

Unit IMPSO106 (J5ND 04) Monitor Hygiene Cleaning in Food and Drink Operations

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This standard is about the skills and knowledge needed for you to monitor hygiene cleaning in food and drink operations. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
| 1. Establish cleaning requirements from the specification
2. Check the instructions for cleaning requirements are clear
3. Confirm the area is prepared and ready for cleaning
4. Check personal protective equipment is available and used in accordance with organisational requirements
5. Monitor the selection and usage of specified cleaning solutions following company procedures
6. Check the cleaning equipment is selected, prepared and used in accordance with organisational requirements
7. Maintain communication as required throughout the process
8. Enforce cleaning requirements
9. Check that cleaning operations are carried out using cleaning solutions, materials and equipment as required
10. Confirm that the cleaning is carried out without causing unnecessary down time to plant and equipment
11. Confirm that the cleaning is completed within the specified time
12. Leave plant, equipment and work areas fit for future use
13. Supervise and carry out swabbing where required
14. Monitor cleanliness to agreed specifications and re-instate plant, equipment and work areas according to procedures
15. Oversee the storage of cleaning materials and equipment in accordance with organisational requirements
16. Enforce any necessary precautions to prevent the spread of contamination to other areas
17. Identify, report and take action in regard to any signs of contamination, damage or environmental concerns
18. Check waste or debris is disposed of according to relevant regulations
19. Complete all records within agreed timescales
20. Follow legal or regulatory requirements, health and safety, hygiene and environmental standards or instructions
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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | **13** | **14** | **15** | **16** | **17** | **18** | **19** | **20** |
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| **Knowledge and understanding** | **Evidence reference****and date** |
| **What you must know and understand** |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). |
| 1 | The relevant legal or regulatory requirements, the health and safety, hygiene and environmental standards and instructions and what may happen if they are not followed |  |
| 2 | How to carry out COSHH and risk assessment |  |
| 3 | Why it is important to organise and coordinate the cleaning process |  |
| 4 | The purpose of cleaning instructions and schedules and the risks involved in not following them |  |
| 5 | How to make recommendations or amendments to cleaning instructions and schedules |  |
| 6 | The situations that may occur when cleaning and how to deal with these |  |
| 7 | How to establish personal protective clothing is fit for purpose and what to do with equipment that is unfit for use |  |
| 8 | When and how to use guards and warning notices in accordance with organisational health, safety and hygiene regulations |  |
| 9 | When a permit to work is required, how it is used, and what might happen if it is not obtained before cleaning starts |  |
| 10 | The frequency with which different items of equipment should be cleaned and maintained |  |
| 11 | The precautions to take to ensure that the product is not contaminated by cleaning materials |  |
| 12 | Emergency procedures for chemical spillage or contact with skin |  |
| 13 | The actions to take if the cleaning cannot be completed within the specified time |  |
| 14 | The need to achieve the required standard of cleanliness and what may happen if this is not done |  |
| 15 | The need to identify, report and handle any signs of contamination, damage or environmental concerns and what may happen if this is not done |  |
| 16 | Reasons for sampling and what may happen if it is not carried out |  |
| 17 | The correct waste disposal procedure and what may happen if it is not followed |  |
| 18 | What special precautions need to be taken regarding potentially hazardous waste and what to do if something goes wrong |  |
| 19 | How cleaning can help with the maintenance of equipment and machinery |  |
| 20 | Why it is important to keep records and what might happen if this is not done |  |
| 21 | The importance of communication |  |

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# Supplementary evidence

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| **Evidence** | **Date** |
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| **Assessor feedback on completion of the unit** |
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