
Overview

This standard is about the skills and knowledge needed for you to control effluent treatment operations in food and drink operations.

You will need the skills and knowledge to control effluent treatment in food and drink operations. You will need the skills and knowledge to prepare for effluent treatment, control and complete the process, prepare equipment, monitoring and controlling operations.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling effluent treatment operations.

Performance criteria

You must be able to:

1. confirm that required documentation is completed within agreed timescales
2. confirm that equipment and materials are ready for use
3. check that the relevant emergency equipment is ready for use
4. use personal protective equipment in accordance with organisational requirements
5. confirm that the treatment areas are clean and prepared for safe processing
6. follow treatment procedures as specified
7. adjust process variations promptly to maintain treatment within specification
8. sample the process as specified in operating procedures
9. confirm that treated effluent and any other products of the process meet specification
10. shut down services according to operating procedures
11. identify treated effluent that is out of specification and report it to the appropriate person
12. deal with outcomes of the treatment process in accordance with operating procedures
13. deal with operating problems promptly or report them to the appropriate person
14. maintain communication as required throughout the process
15. follow legal and regulatory requirements; organisational health and safety, hygiene and environmental standards or instructions

Knowledge and understanding

You need to know and understand:

1. the relevant legal or regulatory requirements, health and safety, hygiene and environmental standards and instructions and what might happen if these are not followed
2. nature and hazards of effluent and treatment materials and precautions to be used in handling them
3. personal protective equipment appropriate to the hazards and its use
4. procedures for checking and making ready process equipment
5. how to use the process equipment safely
6. emergency equipment associated with the process and how to use it
7. safe working practices and procedures for handling effluent and treatment materials
8. relevant process documentation
9. situations which might interfere with processing and corrective actions to be taken
10. the consents and authorisations which apply to the operation and what may happen if these are not adhered to
11. the importance of effective communication throughout
12. methods of monitoring the effluent treatment process
13. symptoms of out of specification processing
14. methods of process adjustment to meet specification range
15. limits of your own authority and why it is important to work within them
16. who to inform when action is needed outside your authority
17. how to carry out sampling and interpreting the results
18. procedures for dealing with spillage
19. the procedures for dealing with effluent, out of specification effluent, any other products of the treatment process, and residual treatment materials from the work area
20. procedures for normal or maintenance shutdown
21. the legal controls and cost implications and impacts of effluent treatment operations

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