



**Australian Government**

# **Assessment Requirements for CPPCLO3038 Clean food-handling areas**

**Release: 1**

# Assessment Requirements for CPPCLO3038 Clean food-handling areas

## Modification History

Release 1.

Replaces superseded equivalent CPPCLO3038A Clean food-handling areas.

This version first released with CPP Property Services Training Package Version 4.

## Performance Evidence

A person demonstrating competency in this unit must satisfy the requirements of the elements, performance criteria, foundation skills and range of conditions of this unit.

The person must also clean three of the following different food-handling areas:

- commercial food-preparation area
- commercial food-processing area
- food court
- food storage area
- refrigeration area
- public food-handling area
- residential food-handling area.

In doing the above work, the person must:

- identify and control site hazards, including contamination hazards, before commencing cleaning, and take steps to prevent identified hazards
- identify type of surfaces and soil present in the work area
- select cleaning equipment required for the task
- fit and use personal protective equipment (PPE) as required by work tasks to meet food business requirements
- maintain housekeeping standards in food-handling area and dispose of waste to meet food-handling requirements
- maintain personal hygiene to ensure that food safety is not compromised
- replenish two different types of consumables.

## Knowledge Evidence

A person demonstrating competency in this unit must demonstrate knowledge of:

- methods for cleaning food-handling areas, including the use of microfibre products
- methods for cleaning surfaces in food-handling areas
- cleaning and sanitation requirements of food-handling areas, including:

- required chemicals, equipment and cleaning methods
- personal hygiene practices, including:
  - clothing and footwear requirements associated with working and moving in and between food-handling and non food-handling areas
  - washing hands before entering food-handling areas
- key requirements of legislation, regulations, codes of practice and industry advisory standards relating to cleaning food-handling areas, including Food Safety Standard 3.2.2, Clause 17:3
- processes for safely handling and disposing of waste, including:
  - chemicals past their expiry date
  - obsolete equipment
  - disposal of packaging
  - sweeping detritus
  - used containers
  - used or contaminated PPE
  - used or unused chemicals
- processes for recording and reporting health conditions and illness as required by workplace food-safety procedures
- purpose and operation of food-safety program as it applies to cleaning food-handling areas, including specifications for:
  - how hazards can be controlled
  - how controls are monitored
  - corrective actions required if conditions are not met
  - information to be recorded and procedures to be signed off
  - key requirements of legislation and regulations relating to work in food-handling areas
  - responsibilities for any person visiting or working in food-handling areas
  - minimum procedures to ensure person does not:
    - contaminate food
    - have unnecessary contact with ready-to-eat food
    - spit, smoke or use tobacco or similar in food-handling areas
- range of potential contamination hazards in food-handling areas, including:
  - chemical contamination of food caused by cleaning and sanitation chemicals
  - microbiological contamination of food resulting from cross-contamination when moving into and between food-handling areas
  - physical contamination of food caused by metal, glass, plastic and cloths used in the cleaning process
- routes of entry and potential symptoms of exposure to chemicals
- types and application of different signs and barricades to be installed prior to cleaning, including:
  - physical barricades and restraints erected to restrict access to site

- signs complying with legislative requirements and Australian standards warning of danger or adverse conditions, including:
  - cleaning in progress
  - hazardous chemicals in use or present in work area.

## Assessment Conditions

The following must be present and available to learners during assessment activities:

- equipment:
  - as listed in the range of conditions
  - PPE as listed in the range of conditions
- materials:
  - cleaning chemicals as listed in the range of conditions
  - consumables as listed in the range of conditions
- specifications:
  - Food Safety Standard 3.2.2, Clause 17:3
  - food-safety program
  - work instructions and schedules
- physical conditions:
  - work site with food-handling areas
- relationships with team members and supervisor:
  - work may be conducted alone or as part of a team.

Timeframe:

- as specified by the task.

Assessor requirements

As a minimum, assessors must satisfy the assessor requirements in the Standards for Registered Training Organisations (RTOs) current at the time of assessment.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=6f3f9672-30e8-4835-b348-205dfcf13d9b>