

Agenda **Successful CIP (Clean in Place) in Food Plants**

November 6th & 7th, 2007

Tuesday, Nov 6th

Topic

Time

At times during this session the group will be divided into 2 sections.

Sections will rotate between the CIP Wet Lab and the Classroom.

Complementary Breakfast at Hotel (Optional)	7:30 AM
Session Begins: Introductions & Safety First!	8:30
Clean in Place Systems & Terminology -- All	9:00 – 10:00
Break	
Cont. CIP Systems & Programs (All)	10:15 - Noon
Lunch/Business Break	
CIP Wet Lab – How a CIP System Should Work (½ the Group)	12:30 – 2:00
Break	
Classroom -- Detergents & Sanitizers in CIP; HTSTs, Application of CIP into Other Areas (½ the Group)	2:15 – 3:45
Break	
Food Allergens & CIP -- All	4:00 – 4:30

Group Dinner and Outing

Wednesday, Nov 7th

Topic

Time

Complementary Breakfast at Hotel (Optional)	7:30 AM
Session Begins	8:30
Classroom – Microbiological Issues in CIP (½ the Group)	8:30 – 9:30
Break	
CIP Wet Lab – Now, What Goes Wrong in a CIP System (½ the Group)	9:45 – 10:45
Break	
CIP PMs; Troubleshooting CIP Systems, Sanitary Design Managing Chemicals & Equipment	11:00 - Noon
Lunch/Business Break	
Food Safety and Bioterrorism, What's Next?	12:45 – 1:45
Dismissal	
Facilities & Lab Tour (Optional)	