Purpose
This ballot is to affirm the proposed revised language for Standards 2 and 170, regarding the term 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 ‘CIP’, 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 of ‘CIP’.

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 ‘In-Place Cleaning’ and ‘IPC’ is used

The group discussed all these elements in great detail both during the Face to Face meeting as well as the teleconference on December 4, 2018 after which revision 1 language was sent to straw ballot for both Standard 2 and 170. The limited feedback was further discussed during the teleconference on February 5, 2019 where the group decided to send this back to revision 2 straw ballot with minor updates.

Of particular note during the extensive discussion, is that the term ‘CIP’, which used to stand for ‘Clean-In-Place’ many years ago is no longer an acronym and is now a word in and of itself. As such, the Food Code only defines ‘CIP’ with no mention of the phrase ‘Clean-In-Place’.

Due to the overlapping nature of this language, the latest revisions for both standards are now combined in this single ballot presented here for 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.
3 Definitions

3.114 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 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.
NSF International Standard/
American National Standard –

Food equipment

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5 Design and construction

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

5.1.4 Food zones for which IPC 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 IPC 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 IPC CIP is intended. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940.

5.52 Food dispensing pumps

The entire pump assembly shall be easily cleanable. The assembly includes all valves and springs. Food dispensing pumps designed as a closed system may be cleaned by an IPC a CIP method.
6 Performance

6.1 Cleaning and sanitization procedures

6.1.1 Performance requirement

Cleaning and sanitization procedures recommended by the manufacturer shall effectively clean and sanitize food contact surfaces.

NOTE — This requirement applies to manual cleaning and sanitizing procedures and to IPC and sanitizing procedures recommended by the manufacturer.

6.1.2.2 The equipment shall be operated so that food contact surfaces are exposed to the *E. coli* suspension. The equipment shall then be cleaned in place according to the manufacturer's instructions and refilled with sterile buffered dilution water (SBDW). The SBDW shall be dispensed and five 100 mL samples shall be collected at intervals from the start of the dispensing until the unit is empty. When adequate sample volumes cannot be realized, additional SBDW shall be added accordingly. The equipment shall then be operated so that food contact surfaces intended for IPC CIP are exposed to the SBDW. Sufficient SBDW shall then be dispensed. The challenge organisms present in each sample shall be collected and enumerated using the Standard Total Coliform Membrane Filter Procedure in accordance with APHA's *Standard Methods for the Examination of Water and Wastewater*.

Annex A
(normative)

Methods for preparing and analyzing in-place cleaning (IPC) CIP bacteria surrogate

A.1 Summary

*E. coli* is used as the challenge organism for the IPC CIP test. Presented in this Annex are the methods used for suspension preparation, controls, and analysis of the challenge organism.