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## Overview

This standard is about the skills and knowledge needed for you to control washing and drying machinery in food and drink operations.

You will need the skills and knowledge to control washing and drying machinery to wash and dry tools, utensils, trays and sundries in a semi-automated or fully automated food and drink operations.

You must have the skills and knowledge to start up, shut down and control washing and drying machinery to meet production requirements and deal with problems as they arise.

This standard is for those working in food and drink operations required to operate and control washing and drying machinery in a food and drink operations.

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## Performance criteria

*You must be able to:*

1. confirm the availability of items for washing and drying against specifications
2. set up and start washing and drying machinery to specifications and check that it is working
3. use the personal protective equipment and clothing according to procedures
4. control the infeed of items for washing to specifications
5. control the progress of items during washing and drying against specifications
6. control the output of washed and dried products to specifications
7. deal with sub-standard or damaged items according to procedures
8. deal with problems to maintain schedules
9. transfer washed and dried items for further use
10. check specifications to time shut down according to procedures
11. follow procedures to shut down the washers and dryers
12. remove and dispose of debris according to regulations and procedures
13. check and ensure that washers and dryers are ready for further use
14. maintain communication as required throughout
15. complete all records within agreed timescales
16. follow legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions

## Knowledge and understanding

*You need to know and understand:*

1. the relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and what might happen if they are not met
2. common reasons for item damage during washing and drying
3. how to minimise damage during washing and drying and what might happen if this is not done
4. the procedures for setting up, starting up, controlling and shutting down washing and drying machinery and why it is important to follow these procedures
5. how to recognise and deal with items that do not meet specification
6. why it is important to recognise and set the washing and drying parameters to the specification for the types of items to be washed and dried
7. why it is important to check that items have been washed and dried according to procedures
8. how to isolate equipment and report for maintenance or replacement, and why it is important to work within procedures
9. the limits of your own authority are and why it is important to work within them
10. lines and methods of communication within your organisation
11. reporting and recording requirements and why it is important to carry these out correctly

IMPSO108

Control washing and drying machinery in food and drink operations



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**Developed by** NSAFD

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**Version Number** 2

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**Date Approved** January 2019

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**Indicative Review Date** January 2024

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**Validity** Current

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**Status** Original

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**Originating Organisation** Improve

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**Original URN** IMPSO108S, IMPSO109K

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**Relevant Occupations** Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives

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**Suite** Support Operations in Food and Drink Operations

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**Keywords** Food; drink; manufacturing; operations; process; washing; drying; automated

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