

Title	Clean bulk wine tanks using automated equipment		
Level	2	Credits	4

Purpose	<p>This unit standard is for people who are currently working, or who intend to work, in jobs which involve the cleaning of bulk wine tanks using automated equipment.</p> <p>People credited with this unit standard are able to: use safe working practices; prepare to clean bulk wine tanks, and clean bulk wine tanks.</p>
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Classification	Food and Related Products Processing > Food Production - Beverages
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the: Health and Safety in Employment Act 1992; Health and Safety in Employment Regulations 1995; Food Act 1981; Food Hygiene Regulations 1974; Food (Safety) Regulations 2002; Resource Management Act 1991; and their associated regulations and subsequent amendments.
- 2 Definitions

Organisational procedures refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.

PPE refers to personal protective equipment and may include but is not limited to: protective clothing, gloves, safety glasses/headwear/footwear, hearing protection, safety devices.

Tanks refer to stainless steel or mild steel bulk wine tanks.
- 3 Competence is to be demonstrated on at least two occasions of cleaning bulk wine tanks using automated equipment including at least two of – tanks, pumps, linges hoses, sprayballs, scrapers.
- 4 Recommended for entry: Unit 7681, *Clean-in-place food or related product production equipment using automated cleaning systems*; Unit 7756, *Handle chemicals safely in food or related product production environments*; Unit 7832, *Prepare and wax wine tanks*; or demonstrate equivalent knowledge and skills.

Outcomes and performance criteria

Outcome 1

Use safe working practices.

Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is clean and free from hazards in accordance with organisational procedures.
- Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

Outcome 2

Prepare to clean bulk wine tanks.

Performance criteria

- 2.1 Bulk wine tank is free from product, carbon dioxide, and heavy deposits.
- Range heavy deposits – lees, chips, tartar.
- 2.2 Cleaning equipment is available, operational, and fit for purpose within agreed timeframe.
- 2.3 Safety equipment is available, operational, and fit for purpose.
- Range safety equipment – gloves, glasses, wet weather gear, respirator, footwear, eyewash, water hose, neutralising agents.
- 2.4 Chemical sensitive equipment is isolated from contact with chemicals.
- Range chemical sensitive equipment – perspex sight glasses, rubbers, seals.
- 2.5 Preparation of automated cleaning equipment complies with organisational procedures, and legislation.
- 2.6 Cleaning chemicals are combined in a manner, and to the strength required, in accordance with organisational procedures.
- Range chemicals include but are not limited to – citric acid and/or caustic and/or hot water and/or cold water.

Outcome 3

Clean bulk wine tanks.

Performance criteria

- 3.1 Wine tank is clean, free from contamination, and available within agreed timeframe.
- Range contamination – residual cleaning solutions: detergent, acid, alkali; tartar; stains; lees; yeast; bentonite; oak chips; grape skins; carbon dioxide (CO₂).
- 3.2 Deposits resistant to automated cleaning are manually removed.
- 3.3 Colleagues agree that notification of commencement of cleaning is made within a timeframe that retains goodwill.
- 3.4 Disposal of effluent from bulk wine tank is completed within agreed timeframe, and conforms to accepted effluent disposal practices.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

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
Revision	3	16 June 2005	31 December 2022
Review	4	26 November 2007	31 December 2022
Review	5	28 January 2021	31 December 2022

Consent and Moderation Requirements (CMR) reference	0111
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.