

Carry out container inspection and labelling in brewing

Overview

This standard covers the skills and knowledge needed for you to carry out container inspection and labelling in brewing.

This standard details the skills needed for monitoring and maintaining storage systems, inspecting containers and labelling brewing products. It also covers improving systems and communications, evaluating procedures and recommending appropriate changes.

This standard is also about understanding the principles of empty and full container inspection, labelling and coding of containers in brewing. It covers the purpose of inspections, how inspections are carried out, the purpose and function of labelling and coding.

This standard is for you if you are involved in, and require a broad knowledge and understanding of, container inspection, labelling and coding of containers in brewing.

Performance criteria

You must be able to:

Monitor storage systems and procedures

1. monitor and follow hygiene, health and safety and environmental procedures
2. maintain containers and labelling systems to monitor the condition of materials and the storage facility
3. maintain containers and labelling systems to limit risks and comply with legal and company requirements and evaluate their effectiveness
4. complete the necessary documentation in accordance with company procedures

Recommend areas for improvement and communicate with others

5. evaluate handling and storage systems and procedures for effectiveness and find areas for improvement
6. evaluate the impact on operations of any deficiencies in containers or labelling and procedures and take the necessary relevant action
7. make suggestions for improvement to the relevant person
8. establish and maintain spoken and written communication with your managers and colleagues

Inspecting and labelling

9. inspect empty containers in accordance with organisational standards and instructions
10. inspect full containers in accordance with organisational standards and instructions
11. label and code brewing products in accordance with organisational requirements

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Knowledge and understanding

You need to know and understand:

1. the organisational health and safety, hygiene, environmental and quality standards and instructions
2. the personal protective equipment required
3. the work area tools and equipment needed
4. why it is important to check the cleanliness of work area, tools and equipment
5. what the purposes are of empty container inspections
6. what the purposes are of full container inspections
7. how to check the effectiveness of inspection and reject systems
8. what the purposes of labelling and coding are
9. what the requirements of labelling and coding are for brewing products
10. where on the container packaging coding is located
11. what the reasons and advantages are for bar coding
12. how to deal with waste materials in accordance with organisational requirements
13. the need for records to be completed within agreed timescales and to an agreed standard
14. what should be communicated, to whom and why it should be done
15. the limits of your authority and the consequences of exceeding them

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