

Control bottle washing in food and drink operations

Overview

This standard is about controlling bottle-washing in food and drink operations.

It details the skills and knowledge required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to production schedules. Bottle-washers are designed to clean used glass bottles that are to be recycled. They are complex items of equipment that rely on correct maintenance of liquid levels, detergent concentrations and temperature profiles. The bottle-washer environment can be hazardous and correct Personal Protective Equipment (PPE), especially eye protection, should always be worn.

This standard is for you if you are involved in washing returnable glass bottles in automatic bottle-washer equipment.

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Performance criteria

- You must be able to:*
1. prepare for bottle washing according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
 2. check washer tank levels, temperatures and chemical concentrations
 3. set up equipment according to specification
 4. check that bottles, crates, cases and product are available and fit for use
 5. check that services meet requirements
 6. start up the plant and check that it is running to specification
 7. take effective action in response to operating problems
 8. maintain effective communication
 9. carry out bottle washing according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
 10. use equipment and check that it is supplied with empty bottles that are not grossly contaminated
 11. check for any caustic carry-over using approved methods
 12. achieve the required throughput
 13. take effective action safely in response to operating problems within the limits of your responsibility
 14. finish bottle washing according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
 15. follow procedures to shut down equipment
 16. deal with items that can be re-cycled or re-worked
 17. return surplus materials and consumables to the correct place at the end

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Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not
2. the purpose and importance of bottle washing
3. what equipment and tools to use and their correct condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
7. what action to take when the process specification is not
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start up procedures for the process and why it is important to do so
10. how to obtain the necessary resources for the bottle washing
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out bottle washing
17. how to carry out the process in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to dispose of waste
20. how to make equipment ready for future use
21. how factory digitisation supports the production process

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