
Overview

This standard is about contributing to the care and effective operation of plant and equipment in order to minimise machine down time and facilitate optimum production.

It covers preparing for the maintenance of plant and equipment and undertaking maintenance of plant and equipment. Working safely, in the optimum time, using correct tools, equipment and materials, and carrying out maintenance in accordance with statutory and organisational procedures are essential features of this standard.

This standard applies to you if you work within the processing, technical or engineering area of food and drink operations.

Performance criteria

You must be able to:

Prepare for the maintenance of plant and equipment

1. monitor and adhere to hygiene, health and safety and environmental procedures
2. access relevant information and instructions, interpret them and evaluate them for impact on operations
3. identify what resources will be required and check that they are available and fit for use
4. access and prepare the work area in a manner which promotes effective and safe work practices
5. prioritise your work activities to achieve optimum productivity within the limits of your own contribution
6. check that maintenance activities are authorised
7. establish effective spoken and written communication with your managers and colleagues
8. complete the necessary documentation legibly and process it

Undertake maintenance of plant and equipment

9. monitor and adhere to hygiene, health and safety environmental procedures
10. check that maintenance activities are undertaken using correct tools, materials, equipment and techniques
11. identify defects and discrepancies in components and take the necessary corrective action
12. minimise the wastage of consumable items and other materials and dispose of non-reusable materials
13. evaluate maintenance activities for effectiveness, seek areas for improvement and make any recommendations for improvements to your immediate line manager
14. check that work which cannot be completed within the agreed schedule is recorded and reported to the relevant people
15. maintain spoken and written communication with your managers and colleagues
16. complete the necessary documentation legibly and process it
17. leave plant and equipment safe, tidy and fit for future use

Knowledge and understanding

You need to know and understand:

1. what the standards of health and safety and hygiene that you are required to work to are and why it is important that you do so
2. what the limits of your own authority and competence are and why it is important to work within them
3. what the lines and methods of communication are and why it is important to use them
4. what the documentation requirements are and why it is important to meet them
5. what the relevant plant and equipment operating systems are and what the maintenance needs are
6. how to access information and resources
7. what to do in situations where the resources are not available or are not fit for use
8. what the possible implications of not undertaking maintenance are
9. what impact maintenance may have on operations
10. what standards of health and safety and hygiene you are required to work to are and why it is important to do so

IMPEM107

Contribute to the maintenance of plant and equipment in food and drink operations



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