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| <b>2210 Carry out hygiene cleaning in food and drink operations</b> |                     |                       |
| <b>SQA Unit Code</b>  |                     | <b>H3DV 04</b>        |
| <b>Level 2</b>  | <b>SCQF Level 5</b> | <b>Credit value 5</b> |

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| <p><b>Unit Summary</b></p> <p>This standard is about how to carry out hygiene cleaning of plant and work areas safely and to make sure it fits the overall cleaning plan.</p> <p>Hygiene and food safety are very important to the food and drink industry. Efficient and regular cleaning is essential to maintain hygiene standards. The cleaning done is part of an overall plan that provides evidence for auditors, regulators and/or customers.</p> <p>This standard is relevant to everyone involved in cleaning plant and work areas to meet hygiene standards.</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:   |
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| <p>1. Carry out hygiene cleaning in food and drink operations</p> <p>This means you:</p> <p>Confirm cleaning requirements against specification</p> <p>Protect or clear the area of any raw materials or product</p> <p>Use the correct personal protective equipment</p> <p>Select and use specified cleaning solutions and equipment following company procedures</p> <p>Check and prepare all equipment and machinery make sure the working area is in a safe state before starting cleaning and isolate where required</p> | <p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of carrying out hygiene cleaning in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p> |

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| <p>Carry out cleaning operations using cleaning solutions, materials and equipment in line with company procedures</p> <p>Carry out the cleaning taking the necessary precautions to prevent the spread of contamination to other areas</p> <p>Identify when faulty equipment, low stocks of cleaning agents or any other problems arise during cleaning and take appropriate action leave plant, equipment and work areas fit for future use</p> <p>Handle and store chemicals according to COSHH and risk assessment requirements</p> <p>Report any problems which arise during the cleaning and take the appropriate action</p> <p>Carry out swabbing where required</p> <p>Correctly re-instate plant, equipment and work areas following cleaning</p> <p>Return and store cleaning materials and equipment in the right place and in the correct condition</p> <p>Return or dispose of personal protective equipment correctly</p> <p>Identify and report any signs of contamination, damage or environmental concerns</p> <p>Take actions within the limits of your authority</p> <p>Maintain effective communication where required throughout</p> <p>Dispose of waste and/or debris correctly</p> <p>Complete all records accurately and promptly</p> <p>Follow legal and regulatory requirements, organisational 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 and safety, hygiene and environmental standards and instructions and what may happen if they are not followed
2. types and uses of cleaning materials
3. COSHH and risk assessment requirements and precautions to be taken when handling or storing cleaning materials
4. the cleaning materials used for particular surfaces and equipment why it is important to ensure correct dilution of cleaning materials the consequences of not handling hazardous materials properly
5. the effects different cleaning methods and materials may have on the health and welfare of people and livestock, and how to minimise any harmful effect
6. where to find cleaning instructions and schedules and how to use them and the risks of not following them
7. the purpose of personal protective equipment and clothing and the consequences if it is not used correctly
8. how to use guards and warning notices and the consequences of not doing so why following company standards for the sequence of cleaning is important
9. the frequency with which different items of equipment should be cleaned and maintained
10. the precautions to take to ensure that the product is not contaminated by cleaning materials
11. what actions to take if you find problems with plant and equipment
12. what actions to take if the cleaning cannot be completed within specified times
13. the need to achieve the required standard of cleanliness and what may happen if this is not done
14. the need to ensure the complete removal of cleaning materials and what may happen if this is not done
15. the need to identify and report any signs of contamination, damage or environmental concerns and what may happen if this is not done
16. the reasons for swabbing and what may happen if it is not carried out correctly
17. the correct waste disposal procedures and what may happen if they are not followed
18. how effective cleaning helps keep machinery in good working order
19. emergency procedures for dealing with chemical spillages or contact with skin
20. why it is important to re-instate plant, equipment and work areas and what may happen if this is not done
21. why it is important to store or dispose of personal protective equipment and what may happen if this is not done
22. why it is important to keep accurate records and what might happen if this is not done
23. 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

