



Australian Government

AMPA2173 Overview cleaning program

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to gain an overview of cleaning programs that are carried out in the workplace. The cleaning programs detail the general cleaning of the workplace using detergents and sanitisers. This cleaning is usually performed after the product has been removed from the work area.

This unit is applicable to workers in a registered meat processing premises such as an abattoirs, independent boning rooms, food service operations, smallgoods factory, wholesale butchery, game meat processing establishment and pet food premises.

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. Transfer waste materials	1.1 Identify different types of waste materials 1.2 Explain workplace requirements for transferring waste materials to designated storage area

Element	Performance criteria
2. Clean site	2.1 Identify steps in a cleaning schedule 2.2 Identify and explain workplace and regulatory requirements related to cleaning the workplace 2.3 Identify and report health, hygiene and sanitation hazards according to workplace and health and safety requirements 2.4 Identify housekeeping tasks according to workplace and health and safety requirements 2.5 Identify appropriate cleaning equipment 2.6 Identify workplace and regulatory requirements related to post-cleaning monitoring
3. Use chemicals correctly	3.1 Identify chemicals used in the workplace 3.2 Cite Safety Data Sheets (SDS) for the chemicals and their contents 3.3 Explain workplace health and safety precautions for the use, handling and storage of chemicals are explained according to manufacturer’s specifications and workplace requirements 3.4 Handle chemicals are handled in accordance with workplace health and safety requirements and manufacturer’s instructions at all times 3.5 Store chemicals according to workplace health and safety, manufacturer’s and 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 MTMP2196C Overview cleaning program.

Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>