
Overview

This standard covers the skills and knowledge needed to deal with environmental emergencies in food and drink manufacture or supply. It includes working according to specified organisational procedures to safely and effectively limit the potential impact of an environmental emergency. It is likely that these skills will only be applied to specialist staff or consultants.

Performance criteria

You must be able to:

1. deal with environmental emergencies according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. respond to requests for assistance
3. complete risk assessments to determine levels of risk associated with emergencies
4. advise others of risk in accordance with organisational requirements
5. determine actions required to deal with emergencies
6. obtain tools and equipment required to deal with emergencies
7. use tools and equipment according to work instructions to control and reduce the risk posed by the emergency
8. control waste materials in accordance with organisational requirements
9. prepare equipment and immediate work areas for future use
10. maintain effective communication with individuals in accordance with organisational requirements
11. report on activities in accordance with organisational requirements

Knowledge and understanding

You need to know and understand:

1. what is meant by the term environment
2. what is classed as an environmental emergency
3. how legal requirements control the way environmental emergencies are dealt with
4. types of environmental emergencies and their potential impact on the environment
5. where environmental emergencies can occur within the organisation
6. activities undertaken by the organisation that present a risk to the environment
7. products and materials used and handled by the organisation that present a risk to the environment
8. how to complete dynamic risk assessments in respect to both the environment and personal safety
9. the importance of dynamic risk assessment when dealing with potential environmental emergencies
10. how to conduct an investigation
11. root cause analysis
12. how to use tools and equipment to deal with environmental emergencies including the contents and application of spill kits
13. how to monitor the condition of spill kits
14. reasons for controlling and only disposing of waste according to specified procedures
15. how environmental emergency procedures help to protect the environment
16. recording, reporting and communication needed, how to carry this out correctly and the reasons why it is important
17. the importance of maintaining communications with others in the organisation when dealing with environmental emergencies
18. how to follow work instructions and why it is important

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Take action to deal with environmental emergencies in a food and drink environment



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