



National Standards Authority of Ireland

IRISH STANDARD

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ICS 67.260

**CODE OF PRACTICE ON CLEANABILITY OF
COMMERCIAL FOOD EQUIPMENT USED IN
THE RETAIL AND CATERING SECTORS**

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CEN

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WORKSHOP

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AGREEMENT

ICS 67.260

English version

Code of Practice on cleanability of commercial food equipment used in the retail and catering sectors

This CEN Workshop Agreement has been drafted and approved by a Workshop of representatives of interested parties, the constitution of which is indicated in the foreword of this Workshop Agreement.

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Foreword

This CEN Workshop Agreement has been drafted and approved by a Workshop of representatives of interested parties on **2006-05-04**, the constitution of which was supported by CEN following the public call for participation made on **2003-12-01**.

A list of the individuals and organizations which supported the technical consensus represented by the CEN Workshop Agreement is available to purchasers from the CEN Management Centre. These organizations were drawn from the following economic sectors: **Food Service Equipment Industry; Quick Service Restaurants.**

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The final review/endorsement round for this CWA was started on **2005-07-27** and was successfully closed on **2005-09-26**. The final text of this CWA was submitted to CEN for publication on **2006-07-07**.

The purpose of this document is to provide a Code of Practice on the material, design, construction and performance of Commercial Food Service Equipment to achieve cleanability.

Operators in the retail and catering sector sought a method to comply with the legislation 852/2004 EC, Food Hygiene, which requires a quality system such as 'Hazard Analysis Critical Control Point(s)' (HACCP). Inherently this requires their equipment be cleanable. This document was established to provide members of this sector a Code of Practice to ensure that the manufacturers of equipment have a guideline to design and build cleanable equipment.

To assist the manufacturer, references to NSF/ANSI standards related to particular clauses in this document are given in Annex F.

While specific materials, design, and construction may be stipulated, equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meets or exceeds the intent of this Code of Practice.

It should be noted that European regulations, National regulations, Local regulations and European Standards take precedence over this Code of Practice.

This CEN Workshop Agreement is publicly available as a reference document from the National Members of CEN: AENOR, AFNOR, ASRO, BSI, CSNI, CYS, DIN, DS, ELOT, EVS, IBN, IPQ, IST, LVS, LST, MSA, MSZT, NEN, NSAI, ON, PKN, SEE, SIS, SIST, SFS, SN, SNV, SUTN and UNI.

Comments or suggestions from the users of the CEN Workshop Agreement are welcome and should be addressed to the CEN Management Centre.

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