



Unit F2JE 04 (269)

Clean In Place (CIP) Plant and Equipment in Food Manufacture

Unit Summary

This Unit is about cleaning in place food and drink manufacturing plant and equipment. It covers using automated and semi-automated cleaning procedures, ensuring hygienic conditions of the plant and returning plant to a safe and hygienic working condition.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Problem Solving at Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ Date: _____

Candidate signature: _____ Date: _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ Date: _____

IV signature: _____ Date: _____

Assessment centre: _____

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>1 Prepare to clean in place</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Prepare plant and equipment according to legal and regulatory requirements, health, safety, hygiene and hygiene standards and instructions. (b) Prepare plant, equipment and materials as scheduled. (c) Make sure that all actions you take are within the limits of your own authority. (d) Obtain and use the required personal protective equipment and make sure it is fit for use. (e) Obtain and prepare cleaning materials. (f) Prepare required plant and equipment and isolate where required. (g) Maintain effective communication throughout the cleaning process. 	<p>Evidence in preparing to clean in place in accordance with workplace procedures.</p> <p>This must include two different types of plant or equipment.</p>	
<p>2 Carry out clean in place</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Carry it out according to legal and regulatory requirements, health, safety, hygiene and hygiene standards and instructions. (b) Carry out and monitor the cleaning process in line with specifications. (c) Carry out cleaning in a way that does not damage plant, materials products and equipment and does not harm yourself or other people. 	<p>Evidence of carrying out cleaning in place in accordance with workplace procedures.</p> <p>This must include two different types of plant or equipment.</p>	

		Evidence Requirements (cont)	
2 (cont)	<ul style="list-style-type: none"> (d) Take the necessary precautions to make sure that product is not contaminated by cleaning materials. (e) Complete cleaning within the required time. 		
3	<p>Complete clean in place</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Complete according to legal and regulatory requirements, health, safety, hygiene and hygiene standards and instructions. (b) Carry out sampling where required. (c) Make sure that plant, equipment and work areas are fit for future use after cleaning. (d) Identify and report any signs of contamination, damage or environmental concerns. (e) Dispose of waste correctly (f) Return cleaning materials and equipment to safe and secure storage. (g) Inform those who need to know that CIP has been completed. (h) Put protective clothing and equipment in the correct place after use. (i) Complete all records accurately and promptly. 	<p>Evidence of completing clean in place in accordance with workplace procedures.</p> <p>This must include two different types of plant or equipment.</p>	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

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**Clean In Place (CIP) Plant and Equipment in Food
Manufacture**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		

You need to know and understand		Evidence
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.		
K1	What the relevant legal and regulatory requirements, health, safety, hygiene and environmental standards and instructions are when cleaning in place and what might happen if they are not met.	
K2	What might happen if the required protective clothing is not worn correctly.	
K3	Types and uses of cleaning materials, COSHH and risk assessment requirements, precautions to be taken when handling or storing cleaning materials and what might happen if this does not happen.	
K4	How to use guards and warning notices and why this is important.	
K5	Where to obtain and how to interpret specifications and what might happen if this is not done correctly.	
K6	Where a permit to work is required, how it is used, and what might happen if it is not obtained before cleaning starts.	
K7	What the CIP system procedures are, where to find them, and what might happen if they are not followed.	
K8	What the correct set-up of valves, pipes, pumps, CIP points are and what might happen if they are not set up properly.	
K9	Why it is important to follow the cleaning specification and what might happen if it is not followed.	
K10	Why it is important to check for and detect leaks, blockages, pump failures and other problems, and report them promptly.	
K11	What precautions to take to make sure that products are not contaminated by cleaning materials.	
K12	What evidence of contamination might be found and the actions to take if this evidence is found.	
K13	What actions to take in the event of ineffective cleaning.	
K14	What the procedures are for checking and why it is important to check that cleaning has been effective.	
K15	The need to identify and report any signs of contamination, damage or environmental concerns and what may happen if this is not done.	
K16	What might happen if the correct waste disposal procedures are not followed?	
K17	Why it is important to keep accurate records and what might happen if this is not done.	
K18	How to re-assemble plant and equipment and the importance of leaving plant, equipment and work areas fit for use.	
K19	Why it is important to clean and store equipment correctly after use.	
K20	Why it is important to communicate effectively and what may happen if this is not done.	

Notes/Comments

Assessor signature: _____

Date: _____