

Title	Operate automated clean-in-place systems to clean food or related product production equipment		
Level	3	Credits	2

Purpose	People credited with this unit standard are able to: prepare to operate, and operate, automated clean-in-place systems to clean food or related product production equipment.
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Classification	Food and Related Products Processing > Food and Related Product Processing - Cleaning
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard may include but is not limited to the:
Health and Safety at Work Act 2015
Food Act 2014
Food Regulations 2015
Resource Management Act 1991.
- 2 Definitions
Clean-in-place equipment refers to a clean-in-place unit and may include items such as pipes, valves, control panel, and air lines.
Cleaning solution refers to items such as caustics, acids, and water.
Organisational procedures refer to documents that include worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
PPE refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
Production equipment refers to items such as filters or tanks.
Related products refer to beverages, household products, or personal care products.
- 3 Assessment information
All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Prepare to operate automated clean-in-place systems to clean food or related product production equipment.

Performance criteria

- 1.1 Clean-in-place system is prepared for operation.
- 1.2 Prior to scheduled cleaning, cleaning solution is checked for availability in sufficient quantity and for correct strength and temperature for cleaning.
- 1.3 Prior to use, configuration of automated cleaning system is checked to ensure it is correct for scheduled cleaning.
- 1.4 Personnel affected by preparation to operate automated clean-in-place equipment are notified.
- Range personnel may include but are not limited to – upstream and/or downstream operators.
- 1.5 Production equipment for cleaning is confirmed as free from product and is prepared for cleaning.

Outcome 2

Operate automated clean-in-place systems to clean food or related product production equipment.

Performance criteria

- 2.1 Clean-in-place system is operated.
- Range may include but is not limited to – maintaining correct cleaning solution strength, flow and temperature; minimal wastage of cleaning solution.
- 2.2 Variations in technical performance of clean-in-place system are identified and reported and/or rectified.
- Range variations may include but are not limited to – low cleaning solution levels, power failures, blockages.
- 2.3 Food or related product production equipment is cleaned and made free from contamination.
- Range contamination may include but is not limited to – environment, microbiological, residual product, foreign matter.
- 2.4 Where applicable, cleaning solution is reclaimed and stored for future use.
- 2.5 Where applicable, production equipment is reassembled.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	19 August 2004	31 December 2022
Review	4	19 March 2010	31 December 2022
Review	5	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.