

Monitor hygiene cleaning in food and drink operations

Overview

This standard is about the skills and knowledge needed for you to monitor hygiene cleaning in food and drink operations.

You will need the skills and knowledge to monitor hygiene cleaning in the plant and work areas to ensure it fits the overall cleaning plan and safety regulations.

Hygiene and food safety are very important to the food and drink industry, therefore you should have the skills and knowledge to maintain safety standards with auditable evidence to meet regulatory requirements. You will also need the skills and knowledge to prepare and clean in a manner that conforms to a cleaning schedule and plan.

This standard is for you if you monitor the hygiene cleaning of plant and work areas in food and drink operations.

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Performance criteria

You must be able to:

1. establish cleaning requirements from the specification
2. check the instructions for cleaning requirements are clear
3. confirm the area is prepared and ready for cleaning
4. check personal protective equipment is available and used in accordance with organisational requirements
5. monitor the selection and usage of specified cleaning solutions following company procedures
6. check the cleaning equipment is selected, prepared and used in accordance with organisational requirements
7. maintain communication as required throughout the process
8. enforce cleaning requirements
9. check that cleaning operations are carried out using cleaning solutions, materials and equipment as required
10. confirm that the cleaning is carried out without causing unnecessary down time to plant and equipment
11. confirm that the cleaning is completed within the specified time
12. leave plant, equipment and work areas fit for future use
13. supervise and carry out swabbing where required
14. monitor cleanliness to agreed specifications and re-instate plant, equipment and work areas according to procedures
15. oversee the storage of cleaning materials and equipment in accordance with organisational requirements
16. enforce any necessary precautions to prevent the spread of contamination to other areas
17. identify, report and take action in regard to any signs of contamination, damage or environmental concerns
18. check waste or debris is disposed of according to relevant regulations
19. complete all records within agreed timescales
20. follow legal or regulatory requirements, health and safety, hygiene and environmental standards or instructions

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Knowledge and understanding

You need to know and understand:

1. the relevant legal or regulatory requirements, the health and safety, hygiene and environmental standards and instructions and what may happen if they are not followed
2. how to carry out COSHH and risk assessment
3. why it is important to organise and coordinate the cleaning process
4. the purpose of cleaning instructions and schedules and the risks involved in not following them
5. how to make recommendations or amendments to cleaning instructions and schedules
6. the situations that may occur when cleaning and how to deal with these
7. how to establish personal protective clothing is fit for purpose and what to do with equipment that is unfit for use
8. when and how to use guards and warning notices in accordance with organisational health, safety and hygiene regulations
9. when a permit to work is required, how it is used, and what might happen if it is not obtained before cleaning starts
10. the frequency with which different items of equipment should be cleaned and maintained
11. the precautions to take to ensure that the product is not contaminated by cleaning materials
12. emergency procedures for chemical spillage or contact with skin
13. the actions to take if the cleaning cannot be completed within the specified time
14. the need to achieve the required standard of cleanliness and what may happen if this is not done
15. the need to identify, report and handle any signs of contamination, damage or environmental concerns and what may happen if this is not done
16. reasons for sampling and what may happen if it is not carried out
17. the correct waste disposal procedure and what may happen if it is not followed
18. what special precautions need to be taken regarding potentially hazardous waste and what to do if something goes wrong
19. how cleaning can help with the maintenance of equipment and machinery

- 20. why it is important to keep records and what might happen if this is not done
- 21. the importance of communication

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