



Australian Government

CPPCLO3113 Clean food-handling areas and equipment

Release: 2

CPPCLO3113 Clean food-handling areas and equipment

Modification History

- Release 2 This version first released with CPP Property Services Training Package Release 17.0.
Editorial corrections in the Knowledge Evidence.
- Release 1 This version first released with CPP Property Services Training Package Release 15.0.
Supersedes and is equivalent to CPPCLO3038 Clean food-handling areas.

Application

This unit specifies the skills and knowledge required to undertake regular or periodic cleaning of areas where food is received, inspected, stored, handled, prepared, processed, packaged or transported, including food courts, kitchens or food-processing areas.

It includes assessing the extent of the cleaning task and selecting and using the required cleaning methods, equipment and cleaning agents.

This unit applies to cleaning industry personnel who work alone or in teams. They use a range of cognitive, technical and communication skills to select and apply a range of methods, tools, materials and information to complete routine cleaning activities and provide solutions to predictable and sometimes unpredictable problems.

All work must be carried out in accordance with relevant state/territory legislation and regulations, including work health and safety (WHS), and codes of practice as well as organisational procedures.

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

Pre-requisite Unit

Nil.

Unit Sector

Cleaning

Elements and Performance Criteria

Elements describe the essential outcomes.

Performance criteria describe what needs to be done to demonstrate achievement of the element.

- 1 Plan and prepare to clean food-handling areas.
 - 1.1 Identify cleaning requirements and worksite access and security procedures and, if needed, clarify issues with supervisor, team member or client.
 - 1.2 Maintain personal hygiene and select, check for fit and serviceability and use personal protective equipment (PPE) according to WHS and job requirements.
 - 1.3 Identify site hazards and risks, position safety signage and barriers and cover items and areas requiring protection according to WHS and job requirements.
 - 1.4 Check and document pre-existing damage to areas and equipment according to organisational requirements.
 - 1.5 Determine appropriate cleaning and sanitising required based on type of equipment and surfaces, and soil types.
 - 1.6 Select the appropriate equipment and cleaning agents and confirm requirements for safe use according to manufacturer instructions.
 - 1.7 Determine sequence of tasks for maximum hygiene and efficiency of area cleaning.
- 2 Clean and sanitise food-handling surfaces and equipment.
 - 2.1 Move and protect items that impede cleaning activities according to WHS and job requirements.
 - 2.2 Pre-clean by removing superficial soil and debris from food-handling surfaces prior to applying selected cleaning method.
 - 2.3 Use appropriate cleaning methods and equipment to clean food-handling surfaces according to WHS, manufacturer recommendations and job requirements.
 - 2.4 Sanitise food-handling equipment and surfaces according to manufacturer specifications and job requirements.
- 3 Complete work activities.
 - 3.1 Empty, clean and sanitise rubbish bins and insert new bin liners according to WHS and job requirements.
 - 3.2 Tidy work area, remove safety signage and barriers and dispose of soil and waste in accordance with WHS and environmental requirements.

- 3.3 Clean and/or dispose of PPE as required by organisational standards.
- 3.4 Replenish consumables and supplies, if required, according to job and organisational requirements.
- 3.5 Check cleaning equipment for faults, wear or damage and report in accordance with organisational requirements.
- 3.6 Report condition of equipment or surfaces inconsistent with food-safety according to hygiene and organisational requirements.
- 3.7 Record site cleaning and store cleaning equipment and materials in accordance with organisational requirements.

Foundation Skills

As well as the foundation skills explicit in the performance criteria of this unit, candidates require:

- reading skills to interpret safety signs and symbols in work area and on cleaning agent labels
- numeracy skills to measure quantities of cleaning agents.

Unit Mapping Information

Supersedes and is equivalent to CPPCLO3038 Clean food-handling areas.

Links

Companion volumes to this training package are available at the VETNet website - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=6f3f9672-30e8-4835-b348-205dfcf13d9b>