

PTW Safety Checklist **No. 62**

Work within the CO2 Plant

Other Checklists that may be relevant:		58
Permit Number:		Date:
Rev 1.0	Issue Date: 28/06/2022	Authorised By: PSM

Note: This checklist is intended to be used for work within the CO2 plant where there is the potential to impact food grade CO2.

The CO2 plant is a designated restricted access zone due to the use of ammonia as a refrigerant and is also a food safe area. The restricted access zone is identified physically in field and available via map from PCF. Ammonia is a Toxic substance and is hazardous to humans when exposed via inhalation and ingestion. The following requirements are to reduce exposure to, limit impact of an ammonia release and ensure [Food Safety Management System Manual](#) requirements are maintained.

Other References:

[KGT-7006-TECD721851 – Dealing with Ammonia SOP](#)

[Food Grade CO2 Worker Hygiene Procedure](#)

Access to CO2 Plant

- | | Y | N | N/A |
|--|--------------------------|---|-----|
| 1 Plant status confirmed stable.
Note: Access shall be suspended if start-up or shutdown activities are occurring within the CO2 plant. | <input type="checkbox"/> | | |
| 2 Ammonia Escape Hood shall be immediately available for each person working in the restricted zone.
Note: The hood can be left adjacent to the work site but within arm's reach if it is impeding your ability to work. | <input type="checkbox"/> | | |
| 3 A Portable Ammonia detector issued per work group, to be worn by a person in the work party and remain at the worksite for the duration of the work. | <input type="checkbox"/> | | |

Food grade CO2 controls

Prior to permit issue:

- | | Y | N | N/A |
|--|--------------------------|--------------------------|-----|
| 4 Work scope impacts Food Grade CO2 controls.
<i>If yes then complete remaining questions</i> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5 Work Team are familiar with the Food Safety Quality Standard | <input type="checkbox"/> | | |
| 6 All personal working under this permit are to comply with the Food Grade CO2 Worker Hygiene Procedure | <input type="checkbox"/> | | |

7 Use only approved food grade chemicals as per the attached schedule

Prior to commencing task:








Y N N/A

Storage of items or materials within food safe area must not exceed what is required for the current day's activities.

On completion of task:

9 All materials have been removed from Food safe area.

10 Work site has been left clean and tidy and washed down if necessary.

Product	Function		MPI Approval Code	Approval Code meaning
FoodLube Multipaste	Grease / Anti seize		MPI Approval C15	This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage.
Brakleen	Degreaser		MPI Approval C12	Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.
Food Grade Anti Seize	Lubricant		MPI Approval C15	This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage.
CRC 3097 Long Life Anti-Rust Lubricant	Corrosion Control Lubricant		MPI Approval C12	Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.
CRC 5-56	Lubricant		MPI Approval C14	This may only be used in non-food areas.
Tergo Enviro Degreaser	External Cleaner / Degreaser		MPI Approval C32	Only to be used in non edible areas
FOODLUBE Bearing Grease 2	Grease		MPI Approval C15	This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage.