

CIP – Cleaning in Place

Duration 1 day

Target Audience

This course is for anyone who uses or needs to understand more about CIP – this could be a Hygiene Manager or Production Manager as well as engineers, process operators and lab / quality personnel.

Course Description

This CIP course is designed to help your employees understand the workings of a CIP set. The tutor will explain the hardware and instrumentation and checks which need to be carried out regularly. The Christeyns Food Hygiene Senior Chemist will cover the theories of cleaning and methods of application with reference to the various detergent types and with special emphasis on the purpose of each of the components of detergents. This, along with health and safety issues, including looking at incorrect procedures, will be covered via practical demonstrations. The course also includes what the BRC requirements are for CIP and what to look for when you audit your system.

Learning Outcomes

On completion of the training the learner will understand:

- Types of CIP systems
- Instrumentation to regulate and monitor what is needed to ensure the CIP systems works properly and repeatedly, ensuring compliance with regulations and retailer codes of practice, with particular focus on requirements for BRC v.8
- Key requirements for tank and pipework cleaning
- Ancillary equipment such as flexible hoses and swing-bend panels
- Aborted cleans and action needed for remedial cleans
- Which chemicals are required including the composition of the chemicals
- Health & Safety Considerations

Assessment - A selection of questions marked by the tutor

Certification/Accreditation - CPD