

CLEANING AND DISINFECTION PROCEDURES FOR FOOD HOSES

Cleaning

1) Rinse hose with hot water or detergent solution for 20 minutes. Ideal temperature to be applied is from +50°C up to +65°C; the temperature must in any case be higher than +43°C. This procedure will allow a safe removal of the food rests.

2) If you clean the hose with a detergent solution, you must rinse the hose a second time with water to remove all residues of the detergent. Recommended temperature for this operation is approximately +50°/+65°C. Please choose the lowest detergent concentration in case you repeat the cleaning operations more than one time.

Disinfection

IPL recommends the chemical disinfection for food hoses. Treatment for 20 minutes with aqueous solution containing Nitric acid (HNO₃) at a maximum concentration of 0.1% at +75°C - or 3% at room temperature;

or

Treatment for 20 minutes with aqueous solution containing Chlorine (Cl) at a maximum concentration of 1% at + 65°C;

or

Treatment for 20 minutes with aqueous solution containing Sodium Hydroxide (NaOH) at a maximum concentration of 2% at a temperature ranging from +55°C up to +75°C - or alternatively 5% at room temperature.

The choice of the correct disinfection procedure depends on the microbial product contamination and on the type of equipment. After the chemical treatment, the hose must be rinsed with drinking water for at least 30 minutes.