

Control fresh produce washing operations

Overview

This standard is about the skills and knowledge needed for you to control fresh produce washing operations. You will need the skills and knowledge to prepare to wash produce and use washing equipment to remove debris and residues from the surface of fresh produce. The operation of washing equipment is essential to maintaining the quality of the final product. You will need the skills and knowledge to set-up and wash fresh produce. You will also need the skills and knowledge to work to organisational product specifications and production schedules. This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in production operations.

Control fresh produce washing operations

Performance criteria

You must be able to:

Prepare to wash fresh produce

1. prepare to wash fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. obtain and interpret washing specification
3. prepare washing facilities into a condition suitable for receiving product
4. add water and prepare wash according to washing specification
5. obtain produce according to specification requirements
6. take action in response to operating problems
7. maintain communication according to organisational procedures

Control washing

8. wash fresh produce in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
9. confirm produce is in the washing facility
10. establish, monitor and maintain washing process according to washing specification
11. handle and store product in a manner which maintains quality and condition
12. maintain condition of work area throughout process
13. remove product from washing facility and transfer to the next stage in the process

Control fresh produce washing operations

14. take action in response to operating problems
15. maintain communication according to organisational procedures
- Finish produce washing operations
16. finish washing fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
17. dispose of waste material and wash according to organisational procedures
18. make washing facilities ready for future use, after the completion of the process
19. maintain communication according to organisational procedures
20. complete all records in accordance with organisational standards

Control fresh produce washing operations

Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. why produce is washed
3. how the washing process can help maintain food safety
4. the treatments that are used to prepare water for use in the washing process
5. the washing facilities that are required to wash produce
6. how to obtain and interpret the washing specifications
7. how produce and water quality can impact on the washing process
8. how to assess the quality of the water used to wash product
9. how to prepare the wash to be used in the washing process including the safe use of any additives controlled by COSHH
10. how to prepare washing facilities for operation
11. the methods used to hold produce in water and control washing times
12. how produce quality and size impacts on washing times
13. how and why it is important to monitor the washing process and water quality
14. how to assess the quality of washed produce
15. why and how washing can form a contamination point

Control fresh produce washing operations

- 16. how washed produce should be handled to maintain condition and quality
- 17. common quality problems and their likely causes
- 18. what action to take when the process specification is not met
- 19. how to dispose of waste and why it is important to do so
- 20. the importance of washing operations linked to profitability
- 21. the importance of maintaining product control and traceability during washing operations
- 22. how ineffective washing operations can lead to wastage and potential customer complaints
- 23. how to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits
- 24. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Control fresh produce washing operations

Developed by	Improve
Version Number	2
Date Approved	01 Jan 2018
Indicative Review Date	01 Jan 2024
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	imppp107s, imppp108k
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Fresh Produce
Keywords	Food; Drink; Manufacturing; Fresh produce; Washing