

SERVICE TECHNICAL SHEET

CIRCUITS CIP MONITORING



Validate that a CIP station fulfils all the prerequisites, and all CIP parameters are meeting the required setpoints



Obtain a document to validate the CIP process with your auditors
Define an improvement trajectory



Checklist to be completed based on technical (office) and operational (field) criteria 2 to 4 hours, depending on the CIP



Allows you to obtain a compliance evaluation for each major CIP control criteria

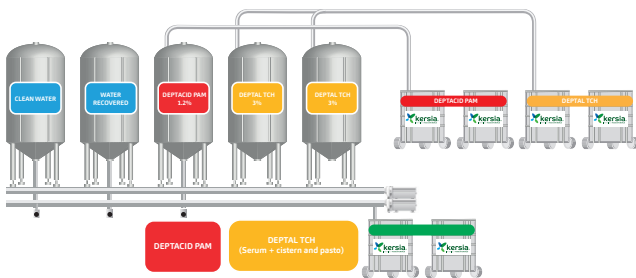
Prerequisites

- Collection of CIP information in the field and in existing documentation (registration documents, etc.).
- Need for the presence and support of an internal person in the organization with a good knowledge of CIP and its automated processes

CIP MONITORING

Monitoring of CIP parameters for all closed circuits, including evaporator, pasteurizer, sterilizer, and sterile tanks processes, as well as membrane and other filtration systems, and fryer boil-out.

This diagnosis is used to determine whether the Cleaning In Place station and recipe is capable of cleaning effectively and repeatedly.



Example of a standard protocol

CONTROLLED PARAMETERS
Solutions temperature
Conductivity solutions
Solutions levels
Auto controls
Flow rates
Batch capacities evaluation
Draining / Auto-cleaning CIP batch
Alarms management
Sensors locations
Metrology
Disinfection