
Overview

This standard identifies the competences you need to carry out corrective maintenance activities on waste/foul water distribution systems and equipment used in food and drink operations, in accordance with approved procedures. You will be able to maintain distribution systems including foul, storm and waste water systems. This will involve dismantling, removing and replacing faulty or damaged components, including pumps, valves, couplings, traps, motors, pipework, cylinders, tanks, heaters, filters, gaskets/seals, faucets and other ancillary equipment.

You will be able to apply a range of dismantling and assembly methods and techniques, including marking/labelling of components to aid the reassembly, dismantling components requiring pressure techniques, torque loading and setting, and aligning and adjusting components. Food and drink operations is a term used in this standard to cover the following sub sectors of Meat, Drinks, Confectionery, Fresh Produce, Bakery, Seafood and Dairy.

You will be able to work with minimal supervision, taking personal responsibility for your own actions, and for the quality and accuracy of the work that you carry out.

Performance criteria

You must be able to:

1. work safely at all times, complying with health and safety, environmental and other relevant food and drink regulations, directives and guidelines
2. obtain and use the correct issue of company and/or manufacturers' drawings and maintenance documentation
3. plan and communicate the maintenance activities to cause minimal disruption to normal working
4. follow the relevant maintenance schedules to carry out the required work
5. carry out the maintenance activities in accordance with organisational procedures within the limits of your personal authority
6. isolate equipment (including mechanical, electricity or fluids) in accordance with organisational procedures
7. provide and maintain safe access and working arrangements for the maintenance area in accordance with organisational procedures
8. re-connect and return the system to service on completion of the maintenance activities
9. report any instances where the maintenance activities cannot be fully met or where there are identified defects outside the planned schedule
10. complete maintenance records and documentation in accordance with organisational requirements
11. dispose of waste materials in accordance with safe working practices and approved procedures

Knowledge and understanding

You need to know and understand:

1. the health and safety and environmental requirements of the area in which the maintenance activity is to take place, and the responsibility these requirements place on you not to compromise food safety
2. the isolation and lock-off procedures or permit-to-work procedure that applies to the system, including the critical control points
3. the specific health and safety food and drink precautions to be applied during the maintenance procedure, and their effects on others (including current safe working practices for working in confined spaces and the prevention and control of legionellosis legislation)
4. the requirements of the British Retail Consortium (BRC) guidelines and standards in relationship to the maintenance activities
5. the specific requirements of your customer/client specifications in relationship to the maintenance activities
6. your responsibilities in relationship to Hazard Analysis and Critical Control Points (HACCP), Threat Assessment and Critical Control Points (TACCP), Vulnerability Assessment and Critical Control Points (VACCP) during the maintenance activities
7. hazards associated with carrying out maintenance on waste water distribution systems, and how to minimise them to reduce the risks
8. the importance of wearing protective clothing and other appropriate safety equipment (PPE) during the maintenance process
9. how to obtain and interpret drawings, specifications, manufacturers' manuals and other documents needed in the maintenance process
10. the procedure for obtaining replacement parts, materials and other consumables necessary for the maintenance activities
11. company policy on repair/replacement of components during the maintenance process, including their safe/hygienic storage before use
12. the sequence to be adopted for the dismantling/re-assembly of various types of assemblies
13. the methods and techniques used to dismantle/assemble mechanical equipment (including release of pressures/force, component identification, extraction, pressing, alignment)
14. methods of checking that components are fit for purpose, how to identify

defects and wear characteristics, and the need to replace 'lifer' items (including seals, washers and gaskets)

15. how to make adjustments to components/assemblies to ensure they function correctly

16. the basic principles of how the equipment functions, its operation sequence, the working purpose of individual units/components and how they interact

17. the principles of the equipment's design features for safe operation in a food or drink environment including minimising the chance of contaminants or foreign bodies in the final product

18. the applications of the different types of pipework system (including iron, clay, plastic, stainless)

19. the applications of the different types of coupling and their fittings (including bends, branches, reduction pieces)

20. the different methods used to treat water supplies to meet user needs

21. the applications of the different pipework and equipment cleaning procedures (including rod, water jet, steam, chemical, solvents)

22. how to check that tools and equipment are free from damage or defects, and are in a safe, clean and usable condition

23. the processes in place to segregate the tools and equipment used into high or low risk areas

24. the checks required to ensure that all tools, materials and components are all accountable before operating the equipment

25. the generation of maintenance documentation and/or reports following the maintenance activity

26. the equipment operating and control procedures to be applied during the maintenance activity

27. the cleaning requirements/policies in place before returning the equipment into full operational production

28. how to use lifting and handling equipment correctly and safely in the maintenance activity

29. the problems associated with the maintenance activity, and how they can be overcome

30. the organisational procedure to be adopted for the safe disposal of waste of all types of materials including any spoilt food or drink products

31. the extent of your own authority and to whom you should report if you have problems that you cannot resolve

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Maintain waste/foul water distribution systems and equipment used in food and drink operations



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