



MANUFACTURING AND PRODUCTION

Food Plant Sanitation and Cleaning in Place

3 day course

Classroom, online or in-house

Course overview

Cleaning is the operation most often shortened when a plant is behind schedule, and the consequence appears days later as a microbiological result nobody can explain. This course makes cleaning verifiable rather than assumed. Delegates work through soil types and why protein, fat, carbohydrate and mineral deposits each need different chemistry. Detergent and sanitiser selection follow, including caustic, acid, chlorine, peracetic acid and quaternary compounds, with the surfaces each attacks. Cleaning in place is covered in operational detail: circuit design, flow velocity, temperature, contact time and concentration, and the consequence of relaxing any one of them. Manual cleaning and equipment strip down are addressed for the parts a circuit cannot reach. Verification is covered through visual inspection, swabbing, adenosine triphosphate testing and rinse water analysis. Chemical handling and operator safety follow. The course closes on cleaning schedules, on validation and on investigating a hygiene failure.

What you will learn

- Match cleaning chemistry to protein, fat, carbohydrate and mineral soils
- Select detergents and sanitisers appropriate to the surface
- Design a cleaning in place circuit with correct velocity and contact time
- Recognise the effect of relaxing temperature, time or concentration
- Strip down and clean the equipment a circuit cannot reach
- Verify cleaning by swabbing, adenosine triphosphate testing and rinse analysis
- Handle chemicals safely, validate a schedule and investigate a failure

Who should attend

- Hygiene and sanitation supervisors in food plants
- Quality assurance and food safety staff
- Production supervisors responsible for cleaning shifts
- Maintenance staff working on cleaning circuits
- Cleaning chemical suppliers supporting food clients

Course outline

- 01 The operation cut when a plant is behind
- 02 Soil types and the chemistry each needs
- 03 Detergent and sanitiser selection
- 04 Surface compatibility
- 05 Cleaning in place circuit design
- 06 Velocity, temperature, time and concentration
- 07 Manual cleaning and strip down
- 08 Verification, chemical safety, validation and failure investigation

Upcoming dates

Dates	Venue	Format	Fee per delegate
23 to 25 September 2026	Online	Online	R6,500
9 to 11 December 2026	Kigali, Rwanda	Classroom	USD 995
8 to 10 February 2027	Maputo, Mozambique	Classroom	USD 995



Fees and how to register

This 3 day course is **R6,500** per delegate online, **R14,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 995** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriScience.co.za, or WhatsApp us on **+27 63 479 1136**.

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