

Title	Clean and sterilise food or beverage containers using a washing system		
Level	2	Credits	2

Purpose	People credited with this unit standard are able to: prepare to clean and sterilise food or beverage containers using a washing system; clean and sterilise food or beverage containers using a washing system; and shut down and clean a washing system.
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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
 - Container washing system* refers to fixed or portable systems using sterilised water, steam and sanitising agents.
 - Containers* refer to returnable or non-returnable containers that are cleaned or rinsed prior to filling, including but not limited to – cans, glass or PET bottle, jars.
 - Equipment* refers to items such as automated washing, sterilising; fresh water, reservoir, caustic tanks; conveyors, spraying, rinsing.
 - 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.
 - Related products* refer to beverages, household products, or personal care products.
 - Washing system* refers to automated washing equipment, or container washing systems.

- 3 Assessment information
 - All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Prepare to clean and sterilise food or beverage containers using a washing system.

Performance criteria

- 1.1 Cleaning and sterilising solution is prepared.
- 1.2 Availability, operability, and fitness for purpose of washing system are checked.
- 1.3 Prior to use, solution concentration is checked to ensure it is correct, and within temperature allowances.
- 1.4 Food or beverage containers are loaded in the correct manner.

Outcome 2

Clean and sterilise food or beverage containers using a washing system.

Performance criteria

- 2.1 Washing and sterilising system is operated.

Range may include but is not limited to – correct chemical quantity and concentration.
- 2.2 Containers are cleaned and sterilised to meet the scheduled production specifications.

Range cleaned includes but is not limited to – free of foreign objects; specifications may include but are not limited to – size, shape, colour, no cracks.

Outcome 3

Shut down and clean a washing system.

Performance criteria

- 3.1 Washing system is shut down and cleaned.

Range includes but is not limited to – sequence, timeframe, cleanliness, safety.
- 3.2 System is left operational and ready for next user.

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.