

Guideline 55

Cleaning and disinfection of food factories: a practical guide (Second edition)

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Preface

For many years, cleaning chemical suppliers have helped food manufacturers in the design and implementation of cleaning and disinfection programmes, including the writing of cleaning schedules, as part of their service package. However, as dictated in, for example, many retailer codes of practice, the development of a hygiene management system (including cleaning and disinfection programmes) is a site responsibility.

The first edition of Campden BRI Guideline 55 [G55] (the forerunner of this document) was written in 2008 with the aid of chemical suppliers and other stakeholders. The intention was to publish a definitive guidance document on the design, implementation and control of cleaning and disinfection programmes for the benefit of the whole of the food and drink industry. This, in turn, would enable the industry to own and develop suitable, robust cleaning and disinfection programmes.

In 2019 it was decided to update G55 in the light of changes to cleaning and disinfection practices (including the focus on removal of allergens), as well as changes to cleaning chemicals, equipment and all other aspects relating to this topic. The revised guideline which you are currently reading also focuses on issues relating to the impact on the environment of using chemicals.

The document is aimed at technical, operational or hygiene managers who are involved with designing and implementing the cleaning and disinfection programme.

A series of “how-to” videos, illustrating how some key and fundamental aspects of factory cleaning and disinfection should be carried out have been produced in association with the revised guideline. The topics for these videos are:

- Cleaning a drain
- Writing an effective cleaning instruction
- Choosing the right detergent for your plant and equipment
- Effective allergen cleaning

You can find them at www.campdenbri.co.uk/research/cleaning-disinfection.php

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