Food Production CIP (Clean in Place) Checklist

Cleaning

DATE	EQUIPMENT / LINE CLEANED	CIP CIRCUIT ID	TECHNICIAN
____ / ____ / _____			

PRE-RINSE

- [ ] Product pushed out of line

Pre-rinse water temperature _____ °C

Pre-rinse duration _____

Pre-rinse drain clear — no product residue ☐ Clear ☐ Still milky — extend

CAUSTIC WASH

Caustic concentration _____ %

Caustic temperature _____ °C 70–80 °C

Caustic circulation time _____

Flow rate adequate ☐ OK ☐ Below minimum

Caustic return concentration _____ %

INTERMEDIATE RINSE

Rinse water temperature _____ °C

Rinse duration _____

Drain pH approaching neutral ☐ Yes ☐ Continue rinsing

ACID RINSE

Acid type and concentration _____

Acid temperature _____ °C

Acid circulation time _____

Acid effectively removes mineral deposits ☐ Yes ☐ Repeat needed

FINAL RINSE & SANITISATION

- [ ] Final rinse with potable water

Final drain pH _____

Sanitiser applied _____

- [ ] Sanitiser contact time met

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ATP swab result _____

Equipment released for production ☐ Yes — passed ☐ No — re-clean required

SIGN-OFF

Cycle deviations noted _____

Technician signature _____

QA verification signature _____

Notes

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