



**Australian Government**

# **FBPOPR2094 Clean equipment in place**

**Release: 1**

## FBPOPR2094 Clean equipment in place

### Modification History

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

### Application

This unit of competency describes the skills and knowledge required to prepare process equipment for cleaning in place (CIP) or in-line. It applies to food processing equipment that is fixed in place and cannot be moved to a cleaning station. It requires the operator to initiate, monitor and control variables during cleaning.

This unit applies to individuals who work in food processing facilities performing a defined range of activities, most of which are routine and predictable.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.

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

### Pre-requisite Unit

Nil

### Unit Sector

Operational (OPR)

### Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for cleaning	1.1 Receive instructions from supervisor and clarify where required 1.2 Identify health and safety hazards in the workplace and inform supervisor 1.3 Wear appropriate personal protective equipment (PPE) and ensure

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>correct fit</p> <p>1.4 Confirm that chemical stocks are available to meet cleaning and food safety requirements</p> <p>1.5 Confirm that services are available and ready for operation</p> <p>1.6 Plan equipment shut down and take equipment off-line for cleaning</p> <p>1.7 Configure equipment and related valves and pipework to confirm readiness for cleaning</p> <p>1.8 Set the plant for the cleaning cycle</p>
2. Operate and monitor the cleaning process	<p>2.1 Carry out the cleaning cycle as directed</p> <p>2.2 Monitor the cleaning process for completeness</p> <p>2.3 Record cleaning data in line with workplace guidelines</p> <p>2.4 Verify that cleaning has been effective</p> <p>2.5 Identify, rectify and report out-of-specification process and equipment performance</p>
3. Dispose of waste and return plant to operating condition	<p>3.1 Flush cleaning chemicals from plant and dispose of waste in line with organisational and environmental guidelines</p> <p>3.2 Set up plant to meet operational requirements</p> <p>3.3 Conduct work according to workplace environmental guidelines</p>

## Foundation Skills

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

<b>Skill</b>	<b>Description</b>
Numeracy	<ul style="list-style-type: none"> <li>Decant and mix chemicals in the correct proportion</li> <li>Monitor actions, including temperature gauges and tank levels</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2094 Clean equipment in place	FBPOPR2063 Clean equipment in place	Minor changes to Performance Criteria for clarity Knowledge Evidence added	Equivalent

## Links

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