

3210 Clean in place (CIP) plant and equipment in food and drink operations		
SQA Unit Code		H3KA 04
Level 3	SCQF Level 6	Credit value 7

<p>Unit Summary</p> <p>This standard is about cleaning in place food and drink operations plant and equipment. It covers using automated and semi-automated cleaning procedures, ensuring hygienic conditions of the plant and returning plant to a safe and hygienic working condition.</p> <p>This standard is for those involved in preparing for and cleaning in place plant and equipment.</p>
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In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Clean in place (CIP) plant and equipment in food and drink operations</p> <p>This means you:</p> <p>Prepare plant, equipment and materials as scheduled</p> <p>Make sure that all actions you take are within the limits of your own authority</p> <p>Obtain and use the required personal protective equipment and make sure it is fit for use</p> <p>Obtain and prepare cleaning materials</p> <p>Maintain effective communication throughout the cleaning process</p> <p>Carry out cleaning in a way that does not damage or contaminate plant, materials products and equipment and does not harm yourself or other people</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of cleaning in place (CIP) plant and equipment in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Complete the cleaning process in line with organisational specifications carry out swabbing where required</p> <p>Make sure that plant, equipment and work areas are fit for future use after cleaning</p> <p>Identify and report any signs of contamination, damage or environmental concerns dispose of any waste correctly</p> <p>Return cleaning materials, equipment and personal protective equipment to safe and secure storage</p> <p>Inform those who need to know that CIP has been completed safely handle and store chemicals</p> <p>Complete all records accurately and promptly follow legal and regulatory requirements; health and safety, hygiene and environmental standards or instructions</p>	
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You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. the relevant legal and regulatory requirements, health, safety, hygiene and environmental standards and instructions and what might happen if they are not met
2. the purpose of personal protective equipment and the consequences if this is not used correctly
3. types and uses of cleaning materials
4. COSHH and risk assessment requirements, precautions to be taken when handling or storing cleaning materials and what might happen if this does not happen
5. how to use guards and warning notices and why this is important
6. where a permit to work is required, how it is used, and what might happen if it is not obtained before cleaning starts
7. what the CIP system procedures are, where to find them, and what might happen if they are not followed
8. why it is important to follow the cleaning specification and what might happen if it is not followed
9. the correct set-up of valves, pipes, pumps, CIP points are and what might happen if they are not set up properly
10. why it is important to check for and detect leaks, blockages, pump failures and other problems, and report them promptly
11. the precautions to take to make sure that products are not contaminated by cleaning materials
12. how cleaning helps to prolong the life of equipment and machinery evidence of

- contamination and the actions to take if this evidence is found the need to identify and report any signs of contamination, damage or
13. environmental concerns and what may happen if this is not done
 14. what actions to take in the event of ineffective cleaning
 15. emergency procedures for dealing with spillages and contact with skin
 16. the procedures for checking that cleaning has been effective and why it is important to check
 17. what might happen if the correct waste disposal procedures are not followed why it is important to keep accurate records and what might happen if this is not
 18. done
 19. how to re-assemble plant and equipment and the importance of leaving plant, equipment and work areas fit for use
 20. why it is important to clean and store equipment correctly after use the importance of effective communication

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written