

# ENFIT CLEANING STANDARDS



ENFIT CLEANING CODES\*

SPECIAL CORONA  
REQUIREMENTS

\*) The use of the ENFIT Cleaning Codes is only permitted to ENFIT members. A violation of this agreement will be punished legally

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**As part of the European Working Group Food Safety in the supply chain, the experts have agreed on a ENFIT standard for the cleaning of transport containers.**

## **Technical design of the transport container.**

Depending on the technical design of a transport container (length, volume, material, number of chambers, drain pipes, valves, pumps, air-distributors, filters, air compressor, ventilation pipes, vacuum valves, hose lines) and the last load (previous product), a suitable cleaning process is recommended.

## **Cleaning Process:**

For example: ENFIT P 200. The final duration (total cleaning time) of the cleaning process must be determined by the cleaning equipment and depends on the following factors:

- Outdoor temperature (summer, winter)
- Amount of residues in the container
- Type of residues (bulk, granules, powder, liquid, high viscosity, low viscosity)
- Cleaning technology of the cleaning station (pressure, flow rate of the water, temperature, number of cleaning heads, etc.)

## **Scope of the cleaning:**

If the cleaning is carried out in accordance with the ENFIT standards, all attachments, all accessories, all hoses, pipes, valves, pumps, filters, gasket, man wholes, protection boxes, etc. are always cleaned. Deviations from this must be indicated in the cleaning document.

## **Responsibility of the cleaning station:**

The cleaning stations are responsible for the following factors:

- Training of personnel (for example according to ENFIT standard / Perfect cleaning and hygiene in the cleaning of food transport containers)
- Certification of the cleaning station (eg ENFIT HQF certification)
- Regular validation and verification of processes (self-inspection)
- Truthful documentation of the cleaning process (cleaning certificate according to ENFIT standard)

**Exceptions: If the client of the cleaning company (logistician) expressly requests a deviating process, the cleaning station will indicate this in the documentation. In this case, the logistician bears full responsibility for the cleaning result.**

# EXPLANATION OF CLEANING CODES AND CLEANING PROCESS

## Cleaning control:

The cleaning control of the cleaning station is carried out as part of regular validation and verification, or

- After commissioning by the client, or
- After cleaning by the client himself (control by the driver to check the performance, risk hedging)

**Attention: The cleaning control takes place at the defined "critical points". A cleaning control at points that are most likely always clean makes no sense.**

## Food Defense:

After cleaning, the corresponding places to be secured with seals must be sealed by the cleaning station staff. Thus, the cleaning station ensures the transfer of risk to the client and protects against later complaints.

Attention: The client (logistician) must submit to the cleaning station a "seal-plan" with the points to be secured and the total number of seals.

It is recommended to use only digital seals. The seals should have a non-overlapping code (e.g., GS1 code) and e.g. digitally linked to the ENFIT-GID. This provides maximum security for all involved stakeholder (loaders and unloaders).

## Loader and/or unloader

The loader must ensure that the transport container is in proper condition before loading. These include the following points:

- Checking transport papers (eCMR, others)
- Checking seals (If the seals are intact, check the numbers on the seals. recommendation: digital check)
- Checking suitability for foodstuffs (test report according to DIN 10 502-1 that the transport container is suitable for foodstuffs The next inspection date is stored in the test report). In case of using digital traceability systems, the suitability and the inspection interval can be read directly by scanning the ENFIT GID for the recommended digital retracing
- Testing of the cleaning results at the "critical points", e.g. with a hygiene indicator (for example CleanCard)
- Checking the last three load (previous loads)
- Checking the cleaning document (when, where, completeness, etc.)

# EXPLANATION OF THE INDIVIDUAL PROCESS STEPS

**Yellow boxes:** The times indicated in the yellow boxes are the minimum and maximum times needed for this process step. In the determination of the total cleaning time, the minimum times and the maximum times are separately added. The average time is the arithmetic mean of the minimum and maximum time.

**Preparation:** Order acceptance, creation of the order documents, allocation to the cleaning line.

**Residue removal:** Remove the residues from the container, disassemble the attachments.

**Manually Claning:** Manually cleaning the dome covers, manholes, seals, hoses, pumps, valves, filters, vacuum valves, ventilation pipes, etc.

**Prewash:** Temperature and time for pre-wash

**Main wash:** Temperature and time for the main wash and indication of the detergent to be used (the concentration of the detergent, as well as the duration of the dosage must be agreed with the manufacturer of the cleaning agent and may be different for different manufacturers)

**Rinse:** Temperature and time for rinsing. Here, a validation and verification should be carried out as to whether the cleaning agent was completely rinsed out.

**Drying:** First stage Temperature > 75 ° C. Second stage > 40 ° C. Drying is not always necessary. Often, the container dries naturally at high temperatures. In special cases, it is recommended to treat the container with a refrigeration dryer until almost complete dehumidification.

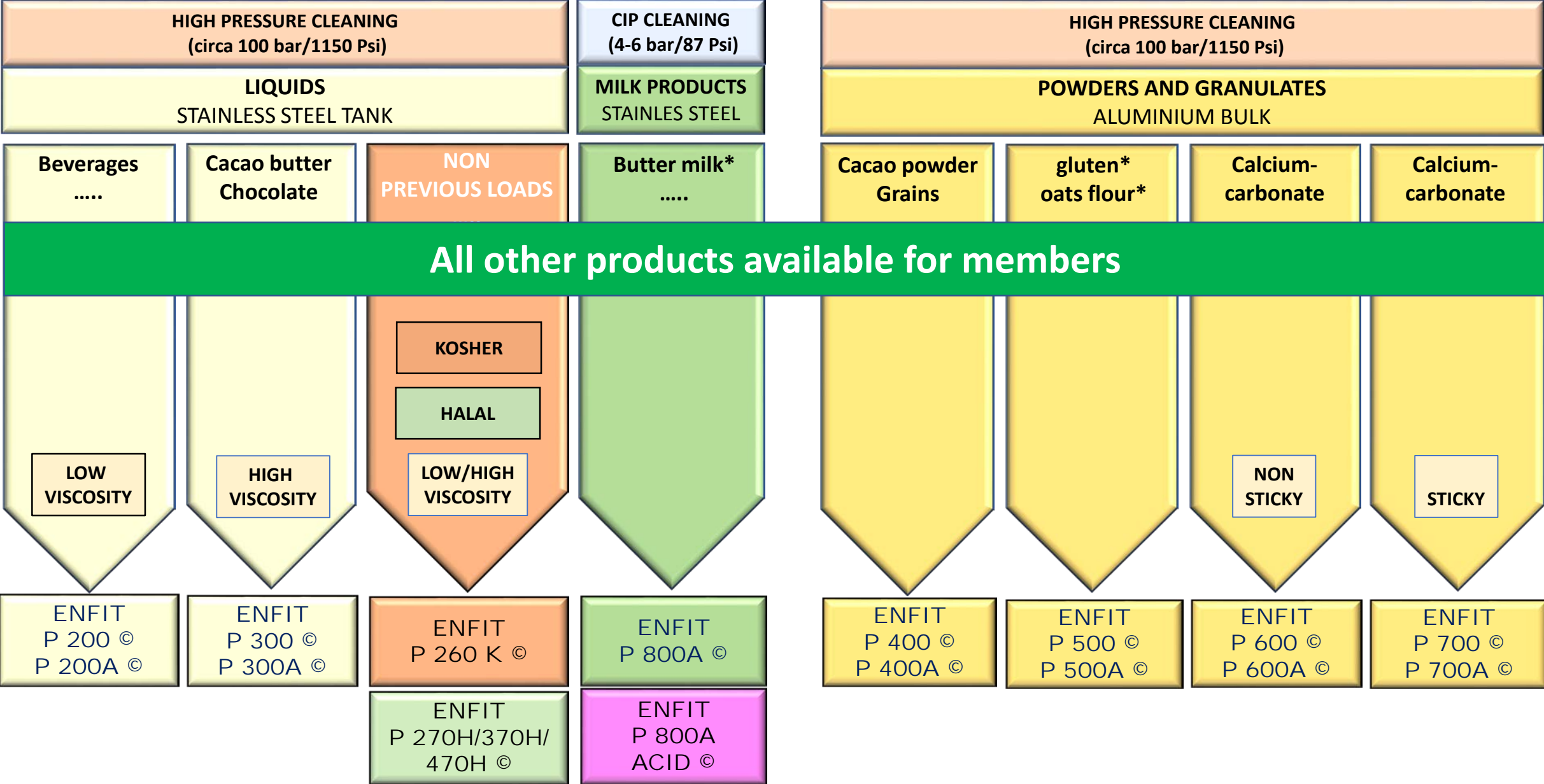
**Steam:** In certain cleaning processes (e.g., kosher, halal, or high viscosity products) steam is used according to specifications.

**Cleaning control:** Checking the cleaning result at the critical points. We recommend that the inspection be carried out by the client/ logistican. (Risk hedging and control of cleaning), e.g. with a hygiene indicator (for example CleanCard).

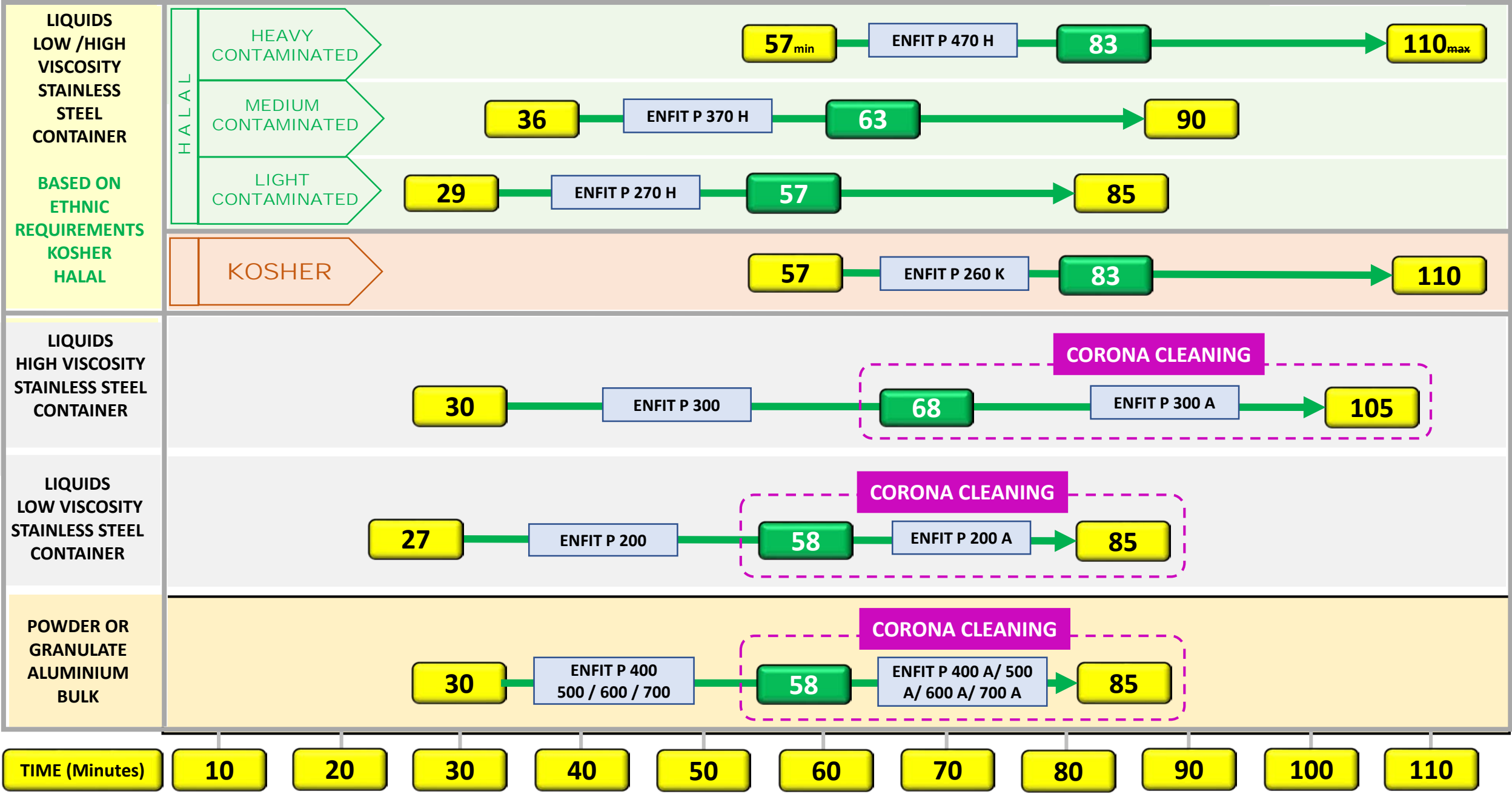
**Assembly:** Assembly of all attachments. Sealing of all openings with safety seals (done by the cleaning station) Documentation of the seal numbers on the cleaning document.

**Documents:** Creation of the cleaning document as proof of the delivered service. All deviations from the ENFIT standards are indicated separately. If other documents or specifications of the client are implemented, this will also be documented.

# OVERVIEW - FOOD PRODUCTS - VALIDATED CLEANING STANDARDS / CODES



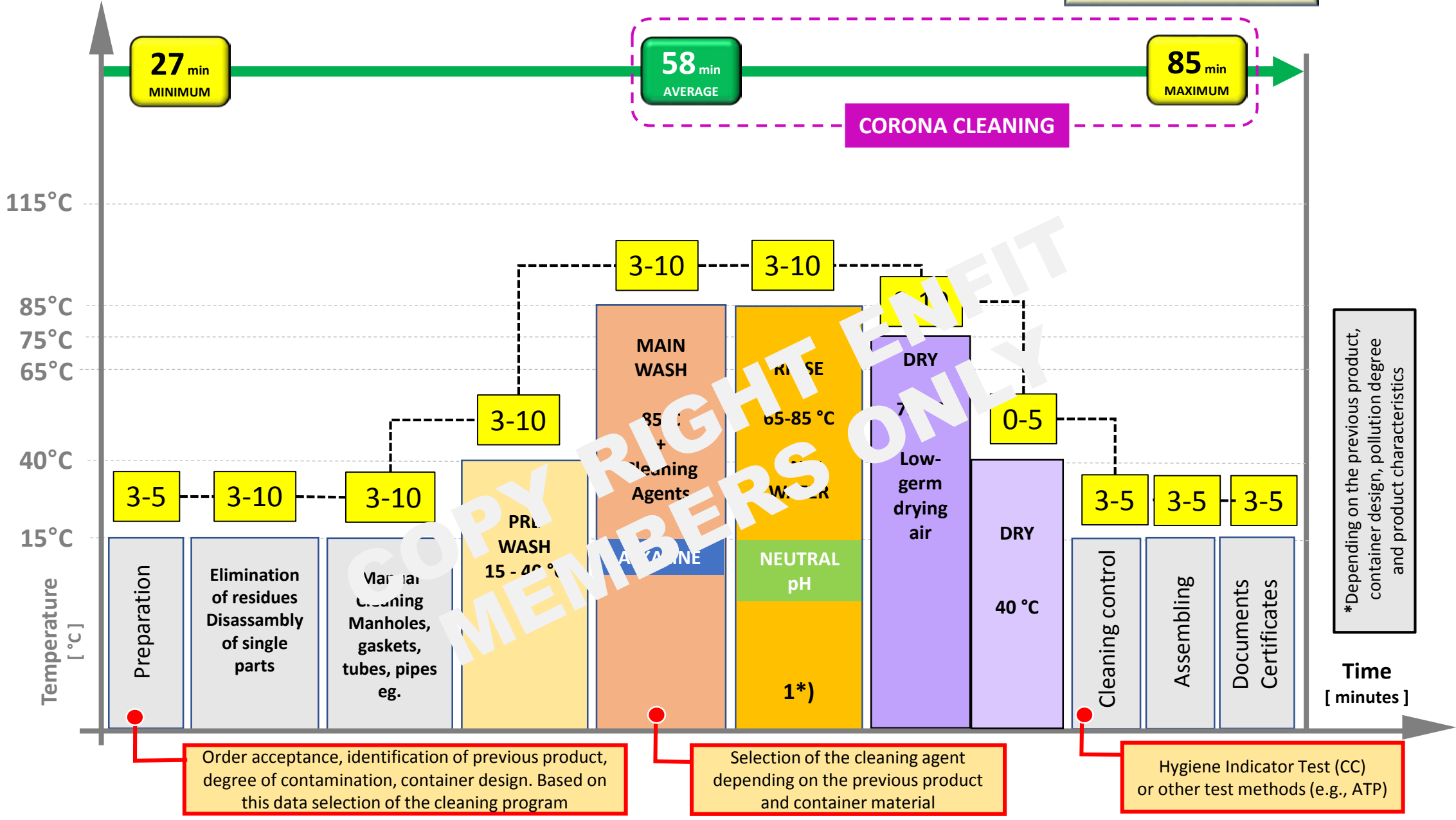
# ENFIT CLEANING CODES OVERVIEW



# ENFIT CLEANING STANDARD

## LIQUIDS - LOW VISCOSITY IN STAINLESS STEEL CONTAINER

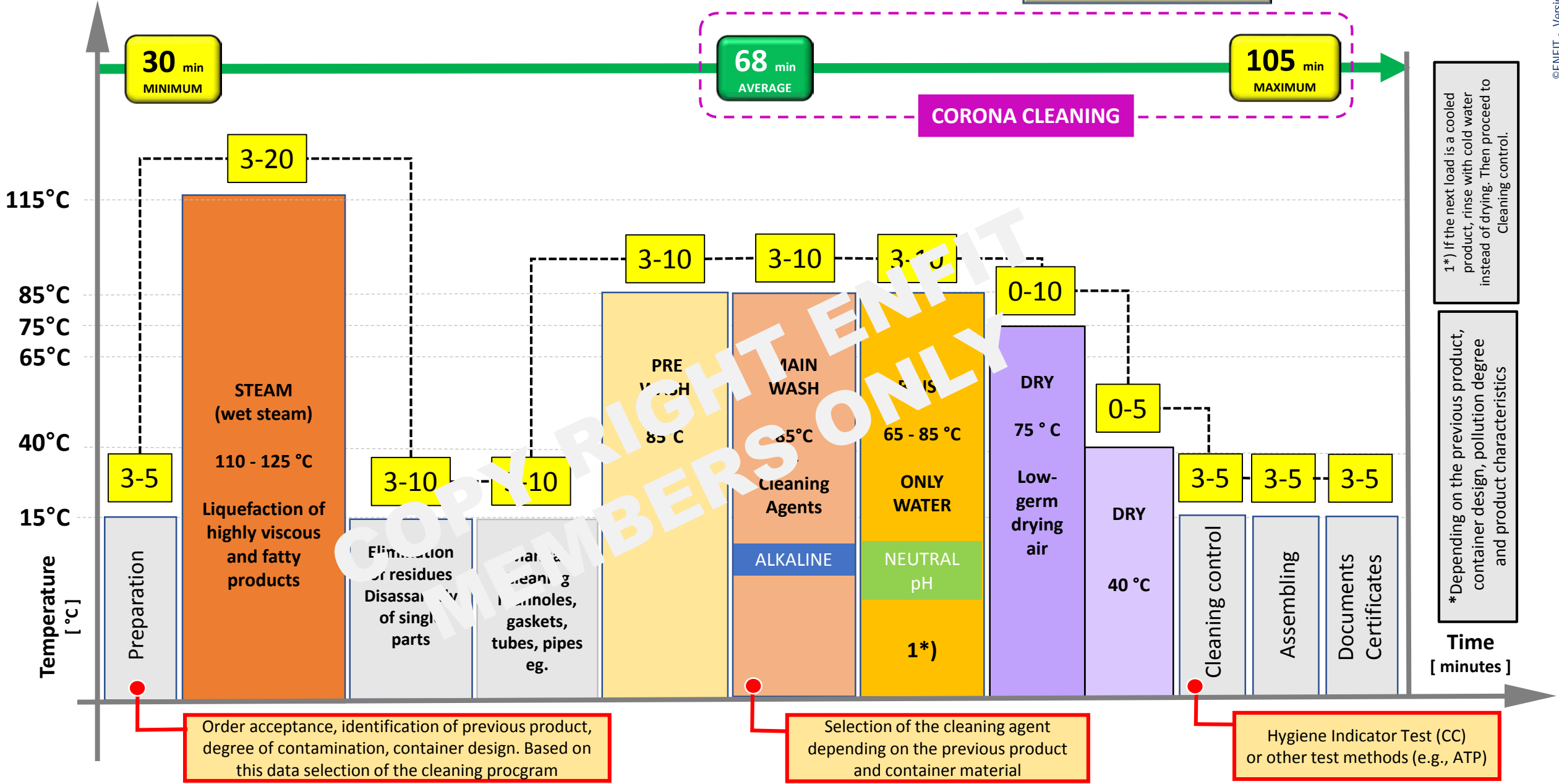
CLEANING CODE  
ENFIT P 200 ©



# ENFIT CLEANING STANDARD

## LIQUIDS - HIGH VISCOSITY IN STAINLESS STEEL CONTAINER

CLEANING CODE  
ENFIT P 300 ©

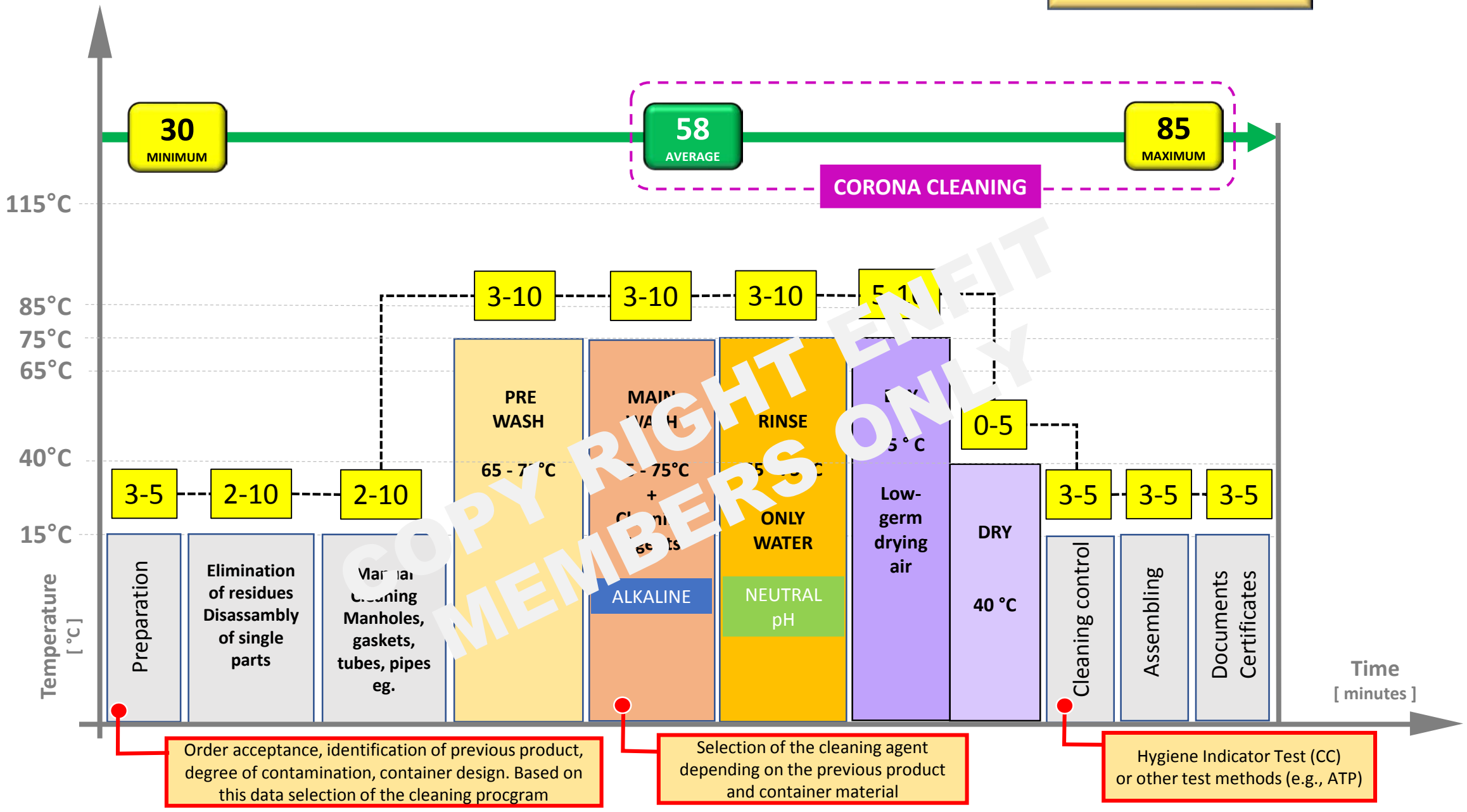




# ENFIT CLEANING STANDARD

## POWDER & GRANULATE IN ALUMINIUM BULK (SILO)

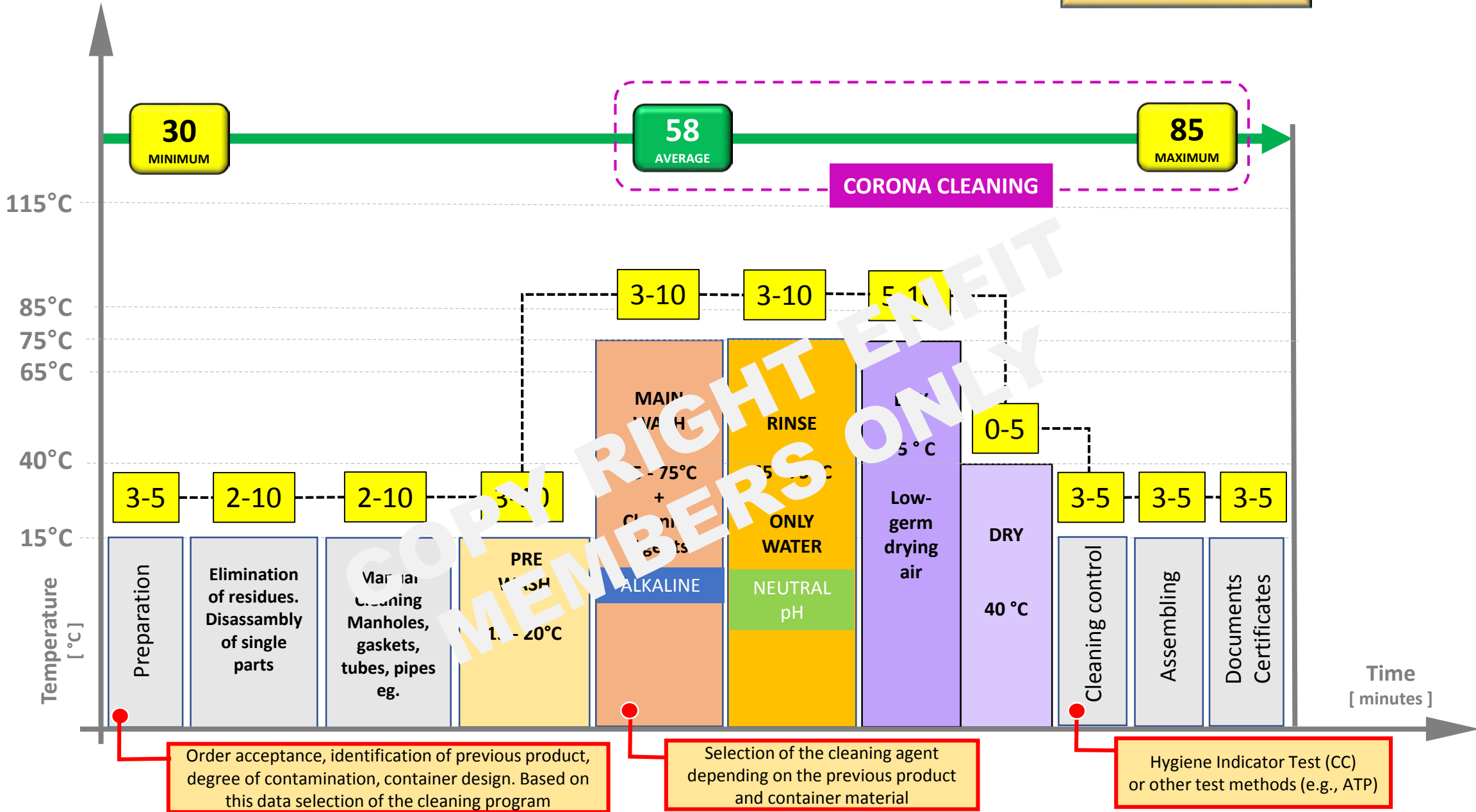
CLEANING CODE  
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# ENFIT CLEANING STANDARD

## POWDER & GRANULATE IN ALUMINIUM BULK (SILO)

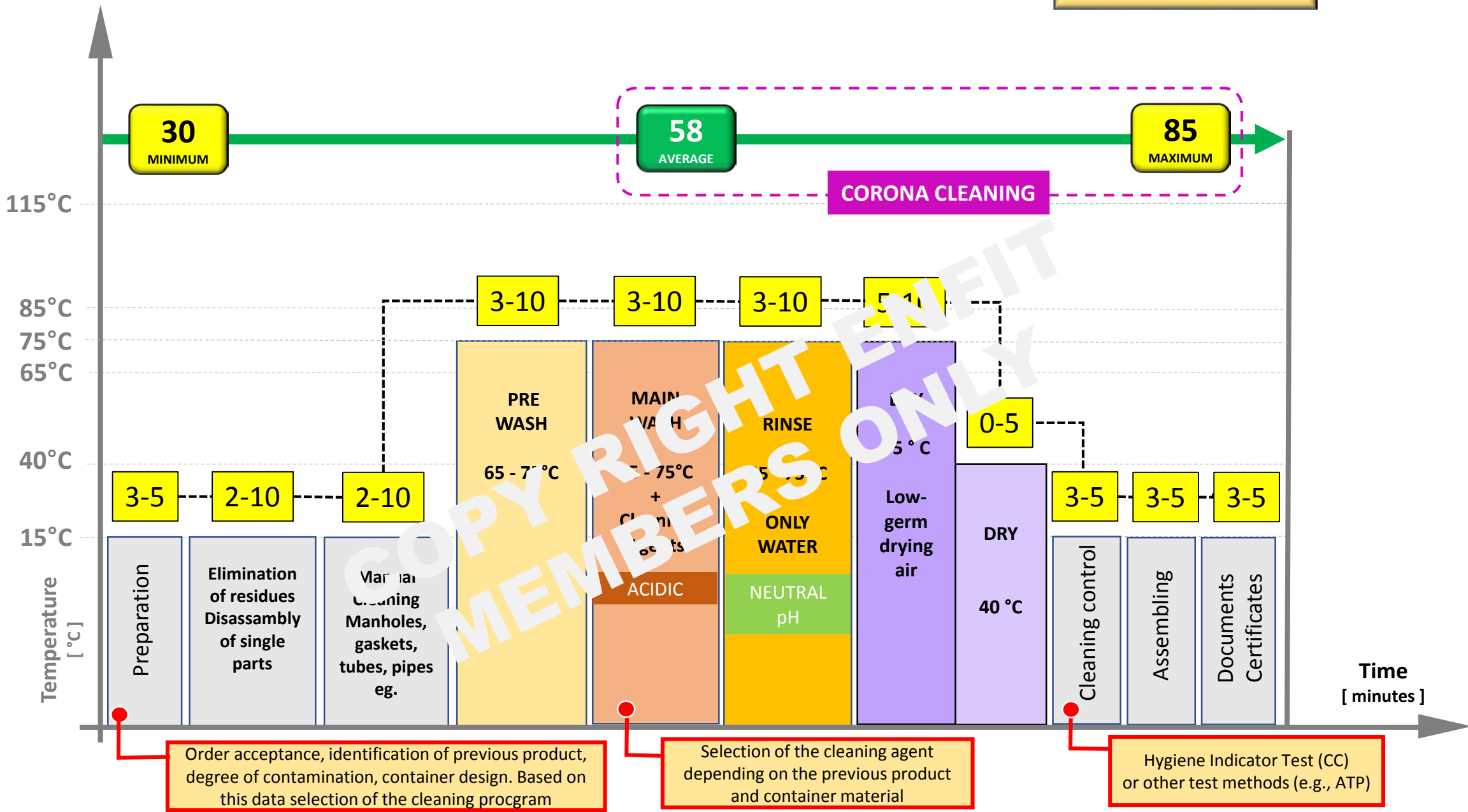
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# ENFIT CLEANING STANDARD

## POWDER & GRANULATE IN ALUMINIUM BULK (SILO)

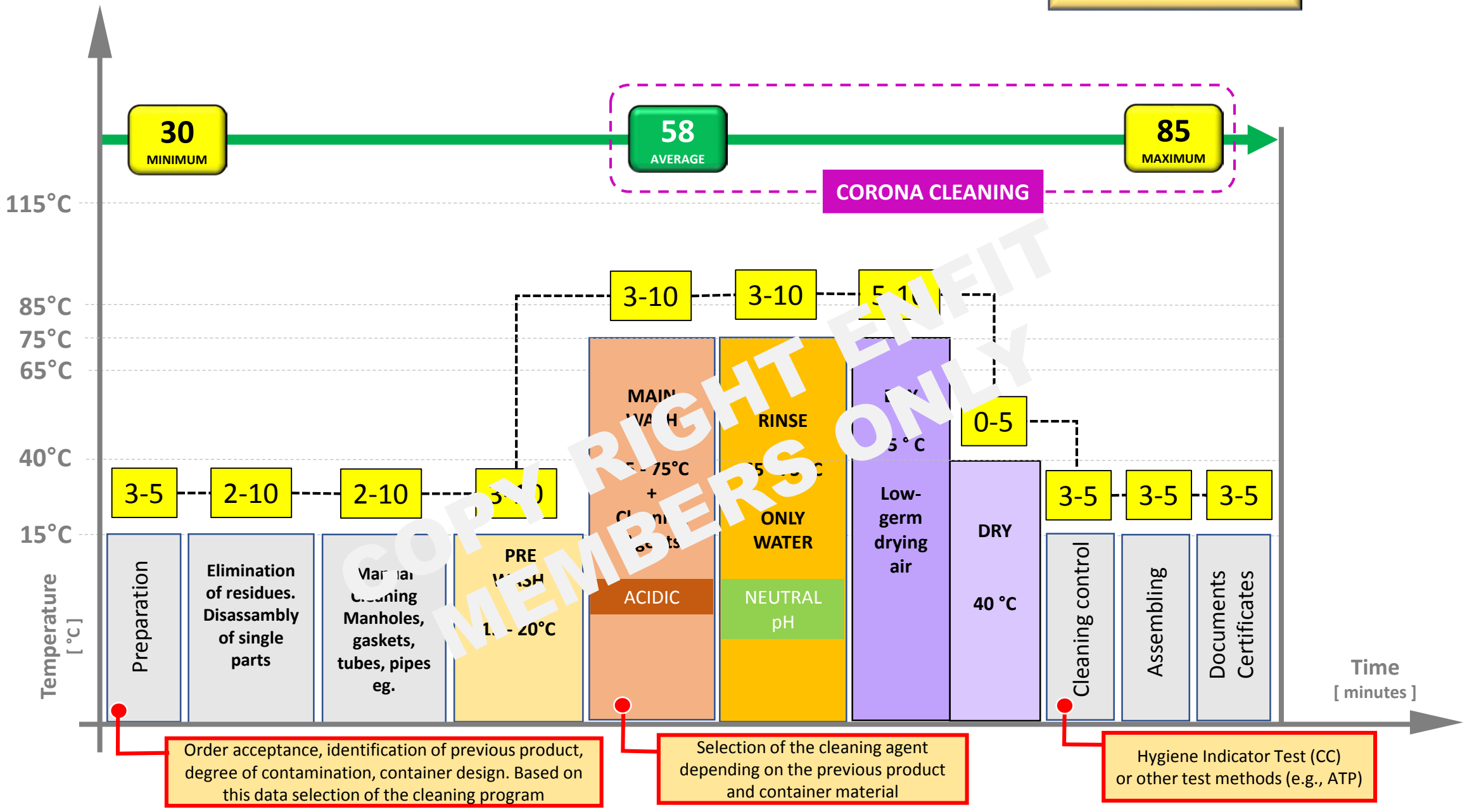
CLEANING CODE  
ENFIT P 600 ©



# ENFIT CLEANING STANDARD

## POWDER & GRANULATE IN ALUMINIUM BULK (SILO)

CLEANING CODE  
ENFIT P 700 ©



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