Bibliography of literature reviewed by the 2016-2018 CIP committee:

Ayebah, B., Y.-C. Hung, C. Kim, and J.F. Frank. 2006. Efficacy of Electrolyzed water in the Inactivation of Planktonic and Biofilm *Listeria monocytogenes* in the Presence of Organic Matter. J. Food Prot. 69:9 2143-2150

Broadhurst, G. Prinicples and Practice of CIP. Briggs of Burton, Inc

Bryan, F.L. 1988. Risks of Practices Procedures, and Processes that Lead to Outbreaks of Foodborne Diseases, J. Food. Prot. 51:8, 663-673

Chimielewski, R.A.N. and J. F. Frank. 2004. A Predictive Model for Heat Inactivation of *Listeria monocytogenes* Biofilm on Stainless Steel. J. Food Prot. 67:12, 2712-2718

"Cleaning In Place: Dairy, Food, and Beverage Operations, Third Eddition" 2008. A. Tamime Ed. Blackwell Publishing.

Cloete, T.E. and M.S. Thantsha. DISINFECTION IN A DAIRY MILKING PARLOUR USING ANOLYTE AS DISINFECTION Department of Microbiology and Plant Pathology, University of Pretoria, South Africa. Manuscript not yet submitted for publication.

De Carvalho, C. C. C. R. 2007. Biofilms: Recent Developments on an Old Battle. Rec. Patents on Biotech. 1:45-57

De Cesare, A., B.W. Sheldon, K.S. Smith, and L.-A. Jakus. 2003. Survival and Persistance of Campylobacter and *Salmonella* Species under Various Organic loads on Food Contact Surfaces. J. Food Prot. 66:9 1587-1594

Donnell, G.M. and A.D. Russell. 1999. Antiseptics and Disinfectants: Activity, Action, and Resistance. Clin. Micro. Rev.. 12:1, 147-178

Dufour, M., R.S. Simmonds, and P.J. Bremer. 2004. Development of a Laboratory Scale Clean-In-Place System to Test the Effectivness of "Natural" Antimicrobials against Dairy Biofilms. J. Food Prot: 67:7 1438-1443

Flemming, H.C., T. R. Neu, D. J. Wozniak. 2007. The EPS Matrix: The "House of Biofilm Cells". J. Bac. 188:22 7945-7947

Food and Drug Administration. Response to question: Do the terms "In-Place Cleaning" and "cleaned in place (or cleaning in place)" have the same meaning as the term CIP per the Food Code? October 6, 2016

Food and Drug Administration. 2017. Control of *Listeria monocytogenes* in Ready to Eat Foods: Guidance for Industry. *Draft Guidance*. January 2017

Giselle, A and K.E. Gibso. 2016. Evaluation of a Recirculating Dipper Well Combined with

Ozone Sanitizer for Control of Foodborne Pathogens in Food Service Operations. J. Food Prot. 79:9 1537-1548

Grinstead, D.A.. 2009. Chapter 12: Cleaning and sanitation in food processing environments for the prevention of biofilm formation, and biofilm removal. *In* "Biofilms In the Food And Beverage Industries." Woodhead publishing. P.M. Fratamico, B.A. Annous and N.W. Guenthe (Eds). PP 331-358

Hygienic Design Requirements for CIP Installations. 2016. Draft European Hygienic Engineering and Design Group (EHEDG) Guidelines.

Ingerson-Mahar, M., and A. Reid. 2012. Microbes in Pipes: The Microbiology of Water Distrobution Systems: A report on an American Academy of Microbiology Colloquium, April 2012, Boulder Colorado, USA.

Krysinski, E.P., L.J. Brown, and T.J. Marchisello. 1992. Effect of Cleaners and Sanitizers on *Listeria monocytogenes* Attached to Product Contact Surfaces. J. Food Prot. 55:4 246-251

Mangalappalli-Illathu, A.K. and D.R. Korber. 2006. Adaptive Resistance and Differential Protein Expression of *Salmonella enterica* Serovar Enteritidis Biofilms Exposed to Benzalkonium Chloride. Antimicro. Agents and Chemotherapy 50:11, 3588-3596

Nagahata, H. Y. Abe, A.K. Toskar, H. Higuchi, T. Mitamura, and K. Matsuyama, Effectiveness of Slightly Acidic Electrolyzed Water for Improvement of Hygienic Conditions of Teat Liner of Automatic Milking Systems (AMS). An unpublished white papter.

National Sanitation Foundation/American National Standards Institute (NSF/ANSI). 2014. NSF/ANSI 2-2014 Food Equipment.

National Sanitation Foundation/American National Standards Institute (NSF/ANSI). 2012. NSF/ANSI 12-2012 Automatic Ice Making Equipment.

National Sanitation Foundation/American National Standards Institute (NSF/ANSI). 2012. NSF/ANSI 18-2012 Manual Food and Beverage Dispensing Equipment.

National Sanitation Foundation/American National Standards Institute (NSF/ANSI). 2014. NSF/ANSI 51-2014 Food Equipment Materials.

National Sanitation Foundation/American National Standards Institute (NSF/ANSI). 2015. NSF/ANSI 170-2015 Glossary of Food Equipment Terminology.

O'Donnell, M.J., M. Boyle, J. Swan, R.J. Russell, D.C. Coleman. 2009. A centralised, automated dental hospital water quality and biofilm management system using neutral Ecasol[™] maintains dental unit waterline output at better than potable quality: A 2-year longitudinal study. J. Dentistry. 37:748-762

Pan Y., F. Breidt, Jr., 1,2 * and S. Kathari. 2006. Resistance of *Listeria monocytogenes* Biofilms to Sanitizing Agents in a Simulated Food Processing Environment. Appl. Environ. Micro. 72:12 7711-2217

Parkar, S.G., S.H. Flint, and J.D. Brooks. 2004. Evaluation of the effect of cleaning regimes on biofilms of thermophilic bacilli on stainless steel. J. Appl. Micro. 96:110-116

Peng, J.-S., W.-C. Tsai, W.-C., and C.-C. Chou. 2002. Inactivation and removal of Bacillus cereus by sanitizer and detergent. Int. J. Food Micro, 77:11-18

Rahman, S.M.E., I. Khan, and D.-H. Oh. 2016. Electrolyzed Water as a Novel Sanitizer in the Food Industry: Current Trends and Future Perspectives. Comp. Rev. in Food Sci. and Food Safety. PP. 1-20

Sanders, S.Q., J.F. Frank, and J.W. Arnold. 2008. Temperature and Nutrient Effects on *Campylobacter jejuni* Attachment on Multispecies Biofilms on Stainless Steel. J. Food Prot. 71:2 271-278

Wirtanen G., U. Husmark, and T. Mattila-Sandholm. 1996. Microbial Evaluation of the Biotransfer Potential from Surfaces with *Bacillus* Biofilms after Rinsing and Cleaning Procedures in Closed Food-Processing Systems. J. Food Prot. 59:7, 727-733

Wong, A.C.L. 1998. Biofilms in Food Processing Environments. J. Dary Sci. 81:2765-2770