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## Overview

This standard is about the skills and knowledge needed for you to clean in place (CIP) plant and equipment in food and drink operations.

You will need the skills and knowledge to use automated and semi-automated cleaning procedures, ensuring hygienic conditions of the plant and returning plant to a safe and hygienic working condition.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing for and cleaning in place plant and equipment.

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## Performance criteria

*You must be able to:*

1. prepare plant, equipment and materials as scheduled
2. make sure that all actions you take are within the limits of your own authority
3. obtain and use the required personal protective equipment and make sure it is fit for use
4. obtain and prepare cleaning materials
5. maintain communication throughout the cleaning process in accordance with organisational requirements
6. carry out cleaning in a way that does not damage or contaminate plant, materials products and equipment and does not harm yourself or other people
7. complete the cleaning process in line with organisational specifications
8. carry out swabbing where required in accordance with organisational, health and safety and hygiene regulations
9. make sure that plant, equipment and work areas are fit for future use after cleaning
10. identify and report any signs of contamination, damage or environmental concerns
11. dispose of any waste according to regulations and procedures
12. return cleaning materials, equipment and personal protective equipment to safe and secure storage
13. inform those who need to know that CIP has been completed
14. handle and store chemicals in accordance with organisational safety regulations
15. complete all records within agreed timescales
16. follow legal and regulatory requirements; health and safety, hygiene and environmental standards or instructions

## Knowledge and understanding

*You need to know and understand:*

1. the relevant legal and regulatory requirements, health, safety, hygiene and environmental standards and instructions and what might happen if they are not met
2. the purpose of personal protective equipment and the consequences if this is not used according to regulations and procedures
3. types and uses of cleaning materials
4. COSHH and risk assessment requirements, precautions to be taken when handling or storing cleaning materials and what might happen if this does not happen
5. how to use guards and warning notices and why this is important
6. where a permit to work is required, how it is used, and what might happen if it is not obtained before cleaning starts
7. what the CIP system procedures are, where to find them, and what might happen if they are not followed
8. why it is important to follow the cleaning specification and what might happen if it is not followed
9. the correct set-up of valves, pipes, pumps, CIP points are and what might happen if they are not set up properly
10. why it is important to check for and detect leaks, blockages, pump failures and other problems, and report them promptly
11. the precautions to take to make sure that products are not contaminated by cleaning materials
12. how cleaning helps to prolong the life of equipment and machinery
13. evidence of contamination and the actions to take if this evidence is found
14. the need to identify and report any signs of contamination, damage or environmental concerns and what may happen if this is not done
15. what actions to take in the event of ineffective cleaning
16. emergency procedures for dealing with spillages and contact with skin
17. the procedures for checking that cleaning has been effective and why it is important to check
18. what might happen if the correct waste disposal procedures are not followed

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19. why it is important to keep records and what might happen if this is not done
  20. how to re-assemble plant and equipment and the importance of leaving plant, equipment and work areas fit for use
  21. why it is important to clean and store equipment according to regulations and procedures after use
  22. the importance of communication

IMPSO103

Clean in place (CIP) plant and equipment in food and drink operations



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