



**Australian Government**

# **AMPA2175 Clean after operations - slaughter floor**

**Release: 1**

## AMPA2175 Clean after operations - slaughter floor

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Application

This unit describes the skills and knowledge required to clean and sanitise a slaughter floor after operations. It deals with the skills and knowledge required to operate, strip down and clean all the mechanical aids on the slaughter floor (e.g. knocking or stunning equipment, hoists, rails, chutes, bins, viscera tables). It also includes the operation of high pressure cleaning equipment and the use of approved cleaning chemicals in the plant.

This unit is applicable to workers in abattoirs, knackeries and game processing establishments.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

### Pre-requisite Unit

Nil.

### Unit Sector

### Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Clean slaughter floor	1.1 Clean slaughter floor in accordance with cleaning schedule and work instructions. 1.2 Use cleaning chemicals according to manufacturer's

Element	Performance criteria
	specifications and workplace health and safety requirements. 1.3 Undertake post-cleaning monitoring in accordance with workplace requirements. 1.4 Conduct slaughter floor cleaning to workplace health and safety requirements. 1.5 Identify and clean specific areas of contamination risk according to workplace requirements.
2. Clean equipment and fittings	2.1 Clean knocking or stunning area and isolate and/or immobilise equipment. 2.2 Tag out and immobilise equipment during cleaning. 2.3 Isolate, strip down, clean and sanitise machinery according to work instructions. 2.4 Check cleaned areas according to workplace requirements.

## Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

## Unit Mapping Information

This unit is equivalent to MTMP2198C Clean after operations – slaughter floor.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>