Food safety

Cleaning and Disinfection: Plan, Validation, Verification

One day to design an effective cleaning and disinfection plan and prove that it works. Soils, chemicals, the Sinner circle, equipment and zoning set out the method; validation by ATP, microbiology and allergen tests, then visual verification, provide the proof. The exercises use your equipment, work instructions and records.

Duration : 1 day

Objectives

1. Explain the role of each factor in the Sinner circle: chemical action, mechanical action, temperature, time
2. Choose chemicals, equipment and methods according to the soil, the surface and the zone
3. Write cleaning instructions that teams can apply and check
4. Distinguish validation from verification, and build a validation protocol
5. Use ATP, microbiological and allergen results to correct the plan

Programme

Day 1 — morning

• Organic and mineral soils, biofilms, surfaces: what makes equipment hard to clean

• Sinner circle, detergents, disinfectants, concentrations and contact times

• Cleaning in place and manual cleaning, dedicated equipment per zone and colour coding

• Cleaning plan: what, who, when, how, with which product

Day 1 — afternoon (workshop)

• Validation: ATP, microbiological sampling, allergen tests, acceptance criteria

• Visual verification before restart and line release

• Records and frequent audit findings

• Workshop: validation protocol for a piece of equipment on your site, then knowledge test

Teaching methods

• Reading ATP and microbiological results from your own site

• Review of your work instructions with the teams who apply them

• Inspection of dismantled equipment to spot harbourage points

• Option to include the cleaning contractor in the group

• Final quiz on cleaning validation and verification

Assessment and documents

Knowledge test at the end of the day, reaction survey at D+1. Numbered training certificate, verifiable online; training report and the validation protocol written in the workshop handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

On sites that make ready-to-eat food, the course “Environmental Monitoring Plan (Listeria)” extends the verification of cleaning. Hygienic equipment design is covered in “Hygienic Maintenance and Sanitary Design”.

Practical information

Duration	1 day
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

What is the difference between cleaning validation and verification?
Validation proves, before the method is fixed, that it achieves the expected result, for example removal of an allergen. Verification then checks, at each cleaning or at a defined frequency, that the validated method was actually applied. Auditors ask for both.

Our cleaning is subcontracted: are we concerned?
Yes. Responsibility stays with the site. The course can bring your teams and the contractor’s together to share work instructions, acceptance criteria and the records expected.

Are ATP measurements enough?
No. ATP signals the presence of organic matter and suits rapid verification, but it does not detect pathogens or, reliably, allergens. It is combined with microbiological sampling and allergen-specific tests.