



Australian Government

AMPCOR202 Apply hygiene and sanitation practices

Release: 2

AMPCOR202 Apply hygiene and sanitation practices

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit covers the skills and knowledge workers require to apply personal hygiene and sanitation practices in a meat operation. It also covers appropriate methods for cleaning equipment and immediate work areas during operations.

This unit is applicable to workers in abattoirs, boning rooms, smallgoods plants, wild game harvester operations, wild game depots, game processing plants, knackerries, food service premises, wholesalers and retail meat establishments.

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

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

Pre-requisite Unit

Nil

Unit Sector

Elements and Performance Criteria

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. Clean own work area and equipment during operations	1.1 Hygienically clean worksite during operations to workplace health and safety, workplace and regulatory requirements 1.2 Hygienically clean equipment and surfaces to regulatory and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace requirements 1.3 Monitor cleanliness of work area according to workplace requirements
2. Identify sources of contamination and spoilage	2.1 Identify contamination and cross-contamination risks and take steps to reduce the risk 2.2 Take corrective action, in accordance with workplace and regulatory requirements, when contamination is identified
3. Follow workplace hygiene and sanitation requirements	3.1 Follow personal hygiene practices to workplace requirements 3.2 Handle product in accordance with workplace, and hygiene and sanitation requirements 3.3 Conduct work hygienically in accordance with workplace requirements 3.4 Process products in accordance with regulatory requirements

Foundation Skills

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.

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPCOR202 Apply hygiene and sanitation practices Release 2	AMPCOR202 Apply hygiene and sanitation practices Release 1	Minor wording change to knowledge evidence	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

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