

Australian Standard™

**Cleaning and sanitizing dairy factory
equipment**

This Australian Standard was prepared by Committee FT/9, Dairy Detergents and Sanitizers. It was approved on behalf of the Council of Standards Australia on 15 February 2000 and published on 21 March 2000.

The following interests are represented on Committee FT/9:

Australian Chamber of Commerce and Industry
Australian Chemical Specialties Manufacturers Association
Australian Dairy Farmers Federation
Australian Dairy Products Federation
Australian Food and Grocery Council
Dairy Industry Association of Australia
Dairy Industry Authority of Western Australia
Department of Primary Industries, Queensland
Detergent and Sanitiser Manufacturers Co-op Group, New Zealand
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Australian Standard™

Cleaning and sanitizing dairy factory equipment

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PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT/9, Dairy Detergents and Sanitizers to supersede AS 1162—1991.

This Standard is the result of a consensus among Australian and New Zealand representatives on the Joint Committee to produce it as an Australian Standard.

This Standard is one of a number of Standards dealing with dairy detergents and sanitizers. This Standard should be read in conjunction with AS/NZS 2541:1998, *Guide to the cleaning-in-place of dairy factory equipment*, and may also require reference to the product specifications.

The objective of this revision is—

- (a) to incorporate guidelines on verification and validation of cleaning programs;
- (b) to maintain the present recommended practices for the cleaning and sanitizing of dairy factory equipment; and
- (c) to introduce some minor changes.

The term 'informative' has been used in this Standard to define the application of the appendix to which it applies. An 'informative' appendix is only for information and guidance.

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STANDARDS AUSTRALIA
Australian Standard

Cleaning and sanitizing dairy factory equipment

SECTION 1 SCOPE AND GENERAL

1.1 SCOPE

This Standard sets out guiding principles and recommended practices for the cleaning and sanitizing of dairy factory equipment. It applies to all dairy factory cleaning operations where the equipment is cleaned by the use of circulating liquids, physically scrubbed by manual exertion or where mechanized cleaning is employed. This Standard is supplemented by AS/NZS 2541 which outlines the principles and practices of circulation cleaning-in-place procedures (CIP) for the cleaning of dairy factory equipment.

1.2 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS

1087 Sodium hypochlorite solutions for use in the dairying industry

1398 Iodophors for use in the dairying industry

1803 General purpose detergents for use in the dairying industry

AS/NZS

1389 Acidic detergents for use in the dairying industry

1400 Heavy-duty alkaline detergents for 'in-place' cleaning in dairy factories

2541 Guide to the cleaning-in-place of dairy factory equipment

1.3 DEFINITIONS

For the purpose of this Standard, the definitions below apply.

1.3.1 Cleaning

An operation designed to remove all foreign deposits or residues from equipment surfaces using physical, chemical or mechanical means.

1.3.2 Clean surface

A surface, free from residual film or soil, and where—

- (a) contamination or oxidation is not visible under good lighting conditions with the surface wet or dry;
- (b) no objectionable odour is apparent;
- (c) the surface does not feel greasy when rubbed with clean fingers;
- (d) the surface shows no sign of excessive water-break while water is draining from it;
- (e) the surface is free from undesirable residues of cleaning and sanitizing materials;
- (f) no sign of fluorescence is detectable when the surface is inspected with a long wavelength (340 nm to 380 nm) ultraviolet light; and
- (g) after being sanitized, the surface microbial count is within acceptable levels (see Appendix A).