

## Carry out disinfection in food and drink operations

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### Overview

This standard is about the skills and knowledge required to carry out disinfection processes in food and drink operations.

You will need to be able to prepare for disinfection processes, using the correct equipment and chemicals. You will also need to be able to implement disinfection processes to check that food safety production standards are met.

This standard is for you if you work in food and drink operations or animal feed operations and your job requires you to clean and disinfect food production areas.

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**Performance criteria**

*You must be able to:*

Prepare for disinfection

1.  
identify the area to be disinfected
- 2.

prepare for disinfection according to legal and regulatory requirements and standard operating procedures

1.  
check that the area is clear, cordoned off and ready for disinfection
- 2.

assemble the materials and equipment to carry out disinfection

1.  
prepare the disinfection materials following the manufacturer's instructions
- 2.

check specifications to determine distribution and dosage levels

Carry out disinfection procedures

1.  
implement disinfection according to legal and regulatory requirements and standard operating procedures
- 2.

distribute disinfectant at the levels set by technical specifications

1.  
distribute disinfectant ensuring all of the area is disinfected in accordance with organisational requirements
- 2.

control waste water during disinfection in accordance with organisational requirements

1.  
control hoses to check that they do not cross-contaminate areas that have not been disinfected in accordance with organisational requirements

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2.

replace all equipment and materials in accordance with organisational requirements

1.

maintain disinfection facilities and equipment in a condition suitable for use in accordance with organisational requirements

2.

complete disinfection records according to organisational requirements

## Knowledge and understanding

### *You need to know and understand:*

1. the relevant legal and regulatory requirements, health, safety, hygiene and environmental standards and instructions that impact on the implementation of disinfection processes
2. the impact on the organisation of not meeting legal and regulatory requirements
3. the meaning of the term 'disinfection'
4. the procedures for preparing an area for disinfection
5. what additional safeguards are needed when using disinfectants
6. the conditions of areas that make disinfection ineffective
7. why it is important to replace all equipment and materials safely and securely
8. how to maintain disinfection facilities and equipment and why this is important
9. what materials and equipment are required to carry out disinfection
10. the difference between disinfectants and detergents
11. why it is important to prepare disinfection solutions following the manufacturer's specifications
12. the methods of distributing disinfection and why it is important to distribute disinfectant evenly, and to cover the area thoroughly
13. why it is important to confirm the distribution and dosage levels of disinfectants
14. why it is important to distribute disinfectant in correct quantities
15. the validation procedures to ensure disinfection has been effective
16. how to handle, store and use disinfectants
17. how hoses should be handled and controlled to reduce the risk of cross-contamination
18. what records are required for usage of disinfectants
19. how guards and warning notices should be used
20. the possible consequences of not using the required guards and signage

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