

**Conference for Food Protection  
2016 Issue Form**

**Issue: 2016 I-021**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

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

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**Issue History:**

This is a brand new Issue.

**Title:**

Change abbreviation for CIP to CSIP (clean and sanitize in place)

**Issue you would like the Conference to consider:**

The acronym "CIP" as defined in section 1-201.10 of the 2013 FDA Food Code could be improved to better articulate the process by reducing one syllable and adding a letter. Instead of having to say each letter aloud, readers can refer to the process with greater descriptive precision by referring to the clean and sanitize in place process as "sea-sip" (CSIP).

**Public Health Significance:**

Having clear, unambiguous definitions for food safety systems is critical to ensuring that everyone has the same idea of what is needed for reasonable safety. This is the reason that section 1-201.10 of the Food Code is so important and why more descriptive index words should be used whenever possible.

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

a letter be sent to the FDA requesting the 2013 FDA Food Code modified language be incorporated as follows:

Section 1-201.10 of the FDA food Code is modified to change the index word from CIP to CSIP for the descriptive process of cleaning and then sanitizing the internal liquid food plumbing lines in food equipment.

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*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.*