
Provision(s): Section 1-201.10

Document Name: Cleaning in Place

Date: October 6, 2016

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?

Response:

No, the term “in-place cleaning” and the term “cleaned in place” should not be used interchangeably with the term “CIP”, which is defined in the Food Code as a specific type of cleaning system used to clean a piece of equipment in the place that it occupies.

The 2013 Food Code under Definitions Section 1-201.10 states:

(1) “CIP” means cleaned in place by the circulation or flowing by mechanical means through a piping system of a detergent solution, water rinse, and SANITIZING solution onto or over EQUIPMENT surfaces that require cleaning, such as the method used, in part, to clean and SANITIZE a frozen dessert machine.

(2) "CIP" 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 CIP system.

The 2013 Food Code does not contain a specific definition for the term “in-place cleaning” or the term “cleaned in place”. However, while not defined in the Food Code, FDA recognizes that both of these terms may be used interchangeably to refer to the general practice of cleaning a piece of equipment in the place that it occupies. This type of cleaning may be achieved in a variety of ways and is commonly performed on equipment that is difficult or impractical to disassemble or move for cleaning into a three-compartment sink or mechanical dishwasher.

CIP is a specific cleaning system within food equipment that involves a detergent solution, water rinse, and sanitizing solution circulating or flowing by mechanical means through a piping system onto or over equipment surfaces through a fixed system. It is, therefore, understood that every CIP activity involves the action of in-place cleaning or cleaning in place but not every in-place cleaning or cleaning in place activity involves CIP as a specific cleaning system.
The FDA Food Code is neither federal law nor federal regulation and is not preemptive. It represents FDA’s best advice for a uniform system of regulation to ensure that food at retail is safe and properly protected and presented. The FDA Food Code provisions are designed to be consistent with federal food laws and regulations and are written for ease of legal adoption at all levels of government.

References:

1. 2013 Food Code, Section 1-201.10 Definitions “CIP”