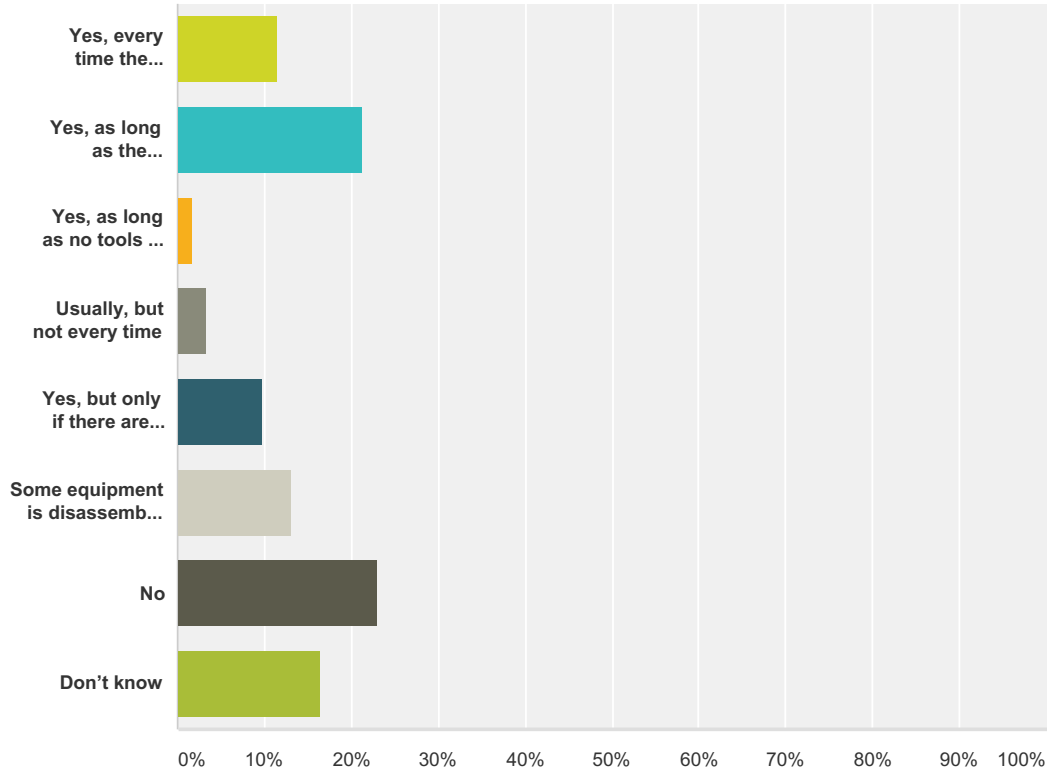
Answered: 56 Skipped: 6



Answer Choices	Responses	Count
Ice machine	23.21%	13
Shake/soft serve machine	62.50%	35
Air brush line	0.00%	0
Edible art printer	1.79%	1
Slicer	12.50%	7
Other: Please explain _____	0.00%	0
Total		56

Q16 When inspecting equipment (whether as part of a daily cleaning checklist or for compliance with regulatory requirements) that contains food-contact surfaces that are not visible without disassembly, is the equipment disassembled for inspection?

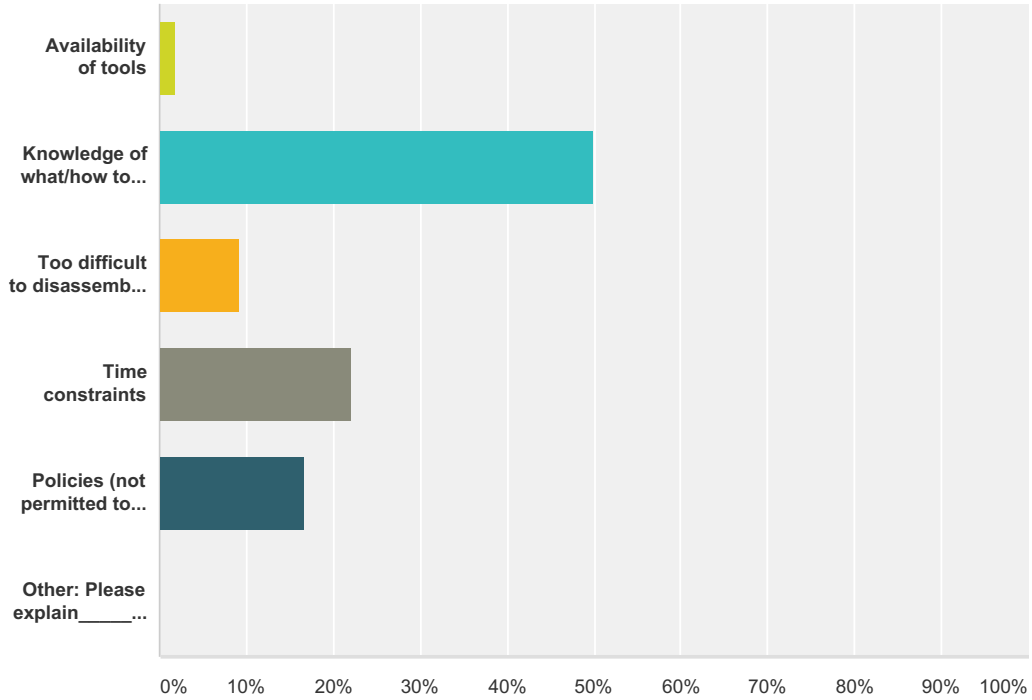
Answered: 61 Skipped: 1



Answer Choices	Responses
Yes, every time the equipment is inspected	11.48% 7
Yes, as long as the equipment is not in use or can be disassembled without disrupting operation	21.31% 13
Yes, as long as no tools are required	1.64% 1
Usually, but not every time	3.28% 2
Yes, but only if there are visible signs to indicate cleaning may be needed	9.84% 6
Some equipment is disassembled and some is not	13.11% 8
No	22.95% 14
Don't know	16.39% 10
Total	61

Q17 What, if anything, hinders the ability to inspect (whether as part of a daily cleaning checklist or for compliance with regulatory requirements) food-contact surfaces of equipment that are not visible without disassembly?

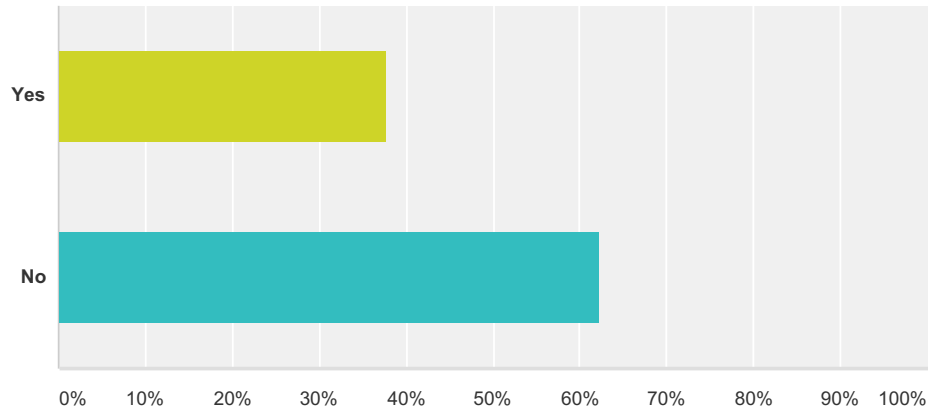
Answered: 54 Skipped: 8



Answer Choices	Responses
Availability of tools	1.85% 1
Knowledge of what/how to disassemble	50.00% 27
Too difficult to disassemble or reassemble	9.26% 5
Time constraints	22.22% 12
Policies (not permitted to disassemble, only certain people can disassemble, etc.)	16.67% 9
Other: Please explain_____	0.00% 0
Total	54

Q18 Does your company/jurisdiction rely upon data other than personal visual inspection to determine cleanliness of food-contact surfaces of equipment that are not visible without disassembly?

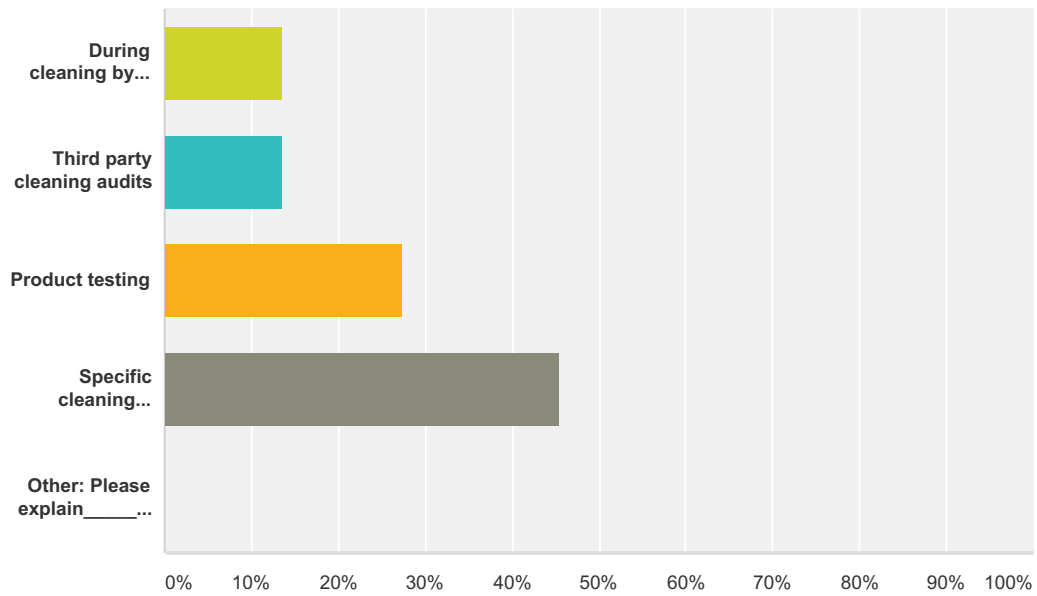
Answered: 61 Skipped: 1



Answer Choices	Responses	
Yes	37.70%	23
No	62.30%	38
Total		61

Q19 If Yes to Question 18, specify:

Answered: 22 Skipped: 40



Answer Choices	Responses
During cleaning by manufacturer/distributor/contractor	13.64% 3
Third party cleaning audits	13.64% 3
Product testing	27.27% 6
Specific cleaning intervals	45.45% 10
Other: Please explain _____	0.00% 0
Total	22