TO: Technical Committee on Food Equipment
Bob Powitz, Steve Steingart

FROM: Michael Halko, Chair of the Technical Committee

DATE: September 11, 2020

SUBJECT: Proposed revision to NSF/ANSI 169 – Special Purpose Food Equipment and Devices (169i10r1)

A ballot for revision 1 of NSF/ANSI 169, issue 10 is forwarded to the Joint Committee on Food Equipment (JCFE) for consideration. Please review the changes proposed to this standard and submit your ballot by October 2, 2020 via the NSF Online Workspace at <www.standards.nsf.org>.

When adding comments, please add all comments under one comment number whenever possible. If additional space is needed, you may upload a MS Word or .PDF version of your comments directly to the NSF online workspace (NOW).

Purpose
This ballot is to affirm the proposed revised language in Standard 169, sections 5.1.3 and 5.1.4 regarding changing the term in-place cleaning to clean-in-place (CIP).

Background
In late May 2018, NSF International received a letter from the Conference for Food Protection (CFP) requesting terminology in the NSF/ANSI suite of Food Equipment Standards be updated to be consistent with the FDA Food Code. Specifically, the letter requested replacing the term in-place cleaning with CIP.

The issue, submitted as Issue Paper FE-2018-14, was successfully balloted to Standard 170, Glossary of Food Equipment Terminology as 170i24r2 between March and July 2019 and was published in August 2019:

CIP: A method of cleaning and sanitizing equipment surfaces 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.

This terminology change in Standard 170 also requires changes to portions of other food equipment standards, including Standard 169. The proposed terminology revisions to Standard 169 are presented here for your consideration.
If you have any questions about the technical content of the ballot, you may contact me in care of:

Michael Halko  
Chair, Technical Committee on Food Equipment  
c/o Allan Rose  
Technical Committee Secretariat  
NSF International  
Tel: (734) 827-3817  
Email: arose@nsf.org
5 Design and construction

5.1.3 Food zones shall be readily accessible and easily cleanable or shall be designed for in-place cleaning CIP when a readily accessible design is not feasible.

5.1.4 Food zones for which in-place cleaning CIP is intended shall be designed and manufactured so that cleaning and sanitizing solutions may be circulated or passed throughout the fixed system. The design shall ensure that cleaning and sanitizing solutions contact all food contact surfaces. The system shall be self-draining or capable of being completely evacuated. Equipment and appurtenances designed for in-place cleaning CIP shall have a section of the cleaned area accessible for inspection or shall provide for other acceptable inspection methods. The manufacturer shall provide written instructions for the cleaning and sanitizing of all food zone surfaces for which in-place cleaning CIP is intended. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940³.

Rationale: The Conference for Food Protection has requested considerations be made for modifying NSF/ANSI Standards cleaning terminology to align with the terminology used in the FDA Food Code. The term in-place cleaning currently used in the NSF Standards is requested to be replaced with the term CIP used in the FDA Food Code. The concept of CIP as defined in the Food Code is currently being applied in the NSF/ANSI Standards under the different term in-place cleaning. The alignment of terminology will provide consistency in the industry.