

Modification history

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 9.0.

AMPOPR201	Clean work area during operations
Application	<p>This unit describes the skills and knowledge required to perform ongoing cleaning and housekeeping tasks for a production area while plant is operating.</p> <p>This unit applies to individuals who work under general supervision to carry out cleaning duties in meat processing premises, smallgoods factories, knackeries, food service operations and wholesale operations.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Operational (OPR)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for cleaning work	1.1 Receive instructions from supervisor and clarify where required 1.2 Identify health and safety hazards and food safety hazards and inform supervisor 1.3 Locate and follow Standard Operating Procedures (SOPs) for cleaning work 1.4 Wear appropriate personal protective equipment and ensure correct fit 1.5 Confirm that cleaning and sanitising agents and services are available and ready for use 1.6 Prepare chemicals and products in line with workplace and safety guidelines
2. Remove waste from work areas	2.1 Deposit waste into correct bins, hoppers and chutes in accordance with workplace requirements and Safety Data Sheets (SDSs) 2.2 Use correct shovels, brooms and bins when gathering waste material to avoid cross-contamination of product and work areas, in line with workplace requirements and SDSs 2.3 Keep work area free from waste or trimmings to ensure a safe working environment for fellow workers 2.4 Maintain segregation of edible and inedible product at all times 2.5 Perform work without contaminating edible product 2.6 Shift waste in bins and tubs in accordance with safe manual handling procedures
3. Clean areas during production	3.1 Clean work areas in accordance with workplace requirements, including quality assurance and workplace health and safety requirements 3.2 Clean work areas while avoiding contamination of product 3.3 Use cleaning chemicals as directed and in accordance with standard workplace procedures 3.4 Report cleaning activities and issues according to workplace requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Wash and store cleaning equipment and containers	4.1 Roll and store hoses safely in accordance with workplace requirements 4.2 Clean and store brooms, shovels and scrubbing brushes appropriately when not in use 4.3 Store chemicals in accordance with workplace requirements in designated locations 4.4 Sanitise all bins and containers in accordance with workplace requirements

Foundation Skills	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret key requirements of SOPs and safety information
Oral communication	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information
Numeracy	<ul style="list-style-type: none"> Measure chemicals accurately

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPOPR201 Clean work area during operations	AMPX202 Clean work area during operations	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7
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TITLE	Assessment requirements for AMPOPR201 Clean work area during operations
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has safely and effectively cleaned at least one work area during operations, including:</p> <ul style="list-style-type: none"> • applied safe work practices • prepared and used chemicals according to safe work requirements and Standard Operating Procedures (SOPs) • cleaned and sanitised equipment to meet work standards without contaminating surfaces, or edible or inedible product • disposed of waste according to workplace guidelines. 	
Knowledge Evidence	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> • the purpose of cleaning and sanitation and importance in maintaining food safety • key requirements of regulations • key requirements of Safety Data Sheets (SDSs) relating to chemicals used, and their location at site • the difference between cleaning and sanitation, when each is used and why • difference between wet and dry cleaning • functions of cleaners, sanitisers and related equipment • potential threat to the edible product of inadequate cleaning • common microbiological, physical and chemical hazards related to the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence • potential for contamination and cross-contamination • SOPs for cleaning • safe work procedures, including appropriate signage of cleaning activities, safe handling and storage of cleaners and sanitisers used, safety when using cleaning methods • health and safety requirements in the workplace, including purpose and limitations of personal protective equipment (PPE), using very hot water, using correct manual handling procedures, and maintaining a safe work environment for others • workplace health and safety issues associated with cleaning during operations • correct and safe usage of chemicals • importance of dealing with or reporting problems associated with waste disposal, e.g., blocked chutes or drains • impact of incorrect disposal of waste on the environment and on by-products processing • importance of following the documented cleaning procedure or schedule • recording requirements and responsibilities. 	
Assessment Conditions	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a meat processing workplace or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • cleaning and sanitising equipment according to workplace requirements • cleaning equipment and chemicals • PPE • SOPs to guide cleaning activities • SDSs for chemicals used • specifications: <ul style="list-style-type: none"> • workplace SOPs and task-related documents. 	

Assessment Conditions	
Assessment for this unit must include at least three forms of evidence.	
Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7

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