Examp	le
Dairy	

Cleaning Works Instruction Document Control

Area Description Responsible Person

Engineering assistance Required Person Responsible for Inspection : Cleaning Manual Document Control

- : Production Manager
- : N/A
- : Production Manager & Sealed Air Representative

Instruction

1. Originality of Manual

- a. The master Cleaning Works Instruction must be signed in blue ink by the relevant Authorising Officer.
- b. The Master Cleaning Works Instruction must be held in a secure place.
- c. Copies of the Cleaning Works Instruction must be distributed to the relevant Example Dairy personnel.
- d. All Copies of the original must bear the stamp "ORIGINAL" in blue ink.

2. Amendment of Cleaning Works Instruction

The following procedure is required in order for amendments to be made:

- a. Written request is made for the revision by whatever party using appropriate form (annex 2)
- b. The request is discussed and evaluated by Example Dairy and Sealed Air.
- c. If approved by all relevant parties, changes to Cleaning Works Instruction are made by Sealed Air.
- d. Sealed Air representative is responsible for the filing and distribution of the amended instruction.
- e. The request for amendment is filed in the master Cleaning Works Instruction and the Amendment Register (annex 1) is completed.
- f. The original amended instruction is stamped "SUPERSEDED" in red ink and retained in the master file.

Note: Under no circumstances may any changes be made unless the above procedure is followed.

3. Distribution List

Location	Responsible Person	Section of Manual
Plant Manager		All
Production Manager		All
Laboratory		All

4. Review of Cleaning Works Instruction

- a. The complete Cleaning Works Instruction must be reviewed annually and be re-issued to all relevant parties if revisions have been made. Review is recorded on Sealed Air System Audit report.
- b. All previous master copies are achieved and all other copies are to be destroyed and will be regarded as irrelevant.

	Compiled By	Service Provider		
	Approved By	Production Manager		
Food Care	Date	2014/08/02	Revision no.	0

Examp	le
Dairy	

Cleaning Works Instruction Chemical Supplier Service Responsibilities

Area Description Responsible Person

Engineering assistance Required Person Responsible for Inspection : Service Responsibilities of Chemical Supplier

- : Sealed Air Representative
- : N/A
- : Production Manager & Sealed Air Representative

Instruction

1. Scope of Service

a. Supply of cleaning and sanitation chemicals.

- b. Supply and servicing of Chemical dispensing apparatus.
- c. Technical assistance in the correct application and efficient use of chemicals.
- d. Monitoring and auditing of cleaning processes.
- e. Training of all staff in the correct and safe use of Chemical products.
- f. Report all deviations from good manufacturing practice and observations.

2. Equipment Service

The following equipment shall be Serviced as follows:

Area	Equipment Description	Service Interval	Calibration

3. Reports

The following reports shall be submitted:

Report			Frequency	
Site Visit Report	Report on all routine	e site visit aspects	Following each M	onthly visit
System Audit Report	Audit Cleaning Wor	rks Instruction	Annually	
Training Record	A record of all traini	A record of all training conducted		ducted
Action Report	Consolidate all action	ons identified	As required	
	Compiled By	Service Provider		
Sealed Air	Compiled By Approved By	Service Provider		

	mple airy		ng Wor nical Prod				leference no. CH003
Area Desc Responsib	•				Product Info	ormation	
•	g assistance Required			: Safety Off : N/A	icer		
-	sponsible for Inspectio			: Productio	n Manager		
CISOIIIKC				Troductio	ii managei		
			Instru	uction			
1. Safe H	landling of chemica	als					
o. Take n	emicals should be co note of the hazardous he protective equipn	s nature of the	Chemical be	efore handlin			cating
Haza	rd Sign		Protective	Equipment		Special	Precautions
						Avoid contact wit	h human tissue
	DRROSIVE BYTSTOF			00		Avoid contact with	h soft metals
		Gloves	Apron	Eye Shield	Safety Boots		
/			F			Avoid contact wit	
						Avoid contact with Store way from or	
		Gloves	Apron	Eye Shield	Safety Boots	Avoid contact wit	h human tissue
		Gloves	Eye Shield				
Non-h	azardous	Gloves	Eve Shield			Avoid prolonged o human tissue	contact with
	r Coding of chemic	-	2)0 0				
	Chemical Type			pH Range		1	
Colour							
		ustic based pr	oducts	11 -14			
Purple	Highly alkaline / ca	austic based pr	oducts	11 -14 9 - 11			
Purple Brown	Highly alkaline / ca Alkaline products	austic based pr	oducts	9 - 11			
Purple Brown Red	Highly alkaline / ca Alkaline products Acidic products		oducts	9 - 11 1 - 5			
Purple Brown Red Yellow	Highly alkaline / ca Alkaline products Acidic products Chlorinated product		oducts	9 - 11 1 - 5 chlorine			
Purple Brown Red	Highly alkaline / ca Alkaline products Acidic products		oducts	9 - 11 1 - 5	infectants		
Purple Brown Red Yellow Green Blue Note the Example -	Highly alkaline / ca Alkaline products Acidic products Chlorinated products Neutral products	ture of the prokative contracts	oduct will d	9 - 11 1 - 5 chlorine 5 - 9 Neutral Dis ictate the c nd therefore	olour code is Yellow.		
Purple Brown Red Yellow Green Blue Iote the ixample -	Highly alkaline / ca Alkaline products Acidic products Chlorinated product Neutral products Disinfectants most hazardous na - Reclaim is highly al	ture of the province of the pr	oduct will d	9 - 11 1 - 5 chlorine 5 - 9 Neutral Dis ictate the c nd therefore	olour code is Yellow.		
Purple Brown Red Yellow Green Blue Note the Example - Example - Ex	Highly alkaline / ca Alkaline products Acidic products Chlorinated product Disinfectants most hazardous na Reclaim is highly al Perasan is a Disinfectant torage of chemical nemical storage area dic products should b	ture of the pro- kaline but is Cl ectant but is hig should be well be isolated from	Dduct will d nlorinated ar ghly acidic a l lit and vent	9 - 11 1 - 5 chlorine 5 - 9 Neutral Dis ictate the c nd therefore nd therefore ilated and c d, alkaline a	olour code is Yellow. e is Red learly dema nd neutral p	arcated for Chen products.	nical storage.
Purple Brown Red Yellow Green Blue Note the Example - Example - Example - Example - Context (Context) All acid Context (Context) Context (Highly alkaline / ca Alkaline products Acidic products Chlorinated product Disinfectants most hazardous na Reclaim is highly al Perasan is a Disinfe torage of chemical nemical storage area dic products should be	ture of the pro- kaline but is Cl ectant but is hig should be well be isolated from stored away fi	Dduct will d nlorinated ar ghly acidic a l lit and vent	9 - 11 1 - 5 chlorine 5 - 9 Neutral Dis ictate the c nd therefore nd therefore ilated and c d, alkaline a	olour code is Yellow. e is Red learly dema nd neutral p	arcated for Chen products.	nical storage.
Brown Red Yellow Green Blue Note the Example Example A. Safe S A. The Cl D. All acid C. Oxidisi	Highly alkaline / ca Alkaline products Acidic products Chlorinated product Disinfectants most hazardous na Reclaim is highly al Perasan is a Disinfectant torage of chemical nemical storage area dic products should b	ture of the pro- kaline but is Cl ectant but is hig should be well be isolated from stored away fi	oduct will d hlorinated ar ghly acidic a l lit and vent n Chlorinater rom organic	9 - 11 1 - 5 chlorine 5 - 9 Neutral Dis ictate the c nd therefore nd therefore ilated and c d, alkaline a	olour code is Yellow. is Red learly dema nd neutral p ch as wood	arcated for Chen products.	nical storage.
Purple Brown Red Yellow Green Blue Note the Example Example 3. Safe S a. The Cl b. All acid C. Oxidisi Plastic	Highly alkaline / ca Alkaline products Acidic products Chlorinated product Disinfectants most hazardous na Reclaim is highly al Perasan is a Disinfe torage of chemical nemical storage area dic products should be	ture of the province of the pr	oduct will d hlorinated ar ghly acidic a l lit and vent n Chlorinater rom organic By	9 - 11 1 - 5 chlorine 5 - 9 Neutral Dis ictate the c nd therefore nd therefore nd therefore d, alkaline a material suc	olour code is Yellow. e is Red learly dema nd neutral p ch as wood ovider	arcated for Chen products.	nical storage.

Example	Cleaning Wo	orks instruction	R	eference no.
Dairy	Principle	s of Cleaning		CH004
rea Description		: All areas requiring cle	aning	
Responsible Person		: All production staff	annig	
Engineering assistance Required		: N/A		
Person Responsible for Inspection		: Production Manager		
	Det	initions		
Cleaning - the removal of	of soil and dirt from a surface	by Chemical of mechanical action	n.	
		nicals to reduce the number of mi	-	
CIP (Cleaning-in-Place) - automatic clea			os	
	uiring extensive manual wash iring dismantling equipment w	where applicable and manual scru	bbing of surfaces w	ith a
-	lution and brushes.	plution in a foam medium created	by an apparatus the	at gonoratos
e 11	ixing air into the solution.		by an apparatus the	al generales
Sterilisation - any process th	at eliminates all micro-organi	sms including spores.		
	Factors Influencing	g the Cleaning proce	SS	
. Water Quality				
 pH 7 Low organic content A microbial count of <1000 cfu Solubility of Soil Soil types are soluble in varying conditica. Water soluble e.g., Sugars and some Soluble in alkalis e.g., Fats and protes Soluble in acids e.g., Mineral deposit Most soils are complex and contain a 	e salts eins s			
. CIP (Cleaning-in-place)				
a. CIP (Cleaning-in-place)	The Clean	ing Parameters		
 <u>Cleaning Method</u> CIP (Cleaning-in-place) Manual Cleaning 	The Clean Cleaning Pa			
. CIP (Cleaning-in-place)			on	
. CIP (Cleaning-in-place)		Trameters	on	
. CIP (Cleaning-in-place)	Cleaning Pa	Trameters Mechanical Act Time Temperature Ocncentration	on	

Example	Cleaning Works Instruction Reference							
Dairy	Test	Method		CH005				
Area Description Responsible Person Engineering assistance Required Person Responsible for Inspection		: Caustic Test Method : Laboratory Staff : N/A : Production Manager	-					
Protective Equipment Req	uired	Spe	cial Precautio	ins				
Gloves Apron Eye Shield	Safety Boots							
	Titration Mo	ethod - Caustic						
-	Note: All caustic based products are titrated with this method and expressed as %NaOH Products Include: Bottlers XLF, Alkali 8000 and Alakli 8000 Test Method - Caustic							
Reagents								
0.1N HCl Phenolphthalein Indicator <u>Method</u> 1. Pipette 10 ml sample into an E 2. Add 3 drops of Phenolphthale 3. Titrate with 0.1N HCL until col 4. Take reading and calculate % <u>Calculation</u> % NaOH (m/v) = titre x 0.04	in indicator our changes to from (
	Compiled By	Service Provider						
Compiled By Service Provider Sealed Air Approved By Production Manager								
	Approved By							

Example			ks Instruction		nce no.
Dairy		Test M	lethod	CH	006
Area Description			: Acid Test Method		
Responsible Person			: Laboratory Staff		
Engineering assistance R Person Responsible for I			: N/A : Production Manager		
	Ispection		. Froduction Manager		
Protective Equi	oment Req	uired	Spec	cial Precautions	
	$(\mathcal{O}\mathcal{O})$				
Gloves Apron	Eye Shield	Safety Boots			
Gloves Apron	Eye Shieid	Salety Bools			
		Titration Met	hod - CIP Acid		
`					
		Test Metho	d - CIP Acid		
Reagents					
0.1N NaOH					
Phenolphthalein Indica	tor				
<u>Method</u>					
1. Pipette 50 ml samp	ole into an F	- rlenmever flask			
2. Add 3 drops of Phe					
3. Titrate with 0.1N N	aOH until c	olour changes to colou			
Take reading and of	alculate %	Acid by Using the follo	wing Calculation		
Calculation					
% Acid (v/v) = titre x 0.	029				
		Compiled By	Service Provider		
SealedA		Approved By	Production Manager		
Food Car	e	Date	2014/08/02	Revision no.	0
				1	

	mple		Cleanir	ng Woi	rks Instruct	lion	Reference no.
Da	airy			Factory	Entrance		CH007
					: Factory Entrance : All People Enteri : N/A : Production Mana	ng the Production	Area
Use	Product	Code	Hazard -	Dilution		Cleaning Too	ol Required
Hand Soap	Softcare Bac	Disinfectant	Neat	Neat			
Hand Sanitiser	Handasept	Disinfectant		Neat			
Prot	ective Equi	pment Req	uired			Special Precauti	ons
Сар	Overall		Safety Boots				
				Instr	uction		
 Dry hands Apply one 	ds thoroughly. susing paper to squirt of Hand a ng Ablution Fa	asept and rub acilities and R	e-entering the	e Factory Bu	ilding		
1. Wash han 2. Rinse han 3. Dry hands	ds thoroughly u ds thoroughly. susing paper to squirt of Hand a	wel.		-		ed.	
 Wash han Rinse han Dry hands Apply one 	ds thoroughly. susing paper to squirt of Hand	wel. asept and rub		l allow to air d			
 Wash han Rinse han Dry hands Apply one 	ds thoroughly. using paper to	wel. asept and rub	into hands and	l allow to air d	ry	r	

Exar	nple		Cleanin	ng Wor	ks Instruction			nce no.
Da	iry			Floor C	leaning		СН	800
					: All Factory Floors : All Production Worker : N/A : Production Manager	rs and Clean	ners	
Use	Product	Code	Hazard - Neat	Dilution	C	Cleaning To	ool Require	d
Neutral Detergent	Shurehand Plus	Neutral Detergent		0.3-1% 100- 250ml/25L Bucket	Broom	Brush	Bucket	Water Hose
Detergent	TR 91	Caustic	CORROSIVE BYTSTOF	150g or 1 handfull per sqm	Broom	Bucket	Brush	Water Hose
Prote	ective Equi	pment Reg	uired		Spec	cial Precau	tions	
Gloves	Apron	Eye Shield	Safety Boots		 Switch off all electri Do not use excessi equipment 	ical equipme	ent.	I
			ailv Instru	uction Fo	ollowing Productio	n		
6. Scrub vi	nd then allc igorously in rith cold wat	areas of high		idues are r	emoved.			
			D	eep Clea	ın - Weekly			
 Sweep f Rinse w Sprinkle Allow to Scrub v 	floors removith hot wate TR91 direct soak for 5 igorously un	ving all gros r and remo ctly onto floo min. ntil all soils a	kaging mate s soils and c ve all milk re or and scrub. are removed. etergent resi	discard into sidues to c	vaste bins. Do not flu Irain.	sh into drair	ns !	
			Ke	v Insner	tion Points			
1. Visual ir 2. Absence	nspection. e of bad ode	or.		<u>,</u>				
			Compiled E	Зv	Service Provider			
507	ledAi		Approved E		Production Manager			
JEd	Food Car	e	Date	-,	2014/08/02	Revision no	<u> </u>	0
			Duit					5

Neutral Bucket Bucket Boucket Neutral Pus Neutral 100 250ml/25L Bucket Image: Source - Brain Water Hote Vision Vision Vision Source - Brain Water Hote Vision	Exar	nple		Cleani	ng Wor	ks Instructio	n	Refere	nce no.
<text><text><text><text></text></text></text></text>	Da	iry			CH009				
Neutral Neutral 0.3-1% Detergent Pus Neutral 0.3-1% Otestargent Pus Neutral 0.3-1% Detergent Pus Neutral 0.3-1% Sevee Pus Neutral 0.3-1% 0.3-1% Sweep away all lose debris: Neutratergenergenergenergener	Responsible Engineering	Person assistance F				: All Production Worke : None		ners	
Neutral Detergent Neutral Detergent 0.3-1% Detergent <	Use	Product	Code		Dilution		Cleaning To	ool Require	d
Neutral Puer Puer Puer Puer Puer Puer Puer Puer	Neutral Detergent			Neat	100- 250ml/25L Bucket	Brush	Bucket	Scotce-Brite	Water Hose
Year	Neutral Detergent				100- 250ml/25L	Cloth	Bucket		
With Solution of Soluti	Prote	ective Equi	pment Req	uired		Spe	ecial Precau	tions	
Switch off equipment where applicable. Sweep away all loose debris. Rinse all areas with lukewarm water (40°C) removing all solid soils and milk residues. Make up a HOT (45-50°C) 1% solution of Shurhand Plus and scrub all areas using brushes, Scotce-Brite (only on non-food contact areas). No cloths are allowed! Rinse with clean running water until all soils and detergent are removed. Monthly Instruction - Window Cleaning Make up a 0.3-1% cold solution of Shurehand Plus. Wipe down windows with a cloth. Rinse with clean dry cloth Key Inspection Points Visual inspection. Absence of bad odor. Microbiological swab results. Compiled By Service Provider Aproved By Production Manager	Gloves	Apron	Eye Shield	Safety Boots		 Seek engineering advice Do not use excessive w 	e where applical	ble	
Switch off equipment where applicable. Sweep away all loose debris. Rinse all areas with lukewarm water (40°C) removing all solid soils and milk residues. Make up a HOT (45-50°C) 1% solution of Shurhand Plus and scrub all areas using brushes, Scotce-Brite (only on non-food contact areas). No cloths are allowed! Rinse with clean running water until all soils and detergent are removed. Monthly Instruction - Window Cleaning Make up a 0.3-1% cold solution of Shurehand Plus. Wipe down windows with a cloth. Rinse with clean dry cloth Key Inspection Points Visual inspection. Absence of bad odor. Microbiological swab results. Compiled By Service Provider Aproved By Production Manager			0	Daily Instr	uction Fo	llowing Production	on		
Wipe down windows with a cloth. Rinse with cold water. Dry with a clean dry cloth Key Inspection Points Visual inspection. Absence of bad odor. Microbiological swab results. Compiled By Service Provider Approved By Production Manager	5. Rinse w	ith clean ru	nning water	^r until all soi Ionthly Ir	Is and deter	gent are removed.	ng		
Visual inspection. Absence of bad odor. Microbiological swab results. Compiled By Service Provider Approved By Production Manager	2. Wipe do 3. Rinse w	own window rith cold wat	rs with a clo er.	th.					
Absence of bad odor. Microbiological swab results. Microbiological swab results. Compiled By Service Provider Approved By Production Manager				K	ey Inspec	tion Points			
Sealed Air Production Manager	2. Absence	e of bad od							
Sealed Air Production Manager									
Sealed Air Production Manager									
Sealed Air Production Manager				Compiled	Ву	Service Provider			
Food Care	Sea	led A		Approved	Ву	Production Manager			
				Date		2014/01/10	Revision n	0.	0

Exan	nple		Cleanir	ng Wo	rks Instru	ctior	١	Refere	ence no.
Da	iry		Ablution Areas					CH010	
Area Descrip Responsible Engineering Person Resp	Person assistance F				: Ablution Area : All Production : None : Production M	n Worke	rs and Clea	iners	
Use	Product	Code	Hazard - Neat	Dilution		(Cleaning T	ool Require	ed
Detergent	Regal	Alkali Detergent	CORROSIVE	Neat	-	Brush	Bucket	Scotce-Brite	Water Hose
Sanitiser	Nu-Pine	Sanitiser		0.5% or 1 Cup per 25L		Bucket	Bucket	Scotte-Bille	Water Hose
Prote	ctive Equi	pment Req	uired			Spe	cial Preca	utions	
Gloves	Apron	Eye Shield	Safety Boots		 Switch off all el Seek engineeri Do not use exc equipment 	ectrical eo	quipment befo where applica	re dismantling. able	
			aily Instr	uction F	ollowing Pro	ductio	n		
Scotce-I 5. Rinse w	Brite (only o ith clean ru	on non-food nning water		as). s and dete	rgent are remov / to all surfaces.		t rinse		
			K	key Inspe	ction Points				
1. Visual ir 2. Absence		or.							
			Compiled	Bv	Service Provi	der			
507	ledA		Approved	-	Production Ma				
	Food Car		Date	-,	2014/08/02		Revision r	10.	0

Exar	nple		Cleaning Works Instruction					Reference no. CH011	
Da	Dairy			Drains					
		•		: None	s oduction Worke ction Manager	ers and Clear	ners		
Use	Product	Code	Hazard - D Neat	ilution		Cleaning To	ool Require	ed	
Neutral Detergent	Shurehand Plus	Neutral Detergent	25 E).3-1% 100- 0ml/25L Bucket	Brush	Bucket	Scotce-Brite	Water Hose	
Sanitiser	Perasan	Acid	<u> </u>	.5% or 1 Cup er 25L	Bucket				
Prote	ective Equi	nment Rec	uired		Spe	cial Precau	itions		
Gloves	Apron	Eye Shield	Safety Boots	2. Seek	h off all electrical e engineering advice t use excessive wa	quipment befor where applica	re dismantling. able		
		r							
 Flush di Remove Rinse u 	rain with wa e the drain c sing cold wa	nd wash as ter. cover and w ater and rep	per instruction ash using a HC blace drain cove)T (45-50°C) 1% er.	solution of Sh		lus and scr	ub all areas	
 Flush di Remove Rinse u 	rain with wa e the drain c sing cold wa	nd wash as ter. cover and w ater and rep	per instruction ash using a HC blace drain cove	CH008)T (45-50°C) 1%	solution of Sh		lus and scr	ub all areas.	
 Flush di Remove Rinse u 	rain with wa e the drain c sing cold wa	nd wash as ter. cover and w ater and rep	per instruction ash using a HC blace drain cove an around and	CH008 DT (45-50°C) 1% er.	5 solution of Sh Do not rinse.		lus and scr	ub all areas.	
 Flush di Remove Rinse u Pour a (1. Visual ir Absence Absence 	rain with wa the drain c sing cold wa 0.5% solutio	nd wash as ter. cover and w ater and rep on of Peras : or. g :	per instruction ash using a HC place drain cove an around and Key a. Bluish p b. White/yello c. Water drop d. Cracks on	CH008 DT (45-50°C) 1% er. into the drain. E Inspection P verlemoen colou ow residue indic olets indicating f	Solution of Sh Do not rinse. Points r indicating pro ating mineral of atty residue.	tein build-up	р.	ub all areas.	
 Flush di Remove Rinse u Pour a (1. Visual ir Absence Absence 	rain with wa the drain of sing cold wa 0.5% solution 0.5% solution nspection. e of bad odd e of followin	nd wash as ter. cover and w ater and rep on of Peras : or. g :	per instruction ash using a HC place drain cove an around and Key a. Bluish p b. White/yello c. Water drop d. Cracks on	CH008 DT (45-50°C) 1% er. into the drain. E Inspection P verlemoen colou ow residue indic olets indicating f rubber seals.	Solution of Sh Do not rinse. Points r indicating pro ating mineral of atty residue.	tein build-up	р.	ub all areas.	
 Flush di Remove Rinse u Pour a (1. Visual ir Absence 4. Microbio	rain with wa the drain of sing cold wa 0.5% solution of bad odd e of bad odd e of following	nd wash as ter. cover and w ater and rep on of Peras : or. g :	per instruction ash using a HC place drain cove an around and Key a. Bluish p b. White/yello c. Water drop d. Cracks on	CH008 DT (45-50°C) 1% er. into the drain. I Inspection P verlemoen colou ow residue indic olets indicating f rubber seals. azy liquid indicat	Solution of Sh Do not rinse. Points r indicating pro ating mineral of atty residue.	tein build-up	р.	ub all areas.	
 Flush di Remove Rinse u Pour a (1. Visual ir Absence 4. Microbio	rain with wa the drain of sing cold wa 0.5% solution 0.5% solution nspection. e of bad odd e of followin	nd wash as ter. cover and we ater and rep on of Peras : or. g : b results.	per instruction ash using a HC place drain cove an around and Key a. Bluish p b. White/yelk c. Water drop d. Cracks on e. Milky or ha	CH008 DT (45-50°C) 1% er. into the drain. E Inspection P verlemoen colou ow residue indic olets indicating f rubber seals. azy liquid indicat Service	Solution of Sh Do not rinse. Points r indicating pro ating mineral of atty residue. ing detergent r	tein build-up	р.	ub all areas.	

	nple							Reference no.	
Da Area Descrip Responsible Engineering Person Resp	Person assistance I	•							
Use	Product	Code	Hazard - Neat	Dilution		Cle	eaning T	ool Require	d
Detergent	Diokem	Chlorinated Alkali	OXIDISING OKSIDEREND	1% or 1 cup Litre	B	I rush	Bucket	Scotce-Brite	Water Hose
Sanitiser	Perasan	Acid	OXIDISMG OKSIDEREND	0.2-0.5% 75ml per 25L		ucket	Duokot		Water Hooe
Prot	ective Equi	pment Req	uired			Specia	al Precau	tions	•
Gloves	Apron	Eye Shield	Safety Boots		 Switch off all elect Seek engineering Do not use excest equipment 	trical equip advice wh	ment befor ere applica	e dismantling. ble	
	tle equipme	ent accordin	oplicable. g to manufa	cturer's inst	ollowing Produ truction. noving all solid sc		nilk resid	ues.	
 Dismant Rinse al Make up Scotce-I Rinse w Make up Make up Re-asse 	tle equipme Il component o a HOT (4! Brite (only d ith clean ru o a COLD (emble equip	ent accordin nts with luke 5-50°C) 1% on non-food nning wate 0.5% solutio oment or all	pplicable. g to manuface ewarm water solution of E l contact area r until all soil:	cturer's inst (40°C) ren Diokem and as). No clo s and deter n and soak	truction. noving all solid so d scrub all areas oths are allowed! rgent are removed all utensils for 5	bils and n of the col	mponent		shes,
 Dismant Rinse al Make up Scotce-I Rinse w Make up Make up Re-asse 	tle equipme Il component o a HOT (4! Brite (only d ith clean ru o a COLD (emble equip	ent accordin nts with luke 5-50°C) 1% on non-food nning wate 0.5% solutio oment or all	oplicable. g to manufa ewarm water solution of I contact area r until all soils n of Perasa ow to air dry. can solution i	cturer's inst (40°C) ren Diokem and as). No clo s and deter n and soak if not used t	truction. noving all solid so d scrub all areas oths are allowed! rgent are removed all utensils for 5	bils and n of the col	mponent		shes,
 Dismant Rinse al Make up Scotce-I Rinse w Make up Make up Re-asse 	tle equipme tle component o a HOT (4 Brite (only of th clean ru o a COLD (emble equip tise all uter anspection.	ent accordin Ints with luke 5-50°C) 1% 5-50°C) 1%	a. Bluis b. White/y c. Water solution of I contact area r until all soils on of Perasar ow to air dry. an solution i	cturer's inst (40°C) rem Diokem and as). No clo s and deter n and soak if not used (cey Inspect (cey Inspect (cey Inspect (cey resid droplets ind on rubber s	truction. noving all solid so d scrub all areas oths are allowed! rgent are removed all utensils for 5 within 12hrs ction Points ction Points	oils and m of the cor d. min. to sa ng proteir eral or m lue.	mponent anitise. n build-up ilkstone	s using bru	shes,
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 Dismani Rinse al Make up Scotce-I Rinse w Make up Re-asse Re-sani Visual ir Absence Absence Absence 	tle equipme tle component o a HOT (4 Brite (only of the clean run o a COLD (emble equip tise all utern aspection. e of bad od e of followin	ent accordin Ints with luke 5-50°C) 1% 5-50°C) 1%	a. Bluis b. White/y c. Water solution of I contact area r until all soils on of Perasar ow to air dry. an solution i	cturer's inst (40°C) rem Diokem and as). No clo s and deter n and soak if not used (ey Inspec (ey Inspec (ey Inspec) (ey Inspec) (e) (ey Inspec) (e) (e) (e) (e) (e) (e) (e) (truction. noving all solid so d scrub all areas oths are allowed! rgent are removed all utensils for 5 within 12hrs ction Points ction Points en colour indicatir ue indicating min licating fatty resid seals.	bils and m of the col d. min. to sa ng proteir eral or m lue. gent resid	mponent anitise. n build-up ilkstone	s using bru	shes,
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Example Dairy		rks Instruction		nce no. 1013
Area Description Responsible Person Engineering assistance Required Person Responsible for Inspection		: CIP System Maintenand : Engineering : N/A : Production Manager & 3	ce and Preparation Sealed Air Representative	9
	Instructio	n -Weekly		
Objective: To ensure efficient ru	nning of CIP System			
 Check all valves for leaks and Ensure no 'dead ends' in syst Ensure only specified sprayba Ensure all electrical installatio Ensure pump flowerets are to Check all sieves and strainers Check all dosing equipment is 	em. all are use in tanks. ns are safe and in good specification. s in CIP lines.			
	Compiled By	Service Provider		
	Approved By	Production Manager	1	
	Date	2014/01/10	Revision no.	0

Example Dairy			Cleaning Works Instruction Cleaning-in-Place					Reference no. CH014	
					: Cold Product Lin : Operator : N/A : Production Mana		Sealed Air F	Representativo	e
Use	Product	Code	Hazard - Neat	Dilution		(Cleaning T	ool Require	d
Caustic Detergent	Alkali 8000	Caustic	CORROSIVE	0.4-0.7% Auto Dose					
Acid Detergent	CIP Acid	Acid	CORROSIVE	0.4-0.7% Auto Dose					
Detergent	Diton	Chlorinated Alkali	OXIDISING	1% or 1 cup 25L bucket	Br	rush	Bucket	Scotce-Brite	Water Hose
Sanitiser	Divosan QC	Sanitiser		0.5% 125ml per 25L Bucket			Bucket		
Prot	tective Equi	oment Requ	uired			Spe	cial Preca	utions	
Gloves	Apron	Eye Shield	Safety Boots						
Manual Cle				Da	aily				
2. Disman 3. Rinse a 4. Make uj	Il componer o a HOT (45 Brite (only c	nt accordinents with luke 5-50oC) 1% on non-food	g to manufa warm water solution of I contact area	[·] (40°C) rem Diton and seas). No clo	ruction. noving all solid so crub all areas of ths are allowed! gent are removed	the cor			es,
5. Rinse w 6. Make u 7. Re-asse 3. Re-sani <u>Cleaning-ir</u> 1. Connec 2. Start au	o a COLD 0 emble equip tise all uten <u>n-Place</u> t CIP pipes. tomated CII	.5% solution ment or allo sil in Divosa	n of Divosan ow to air dry.	i QC and so	oak all utensils fo		ı. to sanitis	se.	
5. Rinse w 6. Make u 7. Re-asse 8. Re-sani <u>Cleaning-ir</u> 1. Connec 2. Start au	o a COLD 0 emble equip tise all uten <u>n-Place</u> t CIP pipes.	.5% solution ment or allo sil in Divosa	n of Divosan ow to air dry an QC soluti	i QC and so on if not us	oak all utensils fo		i. to sanitis	;e.	
5. Rinse w 6. Make u 7. Re-asse 8. Re-sani 2. Connec 2. Start au 4. Sign off 1. Concen	p a COLD 0 emble equip tise all uten <u>n-Place</u> t CIP pipes. tomated CII CIP on con	.5% solution ment or allo sil in Divosa p npletion.	n of Divosan ow to air dry an QC soluti K	i QC and so on if not us	bak all utensils fo		i. to sanitis	;e.	
5. Rinse w 6. Make u 7. Re-asse 8. Re-sani 2. Connec 2. Start au 4. Sign off 1. Concen	p a COLD 0 emble equip tise all uten <u>n-Place</u> t CIP pipes. tomated CII CIP on con	.5% solution ment or allo sil in Divosa p npletion.	n of Divosan ow to air dry an QC soluti K	QC and so	oak all utensils fo ed within 12hrs ction Points	r 5 mir	ı. to sanitis	se.	
5. Rinse w 6. Make u 7. Re-asse 8. Re-sani <u>Cleaning-ir</u> 1. Connec 2. Start au 4. Sign off 1. Concen 2. Visual I	p a COLD 0 emble equip tise all uten <u>n-Place</u> t CIP pipes. tomated CII CIP on con	.5% solution ment or allo sil in Divosa p npletion.	n of Divosan ow to air dry an QC soluti K	A QC and so on if not us (ey Inspec	oak all utensils fo	r 5 mir	. to sanitis	;e.	

Exar Da	nple liry		Cleani		Reference no. CH015			
	•				: Operator : N/A		ash Programs Sealed Air Re	
Use	Product	Code	Hazard - Neat	Dilution			Cleaning To	ol Required
Caustic Detergent	Alkali 8000	Caustic	CORROSIVE	0.4-0.7% Auto Dose				
Acid Detergent	CIP Acid	Acid	CORROSIVE BYTSTOF	0.4-0.7% Auto Dose				
Sanitiser	Perasan	Acid	OXIDISING OKSIDEREND	0.2-0.5% Auto Dose				
Pro	tective Equi	oment Req	uired			Spe	ecial Precaut	ions
Gloves	Apron	Eye Shield	Safety Boots					
	•			Daily at	fter Use			
				Insid	e CIP			
			Time		Temp	Flow Speed	Spe	cial Conditions
Cold Water R	inse		5 min		Ambient	1.5m/s	Until effluer	nt clear
Caustic Circul	late		10 min		70-75°C	1.5m/s	1 he 11 e fflere e	4 -1
Cold Rinse Acid Circulate			5 min 10 min		Ambient 70-65°C	1.5m/s 1.5m/s	Unitl effluer	nt clear
Cold Rinse	;		5 min		Ambient	1.5m/s	Until effluer	nt clear
Sanitise Dose)		1 min		Ambient	1.5m/s		
			K	ey Inspec	ction Poin	its		
	tration Tests		iot					
	noncotion	IU CHECK L	ISI.					
1. Concen 2. Visual I	nspection ar		Compiled E	3y	Service P	rovider		
2. Visual I	nspection ar					rovider n Manager		

Exan Da	nple iry	Cleaning Works Instruction Cleaning-in-Place - Pasteurisers						nce no. 016	
Area Descrip Responsible Engineering	otion				: Pasteurisers : Operator : N/A : Production	5	Sealed Air Re	presentative	9
Use	Product	Code	Hazard - Neat	Dilution			Cleaning To	ol Required	ł
Caustic Detergent	Alkali 8000	Caustic	CORROSIVE	1.5-2% Auto Dose					
Acid Detergent	CIP Acid	Acid	CORROSIVE	1.5-2% Auto Dose					
Prot	ective Equi	oment Requ	uired			Spe	cial Precaut	ions	
Gloves	Apron	Eye Shield	Safety Boots						
				Daily at	ter Use				
this step. 5. Rinse w	ith cold wate em with wat e for 35 min rstem.	er until efflu er and heat	ient is clear. to 60degC.		n and circula		-	-	
1 Concent	tration Tests	3	K	ey Inspec	ction Points	6			
	nspection ar		st.						
			Compiled E	Ву	Service Pro	ovider			
Sea	led Ai	r	Approved E	Зу	Production	Manager			
	Food Car		Date		2014/01/10		Revision no).	0