

<b>Title</b>	<b>Carry out automated clean-in-place processes in a primary products food processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: prepare to carry out automated clean-in-place (CIP) processes, and operate and monitor automated CIP processes, in a primary products food processing operation.
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<b>Classification</b>	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
  - Health and Safety at Work Act 2015;
  - Health and Safety in Employment Regulations 1995;
  - Hazardous Substances and New Organisms Act 1996;
  - Resource Management Act 1991;
  - and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with:
  - organisational requirements.
- 3 Definitions
 

*Clean-in-place (CIP)* – systems where cleaning solutions are circulated through plant and pipework for cleaning and sanitising purposes.

*Organisational requirements* – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, manufacturer’s specifications and legislative requirements.

*Primary food processing operation* – covers a meat processing, dairy processing, seafood or baking yeasts manufacturing operation.

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### Outcomes and performance criteria

#### Outcome 1

Prepare to carry out automated CIP processes in a primary products food processing operation.

**Performance criteria**

- 1.1 Check availability of chemical solutions in order to meet cleaning and sanitation requirements.
- 1.2 Check CIP system for readiness for cleaning.
- 1.3 Plan equipment shut down and take equipment off-line for cleaning.
- 1.4 Set up plant and equipment for the cleaning cycle.

**Outcome 2**

Operate and monitor automated CIP processes in a primary products food processing operation.

**Performance criteria**

- 2.1 Start the cleaning cycle.
- 2.2 Check equipment to confirm cleaning status.  
  
Range checking includes but is not limited to – temperature, chemical concentration, time, mechanical action.
- 2.3 Carry out checks and inspections to confirm effectiveness of cleaning.
- 2.4 Record and check cleaning data.
- 2.5 Identify, rectify and/or report any defective processes and equipment performance.

<b>Replacement information</b>	This unit standard replaced unit standard 21118 and unit standard 25910.
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<b>Planned review date</b>	31 December 2025
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**Last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2015	31 December 2024
Review	2	27 May 2021	N/A
Revision	3	26 January 2023	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0022
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.