



**Australian Government**

# **AMPX202 Clean work area during operations**

**Release: 1**

## AMPX202 Clean work area during operations

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

### Application

This unit describes the skills and knowledge required to perform ongoing cleaning and housekeeping tasks for a production area during working hours.

This unit is applicable to workers in meat processing plants, smallgoods factories, knackeries, food service operations and wholesale operations.

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. Remove waste from work areas           | 1.1 Deposit waste into correct bins, hoppers and chutes in accordance with workplace requirements<br>1.2 Use correct shovels, brooms and bins when gathering waste material to avoid cross-contamination of product and work areas<br>1.3 Keep work area free from waste or trimmings to ensure a safe working environment for fellow workers<br>1.4 Maintain segregation of edible and inedible product at all times (where applicable)<br>1.5 Perform work without contaminating edible product (where applicable) |

| Element   | Performance criteria  |
|---|---|
|   | 1.6 Shift waste in bins and tubs in accordance with manual handling procedures  |
| 2. Clean areas during production                    | 2.1 Clean work areas in accordance with workplace requirements including Quality Assurance (QA) and workplace health and safety requirements<br>2.2 Clean work areas while avoiding contamination of product<br>2.3 Use cleaning chemicals as directed and in accordance with standard workplace procedures (where part of an individual's duties)                      |
| 3. Wash and store cleaning equipment, tubs and bins | 3.1 Roll and store hoses safely in accordance with workplace requirements<br>3.2 Clean and store brooms, shovels and scrubbing brushes appropriately when not in use<br>3.3 Store chemicals, if used, in accordance with workplace requirements in designated locations<br>3.4 Sanitise all bins, tubs etc in accordance with workplace requirements (where applicable) |

## 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 MTMPS201C Clean work area during operations.

## Links

Companion Volume implementation guides are found in VETNet -

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