



**Australian Government**

# **CPPCLO3038 Clean food-handling areas**

**Release: 1**

# 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Replaces superseded equivalent CPPCLO3038A Clean food-handling areas.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.

## Application

This unit of competency specifies the outcomes required to clean areas where food is dispatched, handled, inspected, packaged, prepared, processed, received, stored and transported. The unit covers assessing the extent of the cleaning task and selecting required cleaning equipment, chemicals and methods.

The unit supports cleaners who work alone or in teams. It applies in a range of commercial and residential work sites, including food courts and commercial or industrial food-processing kitchens or plants.

No licensing, legislative, regulatory, or certification requirements apply to this unit of competency at the time of endorsement.

## Pre-requisite Unit

Nil

## Unit Sector

Cleaning operations

## Elements and Performance Criteria

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the range of conditions.

- |   |   |
|---|---|
| 1. Plan and prepare to clean food-handling areas. | 1.1. Work site <b><i>hazards</i></b> , including cross-contamination, are assessed and risks controlled according to company, legislative, and <b><i>health and safety requirements</i></b> .     |
|   | 1.2. Requirements of food-safety program applicable to the area are accessed, interpreted and applied to planning.  |
|   | 1.3. <b><i>Surfaces</i></b> and <b><i>soil types</i></b> are identified by observation, and cleaning techniques and <b><i>cleaning chemicals</i></b> required for task are selected and prepared. |

- 1.4. **Equipment** is selected, checked for serviceability and compliance with cleaning and sanitation requirements of food-safety program, and faults are rectified or reported before starting work.
- 1.5. **Personal protective equipment (PPE)** is sourced according to manufacturer specifications, and health and safety and company requirements.
- 1.6. **Consumables** are obtained to meet anticipated usage patterns according to company requirements.
- 1.7. Signs and barricades are selected and installed according to health and safety, and company requirements.
2. Replenish consumables and remove waste.
  - 2.1. Consumables are replenished according to client and company requirements.
  - 2.2. Rubbish bins are emptied, cleaned and sanitised according to specified requirements, and new replacement bin liners are inserted.
  - 2.3. Collected soil and waste are disposed of according to client and company specifications, and legislative, environmental, and health and safety requirements.
3. Clean food-handling surfaces.
  - 3.1. Loose dirt and debris are removed from food-handling surfaces prior to applying cleaning treatment.
  - 3.2. Physical movement around food-handling areas is conducted according to food-safety program.
  - 3.3. Chemicals are applied to surfaces and allowed to dwell according to manufacturer specifications and company requirements.
  - 3.4. Surfaces are thoroughly rinsed and allowed to dry according to company requirements.
  - 3.5. Practices inconsistent with food-safety program are reported according to company requirements.
4. Sanitise food-handling surfaces.
  - 4.1. Chemical sanitisers or heat are applied to food-handling surfaces according to job requirements.
  - 4.2. Surfaces are thoroughly rinsed and allowed to dry according to company requirements.
5. Clean, safety
  - 5.1. Signs and barricades are removed according to health

check and store equipment.

and safety, and company requirements.

- 5.2. Equipment and PPE are cleaned, safety checked and stored according to manufacturer specifications and environmental, health and safety, and company requirements.
- 5.3. Unused chemicals are stored or disposed of according to manufacturer specifications, and health and safety and company requirements.

## Foundation Skills

This section describes the language, literacy, numeracy and employment skills essential to performance in this unit but not explicit in the performance criteria.

<b>Skill</b>	<b>Performance feature</b>
Learning skills to:	<ul style="list-style-type: none"> <li>• source and apply requirements of different food-safety programs to different food-handling environments.</li> </ul>
Numeracy skills to:	<ul style="list-style-type: none"> <li>• perform calculations required for diluting and mixing chemicals as specified on product labels.</li> </ul>
Oral communication skills to:	<ul style="list-style-type: none"> <li>• ask questions to clarify job requirements.</li> </ul>
Reading skills to:	<ul style="list-style-type: none"> <li>• interpret manufacturer instructions when using equipment and preparing chemicals</li> <li>• read and interpret directions and safety instructions, including:               <ul style="list-style-type: none"> <li>• chemical labels</li> <li>• safety data sheets (SDS).</li> </ul> </li> </ul>
Writing skills to:	<ul style="list-style-type: none"> <li>• document and report faults in equipment to manufacturer and other personnel.</li> </ul>

## Range of Conditions

This section specifies work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included. Bold italicised wording, if used in the performance criteria, is detailed below.

***Hazards*** that must be assessed include:

- biological and environmental contaminants
- chemical exposure via absorption, ingestion and inhalation

***Health and safety requirements*** must include:

- chemical reactivity
- dust and fibre particulates
- electrical
- environmental allergens
- explosions
- fatigue
- fire
- manual handling
- noise
- poor ventilation
- slips, trips and falls
- sharps.
- access to communication devices when working alone
- compliance with Safe Work Australia regulations and guidelines
- electrical equipment test and tag compliance
- emergency response procedures
- environmental controls
- hazard signs and barricades
- health and safety induction and refresher training
- manual handling techniques
- processes for safely dispensing chemicals
- risk assessment procedures, including:
  - hazardous chemicals register
  - hierarchy of control
  - job safety analyses (JSA) for low-risk situations
  - safe work method statements (SWMS) for high-risk situations
  - incident reporting
- SDS
- selection and use of required PPE
- storage and maintenance of equipment according to manufacturer specifications
- use of first aid according to SDS information.

***Surfaces*** must include at least five of the following:

- ceramics and porcelain
- chrome
- concrete
- floors and walls
- fridge and freezer seals
- glass
- laminate
- metal
- paint

- plastic
  - stainless steel
  - stone
  - terracotta
  - vinyl.
- Soil types*** must include at least three of the following:
- baked-on food and grease
  - dust
  - food and drink stains
  - food and drink residue
  - grease and oil
  - litter
  - mould
  - rust
  - tannin stains.
- Cleaning chemicals*** must include at least one of the following:
- acid cleaners
  - alkaline cleaners
  - low environmental impact chemicals
  - neutral cleaners
  - solvent cleaners.
- Equipment*** must include at least five of the following:
- brooms
  - brushes and dustpan
  - buckets
  - cleaning trolleys
  - cloths
  - disposable wipes
  - doodle bugs
  - hoses and nozzles
  - mops
  - sharps disposal units
  - scourers
  - scrapers
  - scrubbing and polishing machines
  - scrubbing brushes
  - tongs
  - squeegees.
- Personal protective equipment*** must include at least two of the following:
- disposable respirators
  - eye protection
  - gloves
  - hair nets
  - safety shoes
  - tongs.

**Consumables** must include at least two of the following:

- air fresheners
- bin liners
- disposable gloves
- paper hand towels
- liquid hand-soap.

## Unit Mapping Information

CPPCLO3038A Clean food-handling areas

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=6f3f9672-30e8-4835-b348-205dfcf13d9b>