

2103 Clean vehicle to maintain food safety (Skills for Logistics 158)		
SQA Unit Code		H3NL 04
Level 2	SCQF Level 3	Credit value 2

<p>Unit Summary</p> <p>What this standard is about</p> <p>This standard is cleaning your vehicle to maintain food safety in a logistics environment. It covers the knowledge and skills required of workers in the logistics sector in relation to the EU regulations that make it a legal requirement for all businesses that deal with food (ie food, drink and animal feeds) to have Food Safety Management Systems embedded into their operating and management systems.</p> <p>Who this standard is for</p> <p>This standard is relevant to those who work in all parts of the food supply chain, including vehicle drivers, warehousing and storage operatives, supervisors and managers</p>

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>Clean vehicle interior to maintain food safety</p> <p>This means you:</p> <p>Follow the cleaning instructions in the organisation's food safety management procedures</p> <p>Unload the vehicles of contents</p> <p>Remove all loose and soiling</p> <p>Use suitable cleaning equipment safely and according to instructions</p> <p>Use an appropriate cleaning agents according to manufacturers' recommended strength, to clean all vehicle interior surfaces</p> <p>Assess your cleaning as you carry out the work</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of cleaning vehicle interior to maintain food safety as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

Take appropriate action when instances of pest infestation are identified and report to the appropriate person

Rinse all surfaces and disinfect with an odour free disinfectant, at recommended strength, leaving surfaces free from cleaning residues

Wipe or air dry the vehicle interior, depending on the food being carried

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. Where to obtain the organisation's food safety management procedures
2. Why food or other contents must be moved before cleaning
3. The correct methods of cleaning and the consequences of not doing this correctly
4. The range of cleaning equipment, and how and when to use it safely and effectively
5. The range of cleaning agents suitable for the surfaces you are cleaning, and how and when to use them safely and effectively
6. How to check for cleaning residues
7. What to do when instances of pest infestation are identified
8. The method of drying the vehicle for different types of food, and why this is important

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