



Unit F2J1 04 (270)

Carry Out Disinfection in Food Manufacture

Unit Summary

Disinfection is important at different stages of the production process to maintain food safety and the people working in the plant. It is particularly important where there are risks of notifiable diseases that can affect people or products. Disinfection helps in the fight against disease. If it is to be effective disinfections must be carried out efficiently and thoroughly.

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 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: _____

	Evidence Requirements	Evidence/ Activity Ref No.
<p>You must be able to</p>	<p>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.</p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	
<p>1</p> <p>Prepare for disinfection</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Prepare for disinfection according to legal and regulatory requirements, health, safety and hygiene standards and instructions. (b) Identify the area to be disinfected and confirm that it is in a state for disinfection to be effective. (c) Assemble the materials and equipment to carry out disinfection. (d) Prepare the disinfection materials following manufacturer's specification. (e) Check specifications to determine distribution and dosage levels. 	<p>Evidence of preparing for disinfection in accordance with workplace specifications.</p>	
<p>2</p> <p>Carry out disinfection procedures</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Carry out disinfection according to legal and regulatory requirements, health, safety and hygiene standards and instructions. (b) Distribute disinfectant at the levels set by technical specifications. (c) Distribute disinfectant ensuring all of the area is disinfected. (d) Replace all equipment and materials safely and securely in the correct place. (e) Maintain disinfection facilities and equipment in a condition suitable for use. 	<p>Evidence of carrying out disinfection procedures in accordance with workplace specifications.</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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

Unit F2J1 04 (270)**Carry Out Disinfection in Food Manufacture**

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 preparing and carrying out disinfection and what might happen if they are not met.	
K2	The meaning of disinfection.	
K3	Procedures for preparing an area before disinfection.	
K4	Condition of areas that make disinfection ineffective.	
K5	Methods of distributing disinfection and why it is important to distribute disinfectant evenly and cover the area totally.	
K6	Why it is important to replace all equipment and materials safely and securely in the correct place.	
K7	How to maintain disinfection facilities and equipment and why this is important.	
K8	Materials and equipment required to carry out disinfection.	
K9	The difference between disinfectants and detergents.	
K10	Why it is important to prepare disinfection solutions following manufacturer's specifications.	
K11	Why it is important to confirm correct distribution and dosage levels of disinfectants.	
K12	Why it is important to distribute disinfectant in correct quantities.	
K13	How to handle, store and use disinfectants.	
K14	What records are required for usage of disinfectants?	
K15	Why it is important to clean and store equipment correctly after use.	
K16	Why it is important to communicate effectively and what may happen if this is not done.	

Notes/Comments

Assessor signature: _____

Date: _____