

Overview

This standard is about controlling bottle-washing in food and drink operations.

It details the skills and knowledge required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to production schedules. Bottle-washers are designed to clean used glass bottles that are to be recycled. They are complex items of equipment that rely on correct maintenance of liquid levels, detergent concentrations and temperature profiles. The bottle-washer environment can be hazardous and correct Personal Protective Equipment (PPE), especially eye protection, should always be worn.

This standard is for you if you are involved in washing returnable glass bottles in automatic bottle-washer equipment.

Performance criteria

You must be able to:

1. prepare for bottle washing according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. check washer tank levels, temperatures and chemical concentrations
3. set up equipment according to specification
4. check that bottles, crates, cases and product are available and fit for use
5. check that services meet requirements
6. start up the plant and check that it is running to specification
7. take effective action in response to operating problems
8. maintain effective communication
9. carry out bottle washing according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10. use equipment and check that it is supplied with empty bottles that are not grossly contaminated
11. check for any caustic carry-over using approved methods
12. achieve the required throughput
13. take effective action safely in response to operating problems within the limits of your responsibility
14. finish bottle washing according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions

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15. follow procedures to shut down equipment
16. deal with items that can be re-cycled or re-worked
17. return surplus materials and consumables to the correct place at the end

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Knowledge and understanding

You need to know and understand: