IMPEM125S SQA Unit Code – (HD5T 04)

Carry out preventative planned maintenance on engineered systems within food and drink operations

Overview

This standard identifies the competences you need to carry out preventative planned maintenance activities on engineered systems used in food and drink operations, in accordance with approved procedures. You will be required to carry out the maintenance activities on engineered systems involving at least two of the following interactive technologies: mechanical, electrical, fluid power or process controller. You will need to organise and carry out the maintenance activities to minimise down time, and ensure that the maintained system performs at optimal level and functions to the required specification.

Your responsibilities will require you to comply with organisational policy and procedures for the maintenance activities undertaken, and to report any problems with the maintenance activities, tools or equipment used that you cannot personally resolve, or that are outside your permitted authority, to the relevant people. You must ensure that all tools, equipment, and materials used in the maintenance activities are removed from the work area on completion of the work, and that all necessary job/task documentation is completed accurately and legibly. You will be expected to work with minimal supervision, taking personal responsibility for your own actions, and for the quality and accuracy of the work that you carry out.

Performance criteria

You must be able to:

1. work safely at all times, complying with health and safety and other relevant, food and drink regulations, directives and guidelines
2. follow the relevant planned maintenance schedules to carry out the required work
3. carry out the maintenance activities within the limits of your personal authority
4. carry out the maintenance activities in the specified sequence and in an agreed timescale
5. report any instances where the maintenance activities cannot be fully met or where there are identified defects outside the planned schedule
6. complete relevant maintenance records accurately and pass them on to the appropriate person
7. dispose of waste materials in accordance with safe working practices and approved procedures

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Knowledge and understanding

You need to know and understand:	See IMPEM126K Understand how to carry out preventative planned maintenance on engineered systems within food and drink operations

Scope/range

1. Carry out all of the following during the planned maintenance activities:
1.1 plan and communicate the maintenance activities to cause minimal disruption to normal working
1.2 obtain and use the correct issue of company and/or manufacturers' drawings and maintenance documentation
1.3 adhere to procedures or systems in place for risk assessment, HACCP, TACCP, VACCP, COSHH, personal protective equipment and other relevant safety regulations and procedures to realise a safe system of work
1.4 ensure the safe isolation of equipment (including mechanical, electricity, gas, steam, air or fluids)
1.5 provide and maintain safe access and working arrangements for the maintenance area
1.6 carry out the maintenance activities using appropriate techniques and procedures
1.7 reconnect and return the system to service on completion of the maintenance activities
1.8 record the results of the maintenance activity and report any defects found
1.9 dispose of waste items and any spoilt products in a safe and environmentally acceptable manner, and leave the work area in a safe and clean condition

2. Carry out planned maintenance activities on engineered systems, involving two of the following interactive technologies, to sub-assembly/component level:
2.1 mechanical
2.2 fluid power
2.3 electrical
2.4 process control

3. Follow planned maintenance activities based on one of the following types of maintenance schedule:
3.1 condition based maintenance
3.2 total preventative maintenance (TPM)
3.3 scheduled maintenance
3.4 preventative planned maintenance

4. Carry out ten of the following planned maintenance activities:
4.1 visual examination and testing of the system against the maintenance schedule
4.2 checking operation of all gauges and sensors
4.3 monitoring component condition/deterioration
4.4 checking condition of belts, bearings, seals
4.5 making sensory checks (including sight, sound, smell, touch)
4.6 making routine adjustments
4.7 carrying out leak checks on all connections
4.8 replacing `lifed' consumables (including filters, fluids)
4.9 cleaning of maintained equipment
4.10 required food safety checks
4.11 testing and reviewing system operation
4.12 carrying out system self-analysis checks

5. Ensure the maintained equipment/system meets all of the following:
5.1 all maintenance activities have been completed to the required schedule
5.2 equipment operates within acceptable limits for successful continuous operation to meet output specification
5.3 equipment remains compliant with appropriate regulations and safety requirements
5.4 any potential defects are identified and reported for future action

6. Complete the relevant maintenance record from one of the following and pass it to the appropriate people:
6.1 job cards
6.2 permit to work/formal risk assessment and/or sign on/off procedures
6.3 maintenance log or report
6.4 work orders
6.5 company-specific documentation

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