**Purpose**

This ballot is to affirm the proposed revised language for Standard 170, regarding Clean In Place (CIP).

**Background**

Issue paper FE-2018-18 highlighted that NSF International received a letter from the Conference for Food Protection requesting the NSF/ANSI suite of Food Equipment Standards be updated to change the term ‘In-Place Cleaning’ to ‘Clean In Place’, to align with the terminology used in the FDA Food Code.

During the initial presentation of the paper at the 2018 JC Face-to-Face meeting, the proponent detailed the work completed by a subcommittee of the Conference for Food Protection. The group determined the cleaning and sanitization actions described by both terms were the same, and suggested the NSF Standards be revised to match the generally more widely accepted term ‘Clean In Place’.

The JC agreed this issue be sent to the TG on Food Equipment Fabrication. Prior to the December 4, 2018 teleconference, the issue proponent drafted:

1) A revised definition for Standard 170 (Glossary)
2) Updates within Standard 2 where the current term ‘IPC’ is used

The group discussed all these elements in great detail, and the first to be balloted language (the definition) is presented here for your consideration.

The grey highlighted portions of the language are proposed additions to the language of the standard. The strikeout portions of the language are proposed deletions to the language of the standard.

An affirmative (yes) vote on this straw ballot means you agree with the revised language as submitted.

A negative (no) vote on this straw ballot means you disagree with the revised language as submitted. A negative vote must include an explanation of why you disagree with the revised draft.
NSF International Standard/
American National Standard –

Glossary of Food Equipment Terminology

3 Definitions

3.114 Clean In Place (CIP) in-place cleaning: A method of cleaning and sanitizing equipment surfaces in their assembled form in place by mechanically circulating or passing a detergent solution, water rinse, and sanitizing solution onto or over the surfaces. Equipment designed for manual cleaning such as band saws, slicers, or mixers are not intended for CIP.

Rationale: The Conference for Food Protection has requested considerations be made for modifying NSF/ANSI Standards terminology for cleaning in place to align with the terminology used in the FDA Food Code.