



Australian Government

Assessment Requirements for FBPOPR2094 Clean equipment in place

Release: 1

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Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0. |

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has safely and effectively cleaned food processing equipment that is fixed in place, on a minimum of two occasions, including:

- applying safe work practices and identifying health and safety hazards and controls in the workplace
- applying food safety procedures.
- shutting down equipment and preparing for cleaning
- preparing and using chemicals according to safe work requirements
- cleaning equipment to meet work standards
- monitoring cleaning and reporting or addressing any non-compliances
- flushing equipment and disposing of waste according to environmental guidelines
- completing required documentation

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- purpose and basic principles of cleaning in place (CIP) and cleaning out of place (COP), including the use and functions of caustic and acid solutions, and cleaning sequence and stages as required in the workplace
- difference between cleaning and sanitising, why each are done and when
- cleaning and sanitising requirements, including different levels of cleaning requirements
- purpose and use of cleaning equipment and chemicals used
- cleaning schedules/cleaning matrices for equipment being cleaned
- terminology relating to the chemical solutions used
- safe work procedures, including appropriate signage of cleaning activities, and safe handling and storage of cleaners and sanitisers used

- health and safety workplace procedures, including purpose and limitations of personal protective equipment
- common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- characteristics of cleaning and sanitising chemicals used, including basic composition as well as compatibility of chemicals with types of equipment
- methods used to render equipment safe to clean, including the status and purpose of equipment guards, relevant lock-out/tag-out and isolation procedures
- equipment settings required for cleaning and operating
- basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical equipment
- inspection points for cleaning and sanitising
- methods to verify that cleaning has been effective, including adenosine triphosphate (ATP) or protein swabbing
- consequences of contamination of process flows by cleaning solutions, and related safeguards
- types of waste generated by both the production and the cleaning process and related collection, treatment and disposal requirements
- environmental consequences of incorrect cleaning waste disposal procedures
- requirements to liaise with/advise related work areas
- reporting and recording systems.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food or beverage processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - equipment to be cleaned, and related CIP system
 - chemicals and/or automated chemical addition system
- specifications:
 - workplace standard operating procedures and task-related documents.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

